



## Dinner menu

### To Start

Heritage beetroot, goats cheese, walnuts	7.5
Soup of the day	5.5
Tiger prawns, bloody Mary	9.0
Haggis scotch egg, aioli	8.0
Cured meat selection, pickles,	7.5
Cured salmon, bilini, wasabi crème fraiche	8.0
Mussels, garlic, shallots, cream	8.0/15

### To Follow

Catch of the day	mpv
The lodge steak pie, mash potato	16.5
Battered haddock, chips, tartar sauce	14.5
The lodge burger, smoked cheese	14.5
35 day aged fillet steak, tiger prawns, garlic butter, chips	24.0
Sirloin steak, rocket, chips	22.0
Roast guinea fowl, chorizo, butter bean	16.0
Gnocchi, butternut squash, gorgonzola	13.5
Pork belly, dauphinoise potato, broccoli, prune sauce	16.5
Root vegetable Wellington, savoy cabbage	14.5

### On the side

Peppercorn, Diane sauce or garlic butter	1.5
Macaroni cheese	4.5
Beer battered onion rings	3.5
Seasonal greens	3.0
Triple cooked chips	3.5
Mash potato	3.5

### To finish

Sticky toffee pudding, vanilla ice cream	6.5
Cheese of the day, fig chutney, fruit loaf	9.0
Chocolate fondant, cherry sorbet	7.0
Selection of ice cream or sorbets	4.5
Apple, bramble crumble, custard	6.5
Plum tarte tatin, lemongrass ice cream	6.5
Honeycomb, white chocolate tart, raspberry sorbet	6.5

Allergy advice – For all allergy requirements please ask a member of staff