

## Starters

### Brussels Pate

Served with toasted ciabatta bread and a red onion chutney

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### Homemade leek, pea and watercress soup (vegetarian, vegan),

Served with a warm roll and butter

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### King prawns coated in a crispy herb and garlic crumb

Served with a light yogurt dip and salad

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### Sticky Hoisin Chipolatas

Topped with sesame seeds, spring onions and pea shoots

## Mains

### Balmoral Chicken

A Scottish classic and named after Balmoral Castle - a chicken breast stuffed with haggis and wrapped in bacon, covered in a creamy whisky sauce. Served with mashed potatoes and seasonal vegetables

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### Battered Haddock Fillet

A classic - hand-cut chips, mushy peas and homemade tartare sauce.

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### Homemade Steak and Ale Pie

served with hand-cut chips, garden peas and proper gravy.

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### The Herbivore (vegetarian, vegan available)

A plant based patty, topped with melted vegan cheese. Served in a brioche roll, cos lettuce, tomato, relish and vegan mayonnaise, with hand-cut chips, homemade coleslaw, and salad.

## Desserts

### Gingerbread Cheesecake

Served with vanilla ice cream

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### Creme brûlée and a shortbread biscuit

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### Warm Homemade Chocolate Brownie with vanilla ice cream

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### Three scoops of Lakes ice cream or sorbets - ask for todays range

TEA AND FILTERED COFFEE TO FOLLOW

# Dark Skies Menu

If you have a food allergy, intolerance -  
please speak to a member or the  
team for advice or a menu.