



Green Room Menu - June 2010

Spinach and parmesan soup with creme fraiche. £4.95

Crab linguini with spring onion and chilli. £5.25

Ricotta and spinach ravioli, roast tomatoes and pancetta. £5.45

Chilled duo of melon with pink grapefruit and passion fruit. £5.25

Cured marinated salmon with chilli, lime and cucumber salad. £5.25

Wood pigeon, pear and smoked bacon brushetta. £5.65

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Panfried ribeye of scotch beef, pont neuf potatoes, watercress and béarnaise sauce.
£13.65

Roast fillet of salmon with pickled red onion, fennel a la greque and salsa verde. £11.25

Courgette ribbons and cashew pesto with marinated mushrooms and broccoli. £9.50

Oven baked supreme of chicken wrapped in parma ham and filled with mozzarella, on a
leek and tomato sauce. £11.25

Roast lamb rump, char grilled mediterranean vegetables and mint yoghurt. £13.50

Smoked haddock risotto with saffron, peas and grilled fennel. £10.75

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Citrus tart with mascarpone and strawberries. £5.35

Pecan shortbread with raspberries and raspberry sauce. £5.45

Polenta, almond and lemon cake with chocolate sorbet. £5.45

Vanilla friands, blueberries and amaretto cream. £5.25

White chocolate and strawberry mousse with biscotti. £5.25

Selection of scottish cheeses, apple chutney and wheat wafer biscuits. £5.95

All Side Orders £2.95

Sesame and ginger broccoli

Spicy potatoes

Carrots with tarragon

Lemon and chive buttered new potatoes

Sugar snap peas

French fries

Lentil and feta salad

Red onion and cherry tomato salad

Greek salad

Lighter Choice

Toasted plum tomatoes and gorgonzola salad

Grilled sardines, new potato salad and creme fraiche

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Seared seabass fillet with ginger, tomato and chilli bok choy

Goats cheese, spiced pear and red onion tartlet with basil oil and rocket leaves

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Kahlua chocolate pot

2 Courses £14.50

3 Courses £17.95

