



Dinner menu

STARTERS

Soup of the day — £6

Lobster torteloni — £12

Smoked bisque, Granny Smith apple, basil oil

Inverawe smoked salmon — £13

Celeriac slaw, lime sorbet, citrus dressing

Grilled asparagus and crispy duck egg — £11

Smoked tomato chutney, hazelnut dressing

Chicken and chorizo terrine — £8

Red pepper and chilli jam, onion loaf

Heritage tomato and mozzarella salad — £9

Lovage pesto, spiced gazpacho

FROM THE GRILL

SEAFOOD

Grilled seabass — £13

Herb new potatoes, buttered asparagus

Grilled lobster half or whole — POA

MEAT

Chateaubriand — £62

Fillet steak — £32

Ribeye — £28

Guest cut — POA

Greek lamb skewer — £19

Tzatziki, feta salad

Half roast chicken — £18

VEGETERIAN

Cauliflower steak — £15

Sauces — £3 each

Lemon garlic butter, peppercorn, béarnaise, chimichurri sauce

MAINS

Crab linguine — £16

Red chilli, coriander and lime

Sole en papillote — £21

Saffron broth, tomato and capers

Burger — £16

Beef or cajun chicken, fries, coleslaw

Fish and chips — £17

Pea, broad bean and mint risotto — £14

Wild rocket, parsley, parmesan shavings, lemon

SIDES

Mac 'n' cheese — £4

Onion rings — £4

Rocket and parmesan salad — £5

Seasonal greens — £5

Fries — £4

House salad — £5

Heritage new potatoes — £5

DESSERTS

Archerfield peach Melba — £7

Poached peaches, white chocolate cream, sponge, raspberry gel, salted pecan nuts

Beetroot and chocolate fudge cake — £7

Butterscotch sauce, honeycomb crumb

Roast saffron pear, apple and blackberry crumble tart — £7

Vanilla ice cream, orange Chantilly cream

Poached rhubarb panna cotta — £7

Drambuie, passion fruit glaze

Archerfield ice cream and sorbet selection — £3 per scoop

Please ask a member of the team for flavours

Artisan cheeses — £12

Quince, celery, apple, grapes, biscuits