

Le Caveau RESTAURANT

Evening Menu

(Available Tuesday -Friday 6.30pm-8.30pm)

(Saturday 5pm-8.30pm)

Two courses from £37.00 or

Three courses from £47.00

Starters

Haggis and pearl barley risotto, poached egg, mustard mayonnaise, crispy onions.

Beer battered smoked haddock, crushed peas, curried dressing.

Slow cooked lamb cheek, black pudding, fried bread and plum chutney.

Breaded brie with romesco, picked chillies and honey.

Main Courses

Slow cooked venison with button onions, red wine and mushrooms served with bacon mash.

Roasted pork tenderloin, hash brown, cranberry compote and port jus.

Roasted cauliflower cheese pie, buttery leeks, mustard sauce.

Blue cheese stuffed chicken breast, fondant potato, honey and dill cream sauce.

Main courses come served with parmentier potatoes and honey roasted carrots for the table. Additional sides available @ £5.95

Fries / Fruity spiced red cabbage / Mixed greens

Desserts

Baileys and dark chocolate truffle, caramel sauce, stem ginger ice cream, ginger crumbs.

Sultana and raisin frangipane, orange and cranberry ice cream.

Crème brulee (ask for todays flavour).

Trio of Cheese from The Courtyard Dairy.