

R E S T A U R A N T

# YELLOW BROOM



£29.95  
SUNDAY LUNCH  
12pm-2.30pm  
Three course choice menu



£16.95  
EXPRESS LUNCH  
Thursday & Friday  
11.45pm-2.00pm



£21.95  
AFTERNOON TEA  
Thursday & Friday  
12.30pm-3pm

French onion soup gratinée 6.95

*Topped with a melting Raclette cheese crouton*

Guinea Fowl terrine 9.95

*Melba toasts & apricot chutney*

Pave of goats cheese salad 8.95

*Baked golden with a sesame seed crumb. Radish, Fennel & Summer leaf salad. Balsamic reduction*

Loch Fyne Braden Orach 10.95

*"The Golden smoked salmon" Dry cured the traditional highland way. With capers, chopped boiled egg, aragula, warm blinis*

Prawn Cocktail 11.95

*Classic prawn cocktail with baby gems, avocado, cucumber, vine tomatoes. Marie Rose sauce*

Avocado & Tomato Cocktail 7.95

*Roasted red peppers, baby gems, pomegranate & water melon. Spiced yoghurt & mango dressing*

Chicken liver pate 7.95

*Twemlow apple chutney, cornichon & sour dough Toasts*

Soup of the day 6.95

*Freshly baked crusty bread*

Greek Olives 3.95

*Marinated Kefalonia olives with garlic, chilli, coriander*

Bread Basket 3.95

*Freshly baked bread selection. Oils & Balsamic*

## MAINS

Grilled sea bass fillet 19.95

*Fresh herbs, capers & olives. Mediterranean ratatouille*

Rib eye steak 8oz 24.95

*Romesco smoked red pepper & almond sauce. Fat chips*

Slow braised Lamb a la Provençale 17.95

*Slow cooked in a rustic tomato sauce. Dauphinoise potatoes*

Escalope of chicken wrapped in Parma Ham 16.95

*Seasoned with lemon thyme. Spinach & asparagus risotto.*

## HOUSE CLASSICS

Fillet Mignons 32.50

*Medallions of pan fried beef fillet, Madeira sauce, wilted spinach topped with a grilled Portobello mushroom. Potato mash rosti*

Grilled Native Half Lobster 26.95

*Bisque risotto*

## MAINS

Grilled pork escalope 16.95

*Field mushroom cream sauce. Parmentier potatoes*

Crispy duck leg confit 17.95

*Puy lentils & braised vegetables*

Baked Cod topped with herb & pine nut crust 16.95

*Pea & potato cake. Creamed leeks*

Tomato Panzanella 12.95

*Smoked Mozzarella with marinated vine tomatoes. Fresh basil leaves & Focaccia bread*

## SIDES

mange touts & garden peas 4

Dauphinoise 4

House salad 4

Ratatouille 5

Parmentier potatoes 4

French fries 4

Fat chips 4

Sweet potato fries 4

Wilted leaf spinach 5

## CHILDRENS MENU

AVAILABLE ON REQUEST



## EATING GREEN



Pea & Asparagus Risotto 15.95

*Grilled goats cheese, rocket & baby shoot salad*

Puy Lentils with roasted vegetables 15.95

*Griddled Portobello mushroom. Wilted baby leaf spinach*

Florentine crepe 12.95

*Cream spinach, asparagus & béchamel*

Spanish Omelette 12.95

*of summer vegetables & potatoes. Salad garnish*

## SANDWICHES

12PM - 2PM

ALL SANDWICHES CAN BE OFFERED ON GLUTEN FREE BREAD

Super Club, grilled chicken, bacon, tomatoes & mayo 12.95

Croque Monsieur, ham & melting cheese toastie 9.95

Open Sandwich 12.95

*Smoked Salmon, Chive crème fraiche, brown soda bread*

Double Decker Steak Sandwich 14.95

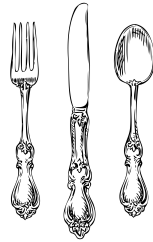
*Dijon grain mayo, tomato, bacon, lettuce & gherkin*

All prices include VAT at the current rate.  
All gratuities and service go to our entire team.

Please always inform your server of any allergies before placing your order as not all ingredients are listed on our menu.  
Please speak to your server if you require further recipes information or have any allergy concerns. Strict hygiene procedures are followed in our kitchen however due to the presence of nuts and nut products in some raw materials it is possible that traces may be found in our menu selection.

## EXPRESS LUNCH

Two course Lunch Menu  
Served 11.45am – 2.00pm



Portobello Mushroom soup with freshly baked crusty bread

Chicken Liver Parfait. Twemlow apple chutney, toasts

Mousseline of Loch Fyne scallops. Shellfish sauce



Slow cooked beef casserole. Bubble & squeak

Baked Cod chestnut crumb  
*Courgette gratin, pumpkin velouté*

Spanish Omelette of Mediterranean vegetables & potatoes  
£16.95



## CHILDRENS MENU

AVAILABLE ON REQUEST

### Eton Mess Sundae

*An indulgent ice cream dessert layered with raspberry ripple ice cream, red berry coulis, crushed muscovado meringue & Chantilly cream*

### French Tarte au Pommes

*Apple tart with Calvados iced parfait*

### Pistachio Financier

*Light pistachio sponge served warm with plum compote & Elderflower ice cream*

## DESSERTS

### Crème Brulee

*Lemon cracker*

### Melting Chocolate Pudding

*Salted caramel Ice cream*

*Desserts £7.95*

### White Cocolate & Boe Passion Gin Cheesecake

*A creamy vanilla mascarpone cheesecake with a crumbly ginger base. Drizzled with passion fruit curd. Topped with white chocolate & fresh passion fruit*

### Bakewell Blondie

*Warmed served with vanilla custard*

## ICE CREAM & SORBETS

*One scoop 3.50 Two scoops 4.95*

## COFFEE & TEA SELECTION

*All served with Lily O'Brien marbled chocolates £3.50*

## CHEESE BOARD

Northern Blue / Perl Wen / Rosary Goat Ash / Comté Artisan

Your cheese Platter is served with a selection of cheese biscuits & sourdough Crisp bread. Butter, dried apricots, toasted pecans & walnuts. 10.95

