

Dinner @ Danielle's

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

2 Courses £26 / 3 Courses £28

Starters

Salmon & Smoked Haddock Fishcake
with Prawns & Tarragon Cream Sauce

Chicken Liver Pâté,
Apricot Chutney & Toast

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

Grilled Black Pudding with
Smoked Bacon & Diane Sauce

Artichoke & Sundried
Tomato Salad (gf), (v)

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

Warm Bread Roll with Butter £1 / Olives £3

Main Courses

Flattened Pork Medallions, Black Pudding, Peppercorn Sauce, Veg & Roast Potatoes

Crispy Duck Leg with Orange & Cointreau Sauce, Veg & Roast Potatoes (gf)

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

Grilled Salmon Fillet, Tarragon Cream Sauce, Veg & Roast Potatoes

Roasted Chicken Breast with Veg & Roast Potatoes *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)

Large Summer Salad Bowls

Classic Chicken Caesar
(Bacon, Anchovies, Parmesan, Croutons & Caesar Dressing)

Smoked Salmon, Prawn & Melon (gf)
(Marie Rose Sauce)

Picanha Steak, Asparagus & Parmesan (gf)
(Steak served Medium Rare/Medium only, Balsamic Glaze Dressing)

Seared Halloumi, Pomegranate & Walnut (gf), (v)
(Hot Honey Drizzle)

Desserts

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

Vanilla Pannacotta, Strawberry Compote & Ginger Crumb

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

Starters with Supplement

Honey, Garlic & Chilli Tiger Prawns with Chorizo (gf) +£6

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

Grilled Goats Cheese on Balsamic Red Onions & Roasted Pepper (v), (gf) +£2

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) +£18

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) +£8

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

Halibut (gf) +£10

Grilled Halibut Fillet, Tarragon Cream, Peas & Spinach
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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