

The Ostler Restaurant Menu

Table D'hôte

Fan of Melon

Mixed Fruit and a Forest Berry Compote

Poached Salmon Crab & Prawn Timbale

In a Marie Rose Sauce with a Citrus Salad

Baked Game Terrine

With Highland Oatcakes and Cumberland Sauce

Fan of Ripe Avocado on Herb Roast Vegetables

With Fresh Basil Oil

Home Preserved Pear

With Feta Cheese and Raspberry Vinaigrette

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Soup of the Day

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Grilled Rump Steak Garni

With Sauteed Mushrooms, Tomato, Gaufrette Potato

Herb Roast Leg of Lamb

With Rosti, Braised Red Cabbage, Rosemary Jus

Baked Supreme of Chicken with Sun Blushed Tomato & Goats Cheese

Wrapped in Bacon, Creamed Tarragon Sauce, Wild Mushroom

Pan Seared Medallions of Pork Fillet

With Crisp Black Pudding, Crushed Black & Green Creamed Peppercorn & Brandy Sauce

Escalope of Salmon on Stir Fried Vegetables

With Seared Cherry Tomato & Basil Oil

Roast Vegetables & Cheddar Strudel

With Braised Put Lentils, Plum Tomato & Herb Sauce

All main courses are served with Chef's selection of seasonal vegetables and potatoes.

Choice of Desserts from the Sweet Trolley

Freshly Brewed Coffee served with After Dinner Mints

We are pleased to offer five courses for £25.50:

Choose a starter from the TDH menu, followed by soup, then a main course from the TDH menu, followed by a dessert from the sweet menu, and freshly brewed coffee and after dinner mints.

Monday to Thursday evenings enjoy two courses for £15:

Choose a starter and a main course from the above, or a main course from the above and a dessert from the sweet menu.

Gratuities are not included and are at the discretion of our customers.

Our menus do not include genetically modified produce. Some dishes may contain nuts or traces of nuts