



# CONSERVATORY RESTAURANT

## TRADITIONAL *Al Fresco Dining* ON SUNDAY'S



*Weather permitting*

2 COURSE MEAL £12.50

3 COURSE MEAL £16.50

### Children:

Under 7's Menu available. Children over 7yrs may choose from main menu at half of the price

### Scottish Quality Assured Beef

With full traceability and wherever possible this is sourced locally in support of local farming. Our regular portion is 8oz

### Hotel Residents

on a Dinner Bed & Breakfast Package are welcome to choose a three course meal from the menu.

### Please Note

that we cannot guarantee that any product on this menu is totally free from nuts or nut derivatives or genetically modified foods

**Snacks are also available**

## MENU

### Chef's Soup of the Day

Complemented with fresh baked bread

### Tomato and Buffalo Mozzarella Salad

With chopped basil and olive oil dressing

### Potted Chicken Liver Pate

with fresh oregano butter & char-grilled bread

### Portuguese Salted Cod Fishcakes

with a prawn & piri-piri yoghurt

### Dunbar Farmed Smoked salmon

on billini with lemon and pesto dressing

### Wild Mushrooms in Tempura Batter

with a sweet & sour piri-piri dip



### Today's Carved Roasts

Select from the two choices of daily roasts complemented with traditional trimmings

### Poached Fillet of Dunbar Salmon

With a rich tomato and mixed herb sauce

on local sliced new potatoes and steamed vegetables

### Beef and Belhaven Ale Pie

cooked with classical root vegetables on creamed potatoes served topped with a pastry pie lid

### Grilled Local Pork and Herb Sausage

on creamed potato, with onion sauce and crispy bacon

### Supreme of Chicken with a Haggis Fritter

on creamed potato, Glenkinchie sauce and steamed vegetables

### Portuguese Beef Espetada (supplement £2.00)

local beef in red wine marinade served on a skewer with mixed salad & sautéed new potatoes

### Char-grilled Rib Eye Steak (supplement £3.50)

with sautéed new potatoes, mushrooms and grilled tomato



### Hot Dessert of the Day

with complementing dressing

### Wedge of Smooth Vanilla Cheesecake

with fruit coulis

### Warm Chocolate Fudge Cake

with whipped cream

### Famous Charlie Bocker Glory

with mixed ice cream fruit and cream

### Meringue filled with local Summer Berries

with fresh pouring cream



### Freshly brewed fair trade Colombian coffee

with fudge £2.50

*"Scotland's Hotels of Distinction"*

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