

Dinner @ Danielle's

Tuesday - Friday from 5.30pm-8.30pm & Saturday 5.30pm-9.00pm

2 Courses £26 / 3 Courses £29

Starters

Chicken Liver Pâté,
Apricot Chutney & Toast

Soup of the Day
served with Crusty Bread (v)

Prawn & Honeydew Melon
Salad with Marie Rose Sauce (gf)

Honey Roasted Beetroot
& Feta Cheese Salad (gf), (v)

Black Pudding & Smoked Back Bacon
with Diane Sauce

Salmon & Haddock Fishcake
with Prawns & Tarragon Cream

Warm Bread Roll with Butter £1

Main Courses

(All served with an individual portion of Veg and Roasted Potatoes unless stated otherwise)

Crispy Duck Leg with Orange & Cointreau Sauce (gf)

Flattened Pork Medallions, Black Pudding & Peppercorn Sauce

Slow Braised Beef & Shallots with Red Wine Sauce & Mash (gf)

Mushroom, Spinach & Brie Wellington with Creamy Tomato Pesto Sauce (v)

Roasted Halloumi & Vegetable Skewer with Salad & Cajun Sweet Potato Wedges (gf), (v)

Grilled Salmon Fillet with Tarragon Cream Sauce (gf)

Roasted Chicken Breast *choose your sauce* (gf)

Cheddar, Leek & Bacon Sauce
(Cream, Cheddar Cheese, Bacon & Leek)

Vodka Sauce
(Tomato, Cream, Bacon, Mushrooms, Pesto & Vodka)

Peppercorn Sauce
(Green Peppercorns, Cream, Brandy & Black Pepper)

Desserts

Oven Baked Rice Pudding with Sultanas & Nutmeg (gf), (v)

Warm Belgian Waffle, Vanilla Ice Cream, Butterscotch Sauce & Crushed Walnuts (v)

Fresh Cream Profiteroles with Chocolate Sauce (v)

2 Scoops of Ice Cream or Sorbet (gf), (v)

Or choose a Dessert from the Blackboard for £3 extra

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

**Feel free to mix and match dishes
from the supplement menu for the extra amount shown**

Starters with Supplement

Garlic & Chilli Tiger Prawns with Chorizo on Toasted Sourdough +£6

Smoked Salmon, Prawns & Honeydew Melon Salad (v), (gf) +£5

Fresh Scottish Mussels, White Wine, Cream & Garlic with a Crusty Roll +£3

Twice Baked Cheddar Cheese & Leek Soufflé (v) +£4

Blue Stilton, Apple & Walnut Salad (v), (gf) +£2

Halloumi, Chorizo & Pine Nut Salad (gf) +£2

Main Courses with Supplement

8oz Fillet Steak (gf) +£17

Roast Tomato, Mushrooms & a choice of Sauce (Peppercorn, Diane, Red Wine or Blue Cheese)
served with Veg and Garlic & Rosemary Roast Potatoes

10oz Sirloin Steak (gf) +£9

Roast Tomato, Mushrooms & a choice of Sauce (Peppercorn, Diane, Red Wine or Blue Cheese)
served with Veg and Garlic & Rosemary Roast Potatoes

Half Duck (gf) +£7

5-hour Slow Roasted, with an Orange & Cointreau Sauce
served with Veg and Garlic & Rosemary Roast Potatoes

Lamb Shank (gf) +£6

6-hour Slow Roasted, falls off the bone, with Shallot and Red Wine Sauce
served with Veg & Buttery Mashed Potato

Pork Belly (gf) +£5

8-hour Slow Cooked, melt in the mouth texture, Lots of Crackling, Apple Sauce & Red Wine Gravy
served with Veg and Garlic & Rosemary Roast Potatoes

Chicken & Tiger (gf) +£5

Roasted Chicken Breast with 4 Garlic Tiger Prawns & Creamy Cajun Spiced Sauce
served with Veg and Garlic & Rosemary Roast Potatoes

Chicken 'n' Haggis +£4

Chicken Breast stuffed with Haggis and wrapped in Bacon with a Scotch Whisky Cream Sauce
served with Veg & Buttery Mashed Potato

Smoked Haddock +£6

Poached Smoked Haddock topped with Spinach & Grilled Welsh Rarebit, with Tomato Pesto Sauce
served with Veg and Garlic & Rosemary Roast Potatoes

Bass & Tiger (gf) +£7

Large Sea Bass Fillet with 4 Garlic Tiger Prawns
served with Veg and Garlic & Rosemary Roast Potatoes

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