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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** |
| **Tomato & Mozzarella Salad V** **GF**  Balsamic Glaze  **Sorbet of the Day,** Fresh Berries **V** **GF** | **£6.75**  **£4.25** |
| **Classic Cally Prawn Marie Rose GF**  Baby Gem Lettuce, Lemon, Smoked Paprika | **£9.00** |
| **Pressed Ham Hock & Pea Terrine \*GF**  **\***Piccalilli, **\***Mustard Dressing, Pickled Carrots | **£9.00** |
| **Goats Cheese, Spinach & Red Onion Tartlet V**  Watercress Salad, Tomato & Herb Dressing | **£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.



\*Guests on a dinner inclusive package have a

£30 per person allocation towards dinner

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**Main Course**

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| **Grilled Seabass Fillet GF**  Spring Onion Crushed Potato, Caper Sauce, Tomato Fondue | **£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, Roast Potato, Orange Gel, Blackberry 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** |

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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** |
| **Sweet & Sour Chicken (V** Vegetarian Option Available**)**  Basmati Rice, Prawn Crackers | **£21.00** |
| **\*8oz Ribeye Steak**  Tomato, Mushrooms, Fries | **£29.50** |

|  |  |
| --- | --- |
| 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

**SIDE DISHES**

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**Desserts**

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| **Sticky Toffee Pudding GF**  Butterscotch Sauce, Vanilla Ice Cream | **£6.95** |
| **Raspberry Meringue GF**  Chantilly Cream, Raspberry Textures | **£6.75** |
| **Vanilla Crème BrÛlée \*GF**  **\***White Chocolate Chip Cookies, Fresh Raspberries | **£6.75** |
| **Chocolate & Hazelnut Delice**  Hazelnut Brittle, Mascapone | **£7.25** |
| **Baked Vanilla Cheesecake**  Blueberry Compote, Blood Orange Sorbet | **£7.25** |
| **Ice Cream Selection** | 1 Scoop **£2.80**  2 Scoops **£4.30**  3 Scoops **£6.75** |

**Cally Palace Cheese Board £10.00**

**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 Rich Chilli Jam, Oatcakes, Celery, Apple, Grapes

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