

YELLOW BROOM

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



Freshly baked sour dough bread.. Oils & Balsamic 3.95

French onion soup gratinée 6.95
Topped with a melting Raclette cheese crouton

Pave of goats cheese salad 9.95
Baked golden with a sesame seed crumb. Radish, Fennel & Summer leaf salad. Balsamic reduction

Smoked duck salad 11.95
Smoked duck breast. Salad of walnuts & roquefort cheese. Honey-mustard vinaigrette

Loch Fyne Braden Orach 12.95

"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 9.95
Roasted red peppers, baby gems, pomegranate & water melon. Spiced yoghurt & mango dressing

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



Marinated Kefalonia olives with garlic, chilli, coriander 3.95

Butterfly garlic king prawns Risotto 11.95
Bisque risotto

Game terrine 10.95
Venison, pheasant & duck. Melba toasts & apricot chutney

Soup of the day 6.95
Freshly baked crusty bread

Chicken liver & port pate 8.95
Twemlow apple chutney, cornichon & sour dough toasts

£23.95
AFTERNOON TEA
Thursday & Friday
12.30pm-3pm




MAINS


Grilled sea bass fillet 19.95
Fresh herbs, capers & olives. Mediterranean ratatouille


Roast Loin of Venison 25.95
Hedgeberry & port sauce. Dauphinoise, red cabbage

Escalope of chicken wrapped in Parma Ham 17.95
Seasoned with lemon thyme. Spinach & asparagus risotto

Entrecote au poivre 10oz 27.95
Ribeye, peppercorn sauce. French fries

Broad & cannelli bean cassoulet 15.95 
Cherry vine tomatoes & peppers. Potato rosti

Spanish Omelette 12.95 
Sautéed Mediteranean vegetables & potatoes. Salad garnish

Pea & Asparagus Risotto 15.95 
Grilled goats cheese, rocket & baby shoot salad



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.

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

MAINS

Lamb rump Provencale 18.95
Slow braised with tomatoes & peppers,. Dauphinoise potatoes

Fillet Mignons 32.95
Medallions of pan fried beef fillet, Madeira sauce, wilted spinach topped with a grilled Portobello mushroom. Potato mash rosti

Baked Cod topped with chestnut & parsley herb crust 17.95
Pea & potato cake. Squash velouté

Duck leg confit 17.95
Summer broad & cannelli bean cassoulet, cherry vine tomatoes & peppers

SANDWICHES

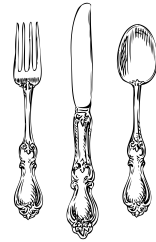
12PM - 2PM
All sandwiches can be offered on gluten free bread

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

Avocado Club, on toasted super seed with red onions, tomatoes & cheese 12.95

Open Sandwich *Smoked Salmon, Chive crème fraiche, brown soda bread* 12.95

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

Muscovado Meringue

With fresh mango & vanilla salad. Chantilly cream. Drizzled with passionfruit

Chocolate Genache Torte

On a crumb base. Raspberry sorbet

Warm Almond Financier

Light almond sponge served with ruby plum compote.

Pistachio ice cream

DESSERTS

Crème Brulee

Lemon cracker

Melting Chocolate Pudding

Salted caramel Ice cream

Desserts £7.95

Lemon Mascarpone Cheesecake

A creamy lemon mascarpone cheesecake with a crumbly biscuit base. Drizzled with lemon curd coulis. Red berry salad

Apple Blondie

Made with Twemlow apples. Served warm 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

