Le Caveau
RESTAURANT

Evening Menu

(Available Wednesday -Friday 6.30pm-8.30pm)
(Saturday 5pm-8.30pm)
Two courses from £39.00 or
Three courses from £50.00

Starters

Yellison goats cheese souffle, creamed spinach, wholegrain mustard sauce.

Duck and turkey rillettes, toast, orange, cranberry and port relish.

Homemade black pudding, poached egg, caramelised onion puree, onion fritter.

Gin cured sea trout, potato rosti, gin and tonic gel, horseradish dressing.

Main Courses

Pan fried breasts of pheasant, parsnip puree, bacon and wild mushroom sauce, fondant potato.

Steamed suet steak and ale pudding, buttery mash and kale.

Grilled vegetarian haggis, tatties, neeps, poached egg, whisky and pink peppercorn sauce.

Slow roasted pork collar with fennel, garlic and marjoram, roasted new potatoes, white wine sauce.

Main courses come served with carrot and parsnip gratin for the table. Additional sides available @ £5.95
Fries / Buttery mash / Braised red cabbage / Mixed greens

Desserts

Dark chocolate and orange torte, marmalade ice cream.

Red wine poached pear, gingerbread ice cream, ginger almond frangipane.

Vanilla panna cotta, baked Yorkshire rhubarb, tuille biscuit.

Trio of Cheese from The Courtyard Dairy.