



Starters

Homemade soup of the day (V) (G)	£5.50
Salmon Scotch egg, apple and celeriac relish, horseradish cream mousse	£6.95
Mini English breakfast, a refined version of a classic (G)	£6.00
Shellfish lasagne with lambs lettuce soup and pan roasted vegetables	£6.50
Seared scallops, smoked aubergine puree, soused red peppers and crispy pancetta crisps (G)	£7.25
Roast wood pigeon with butternut squash puree, pickled shallots, game chips and port reduction (G)	£6.25
Baked Goats cheese parcel with a sweet and sour lentil salsa (V)	£6.00
Chicken Caesar salad, bacon crisps, croutons, parmesan with a creamy herb dressing (G)	£6.00 or main £11.95

Pasta, Salads & Vegetarian

Burgundy Beef spaghetti bolognese, parmesan and rocket salad	£12.95
Bubble and squeak parcel, goats cheese toast, buttered carrots and courgettes with a red wine reduction (V) (G)	£13.95
Wild mushroom stroganoff with spiced rice and parsnip crisps (V)	£14.50

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Winter Roasts, Slows & Specials

Slow cooked Pork belly and braised surf clams with a beetroot puree and fondant potato with juniper jus (G)	£15.95
Poach-roasted Chicken breast stuffed with tomato and basil mousse, chorizo crisps and a fondant potato with a rich red wine sauce (G)	£14.00
Duo of lamb, with a butternut squash puree, petit ratatouille and dauphinoise potato and thyme jus (G)	£17.95
Confit duck leg, with creamed cabbage, sweet potato fondant, orange infused carrots and a sweet caramelised red onion jus (G)	£14.50
Slow poached hake in spiced oil with potato fondue, curly kale infused in vanilla butter	£14.50
Chefs dish of the day, using the best from this morning's market	£15.50
Catch of the day with Chef's accompaniments	£15.50

Horizons Seasonal Grills

Duke of Buccleuch's dry aged Rib eye steak, with wild mushroom fricassee and a creamy herb mash potato garnished with haricot beans and crispy bacon	£22.95
Duke of Buccleuch's burger, chorizo and smoked Applewood, baby gem lettuce, tomato, garlic mayo and hand cut chips	£12.95
Grilled plaice fillets stuffed with a citrus mousse, broccoli puree and lime mayonnaise and a warm potato salad	£13.95

South East Sides

£3 per serving or £5 enough for 2

Eat the season's vegetable plate	Mixed salad	Rocket and parmesan salad
Creamy mashed potato	Hand cut chips	

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To Finish

Vanilla crème brulee with a baileys and pistachio amorette biscuit	£6.50
Chocolate fondant with orange infused cream and chocolate bonbon	£6.50
Glazed lemon tart, raspberry jam, Chantilly cream and candied lemon	£6.50
Trio of doughnuts with a black pepper tuille	£6.50
Strawberry and cream millefeuille with a strawberry compote and strawberry mousse	£6.50
Apple tart tatin with vanilla ice cream	£6.50
Carrot and ginger cake with coriander syrup and orange cream	£6.50
Selection of cheeses: Mull of Kintyre, cheddar, baby Stilton and French brie, with pickles, nuts, celery and biscuits	£7.95

Speciality Coffee and Tea



Espresso ~ single / double	£2.60 / £2.80
Americano ~ espresso topped with hot water	£2.95
Cappuccino	£3.00
Café Latté	£3.20
Selection of Twinning's Speciality Teas	£2.95

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