

The Deil's Cauldron

Fri 15th –Sat 16th Jan 2021

Evening Menu

01764 655016

to begin....

Call and collect price

Atlantic prawn Caesar salad

£6.90

With Caesar dressing.

Confit duck

£5.90

Slow cooked tender duck leg, leaves, soy ginger and honey glaze

Stilton and leek tartlet **V**

£5.90

Served warm with mixed leaf salad

Roasted celeriac and carrot soup **V VG**

£5.00

Fresh baked bread.

for main course....

Pork and apricot casserole

£14.90

Pieces of pork slow cooked with apricots spices and orange zest
Buttery mashed potato, glazed carrots.

Ragout of hake and king prawns

£14.90

Pilaf of saffron rice and vegetables.

Satay sweet potato curry **V VG**

£14.90

Pieces of sweet potato in a red curry spiced satay sauce, lemon scented rice

Featherblade of Scottish beef

£14.90

Slow cooked until very tender, buttery mashed potato
Sweet red cabbage, thyme and toasted garlic gravy

to finish...

Mulled pear

£5.90

Pears poached in sweet mulled wine, with Chantilly cream and mulled wine syrup

Rich fruit cake bread and butter pudding

£5.90

Vanilla custard.

Lemon and lime cheese cake

£5.90

Raspberry coulis, meringue shards, buttery biscuit base.

Selected quality cheeses

£6.00

With oatcakes and chutney.

Due to the constant changes made to our menu it is not practical to list all allergens for each and every dish. Please ask a member of staff for specific allergen details of a particular dish. Or just let us know your intolerances and we will tailor the chosen dish to your requirements where possible.