

The Old House Hotel

Head Chef Daniel Crook

Amuse Bouche

Starters

Soup of the Moment (V) 6.50

Pheasant & Coriander £7.25

Pheasant & Coriander, Soused Grapes, Sweet Red Wine Jelly

Scallops & Apple £10.95

Pan Seared Scallops, Honey Tarragon Jelly, Pickled Apple, Smoked Paprika Caramel

Prawns & Lime £8.50

Mild Curried Prawns, Lime & Dill Yoghurt, Basmati Rice

Cheddar & Mustard £7.95

Mature Cheddar & Mustard Twice Baked Soufflé, Candied Pistachio & Celery Salad

Crab & Tomato £8.50

White Crab, Tomato & Spring Onion Tian, Bloody Mary Jelly, Cucumber Foam

Ham & Lemon £7.95

Parma Ham, Chilli & Lemon Risotto, Tomato Herb Salsa

Some dishes may contain nuts. Please advise your waitress if you have any food allergies. We do not use any genetically modified ingredients in our dishes.

Please ask about our Loyalty Scheme

Mains

Venison & Beetroot £19.50

Saddle of Venison, Beetroot Rosti, Roasted Silver Onions, Red Wine Syrup

Beef & Artichoke £25.00

Scotch Beef Fillet, Confit Potato, Vegetable Ribbons, Roast Artichoke Purée

Lamb & Mint £19.75

Honey Glazed Rack of Lamb, Spiced Red Pepper & Mint Couscous, Braised Fennel

Chicken & Mushroom £17.00

Slow Cooked Thyme Chicken, Vegetable Hot Pot, Creamed Oyster Mushroom Sauce

Sea Bass & Bacon £18.00

Lemon Roast Sea Bass, Saffron Clam & Smoked Bacon Chowder, Fondant Potato, Red Pepper Oil

Monkfish & Lime £18.95

Moroccan Grilled Monkfish, Crispy Celeriac Batons, Tomato & Olive Sauce, Lime Dressing

Tomato & Leeks (V) £15.95

Cherry Tomato, Mozzarella & Olive Tart, Tomato & Coriander Salsa, Crispy Leeks

Vegetables: Wilted or Creamed Spinach, Fine Green Beans, Shallots & Olive Oil. Seasonal Daily Selection (please ask)

£2.95

From The Grill

Old House 28 Day Aged Scottish Beef Cuts:

Sirloin	8oz	£ 19.00) Served with Hand Cut Chips, New Potatoes or
Rib Eye	8oz	£ 19.00) Confit Potatoes. Vine Tomatoes & Mushrooms.
Rump	10oz	£ 17.00) Choice of Béarnaise Sauce, Green Peppercorn
Chateaubriand	for two	£ 59.00) Sauce or Maitre d'Hotel Butter.

For Chateaubriand choice of any two sauces.

A service charge of 10% will be added to parties of 8 or more

Desserts

Pear & Baileys	£7.75
Caramel Poached Pear, Baileys Ice Cream, Orange Filled Brandy Snap Scroll <i>Sauternes Baron Phillippe 2005-France</i>	£6.65
Chocolate & Honey	£8.50
Hot Chocolate Fondant, Honey Parfait, White Chocolate & Lemon Mousse <i>Elysium California Black Muscat</i>	£7.10
Vanilla & Raspberry	£7.75
Vanilla & Toasted Almond Brûlée, Raspberry Compote, Sugar Biscuits, Shortbread Foam <i>Nederburg Eminence Noble Late Harvest Muscadel 2002-South Africa</i>	£8.75
Dessert for Two	£14.50
Assiette of Old House Desserts for Two <i>Nederburg Weisser Reisling Late Harvest 1999 -South Africa</i>	£7.75
Citrus & Strawberry	£7.95
Citrus Fruit Tart, Strawberry & Lime Granita, Orange Zested Caramel <i>Sepp Moser-Chardonnay Trockenbeerenauslese 2004 Austria</i>	£12.25
Artisan Cheese	£8.75
Local Cheeses with Apple Chutney & Celery Salad <i>Taylors's 20 Year Old Tawny Port</i>	£6.95
House Made Ice Cream & Sorbets	£6.75
Coffee & Infusions with Hand Made Petit Fours	£2.75

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