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# Our Sunday Menu

### Starters

Freshly-made soup of the day, homemade bread (v)

Crispy-fried potato skins, sweet chilli and chive crème fraiche dips (v)

Hardiesmill beef haggis bon bon, spiced neep puree, herb croquette, Whisky sauce

Cantaloupe melon, mixed fruit and cranberry sorbet, basil, caramelised watermelon (v)

Cullen Skink, traditional Scottish smoked haddock, potato, onion soup with miniature loaf

Falafel Cakes, vegetable crudities, coriander hummus and caraway flat bread (v)

### Mains

Roast Hardiesmill Aberdeen Angus beef, Tempest Yorkshire pudding, duck-fat roasties and vegetables

Roast Belly Pork, Duck-Fat roasties, Tempest Yorkshire pudding, buttered spring greens and pork jus

Caesar salad with confit chicken leg, crispy bacon, anchovies, boiled egg, herb croutons and shaved parmesan

Tempest beer battered haddock, hand-cut chips, bashed peas, dressed leaves and tartar sauce

Seafood chowder, King Prawns, Mussel’s, Salmon, Smoked Haddock with miniature loaf

Baked garlic field mushroom, petit ratatouille and morangie brie, garlic and thyme fondant potatoes (v)

Char grilled chicken breast, mushroom brandy and peppercorn sauce, colcannon croquette and vegetables

  **Side Dishes**

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| Bowl of Marinated Mixed Olives**…£2.50**Bowl of Hand-cut chips **…£2.50** Stack of Beer Battered Onion Rings **…£2.50**Garlic and Herb Bread **…£2.00** Cobbles House Salad **…£ 2.75** |

## Homemade Desserts

Lemon Sorbet

Trio of Overlangshaw Farmhouse ice creams

Sticky date pudding, steeped prunes, butterscotch sauce, Earl Grey Ice Cream

Dark chocolate fondant, cherry puree, almond streusel, chocolate mousse and vanilla ice cream

British cheeseboard, “Fudges” savoury biscuits, celery and house-raisins

**£3-00 supplement or £7-00 per plate**

**Main only £12.95**

 **Two courses £16.95 Children’s portion £6.95**

 **Three courses £20.95 Alternative children’s menu available**