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**Starters**

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| **Beetroot Falafels V** **GF**Cucumber Raita, Chickpea & Beetroot Salad | **£8.50** |
| **Smoked Trout Fillet GF**Potato & Caper Salad, Red Pepper Aioli, Crispy Capers, Rocket Leaf | **£9.00** |
| **Classic Cally Prawn Marie Rose GF**Baby Gem Lettuce, Lemon, Smoked Paprika | **£9.00** |
| **Chicken, Apricot & Pancetta Terrine GF**Raisin Puree, Crisp Pancetta, Red Wine Glaze | **£9.00** |
| **Pear & Blue Cheese Salad V GF**Compressed Pear, Blue Cheese Mousse, Grape Gel | **£8.50** |
| **Soup of the Day** | **£6.50** |



If you have a food allergy or

special dietary requirement

please let a member of the team know

and we will do our best to assist you.

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**Main Course**

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| **Grilled Scottish Salmon Fillet GF** Spring Onion Crushed Potato, Braised Fennel, Dill Sauce | **£23.00** |
| **Slow Braised Beef Cheek GF**Fondant Potato, Caramelised Onions, Braised Carrot, Red Wine Jus | **£23.50** |
| **Pan Fried Duck Breast GF**Braised Red Cabbage, Saffron Potato, Orange Gel, Juniper Berry Jus | **£23.50** |
| **Chargrilled Vegetable Stack GF V**Pesto Oil, New Potatoes, Rocket Leaf | **£18.00** |
| **Chicken Breast , wrapped in Bacon \*GF**Turnip Puree, Stuffed Courgette, **\***Haggis Bon Bon, Whisky Caviar, Dauphinoise Potato, Drambuie Sauce | **£23.00** |
| **Rump of Lamb GF**Sweet Potato Mash, Roast Silverskins, Wild Mushrooms, Pea Puree, Tarragon Sauce | **£23.50** |

\*Guests on a dinner inclusive package are welcome to have all three courses with a supplement of £15 for Ribeye Steak and side dishes charged as extras

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**House Classics**

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| **Battered Fish and Chips**Mushy Peas, Tartar Sauce | **£23.50** |
| **Cally Bacon Cheeseburger (V** Vegetarian Option Available**)**Fries, Tomato Relish, Gherkins | **£21.00** |
| **Chicken Korma (V** Vegetarian Option Available**)**Basmati Rice, Naan Bread, Poppadum, Mango Chutney | **£21.00** |
| **\*8oz Ribeye Steak**Tomato, Mushrooms, Fries | **£29.50** |

**SIDE DISHES**

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| New Potatoes and Vegetables | **£3.65** |
| Onion Rings | **£3.50** |
| Chips | **£3.50** |
| Mixed Salad | **£3.00** |
| Pepper Sauce | **£3.25** |

**V** - Vegetarian **GF –** Gluten Free

\*Guests on a dinner inclusive package are welcome to have all three courses with a supplement of £15 for Ribeye Steak and side dishes charged as extras

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**Desserts**

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| **Sticky Toffee Pudding GF**Butterscotch Sauce, Vanilla Ice Cream | **£6.25** |
| **Warm Chocolate Brownie**Chocolate Sauce, Brandy-Soaked Cherries, Raspberry Sorbet | **£6.50** |
| **Vanilla Crème BrÛlée \*GF****\***White Chocolate Chip Cookies, Fresh Raspberries | **£6.50** |
| **Chocolate & Hazelnut Delice**Hazelnut Brittle, Mascapone | **£7.25** |
| **Baked Vanilla Cheesecake** Blueberry Compote, Champagne Sorbet | **£7.25** |
| **Cream o’ Galloway Ice Cream** | 1 Scoop **£2.80**2 Scoops **£4.20**3 Scoops **£5.55****Included in DBB** |

**\*Cally Palace Cheese Board**

 **£10.00**

**\*£4 Supplement DBB**

**Stilton**

A classic, blue vein, semi soft cheese made from cow’s milk that offers a creamy yet crumbly texture.

**Smoked Applewood**

A semi hard, white smoked flavoured cheddar cheese, coated with mild paprika

**Brie**

A soft cheese made with cow’s milk

Accompanied by Chef`s own Chilli Jam, Oatcakes, Celery, Apple, Grapes

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**Bertie Bees Children’s Menu**

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| **Starters** |  |
|  Soup of the Day | **£5.00** |
|  Strawberry Sorbet Mixed Berries | **£4.00** |
|  Potato Wedges Cheese and Ketchup | **£5.00** |
| **Mains** |  |
|  Fish and Chips | **£12.00** |
|  Penne Pasta Tomato Sauce | **£11.00** |
|  Cheese and Tomato Pizza | **£11.00** |
| **Desserts** |  |
|  Sticky Toffee Pudding | **£5.00** |
|  Chocolate Brownie | **£5.00** |
|  Cream o’ Galloway Ice Cream Chocolate and Vanilla, Fresh Raspberries | **£5.00** |

