

SAN
fairie
ANN

A LA CARTE

STARTERS

PAN SEARED SCALLOPS (F) 12 BAKED GOATS CHEESE 8
served on parsnip puree with black pudding bon bon and pork scratching drizzled with red wine jus *with balsamic strawberries and crostini dressed salad*

SOUP OF THE DAY (VG) 6 TRADITIONAL SCOTH EGG 7
served with warm sourdough *with english mustard mayo*

CHORIZO & PEA CROQUETTE 8 TRIO OF PATÉ 7
served with a spicy pepper salsa *Mackerel pate, mushroom and chicken served on crostini and side dressed salad*

MAINS

THAI WANTON SOUP 24 LEMON, THYME & HONEY CHICKEN 28
deconstructed, served with rice noodles, pork meatball wantons, grilled prawns and pak choi *served with rocket, parmesan and pomegranate salad, with mustard cream sauce and crisp, crushed new potatoes*

FILLET OF BEEF 32 MUSHROOM, SPINACH & TRUFFLE PASTA (V, D) 21
served with dauphinois potatoes, green beans, walnuts and balsamic glaze and café o lait jus *creamy mushroom and spinach sauce infused with truffle oil*

DUCK SALAD 26 CAULIFLOWER MANGALOREAN CURRY (VG) 24
with orange, figs, radicchio, walnuts, plum gel, red wine jus and chickpea duck leg croquettes *served with coconut rice, mango chutney and poppadom*

TO FINISH

LEMON MERINGUE PIE 6
CHEESECAKE OF THE DAY 7
APPLE CRUMBLE 8
PINEAPPLE TART TATIN (VG) 6
CHEESEBOARD 12