

Le Caveau

RESTAURANT

Evening Menu

(Available Tuesday to Friday 6.30pm – 8.30pm (Close 11pm)

Saturday 5pm-8.30pm (Close 11pm)

Two Courses from £32.00 or

Three Courses from £40.00

Starters

Sweet potato, buttermilk pancake with grilled haggis and a rarebit fondue.

Crispy salmon fritter with ginger and soy topped with a poached egg, tom yum mayo and spring onions.

Homecured beef pastrami, carrot purée, bbq sauce and bagel croutons finished with crispy black pepper kale.

Crispy buffalo duck wings with a blue cheese dressing finished with a grape and celery leaf salsa.

Main Course

Crispy chicken escalope, pea and courgette guacamole, tomato and caper jus.

Lamb rump with a three cheese lasagna, garlic fried bread croute finished with a tomato and red wine sauce.

Pancetta wrapped pork fillet, crispy sage and potato terrine and a cider apple gel served with a cider jus.

Triple cheese, onion and potato pie with a leek veloute.

Desserts

Yorkshire rhubarb and ginger pavlova

Crème brulee (ask for today's flavour)

Chocolate and orange tart served with an orange sorbet

Trio of Cheese from The Courtyard Dairy.