

# YELLOW BROOM

£27.95  
SUNDAY LUNCH  
12pm-2.30pm  
Three course choice menu



£12.95  
EXPRESS LUNCH  
Tuesday – Friday  
11.45pm-2.00pm



£19.95  
AFTERNOON TEA  
Tuesday – Friday  
12.30pm-3pm



French onion soup gratinée 6.95  
*Topped with a melting cheese & chive crouton*

Soup of the day 5.95  
*Served with freshly baked crusty bread*

Chicken liver pate 6.95  
*With Twemlow apple chutney, cornichon & sour dough toasts*

Hummus 5.95  
*Dipping hummus with crudités. Armenian flat bread*

Avocado & Tomato Cocktail 7.95  
*Red peppers, baby gems, pomegranate & water melon. Spiced yoghurt & mango dressing*

Loch Fyne Braden Orach 10.95

*“The Golden smoked salmon” Dry cured the traditional highland way. With capers, chopped boiled egg, aragula, warm blinis  
Add prawns & marie rose 2.95*

Haggis Bon Bons 7.95  
*Whisky Marmalade dip*

Prawn Cocktail 9.95  
*Classic prawn cocktail with baby gems, avocado, cucumber, vine tomatoes.  
Marie Rose sauce*

West Loch Queenie Scallops 10.95  
*Toasted in their half shell. Drizzled with dill & lime oil*

Game terrine 8.95  
*With melba toasts & apricot chutney*

Pave of goats cheese salad 7.95  
*Baked golden with a sesame seed crumb. Fig & Chicory Salad  
Honey Balsamic dressing*

Lebanese Chickpea & Bean Salad 6.95  
*with coriander, parsley & red onions.  
Drizzled with lemon juice, mint, salt & pepper*

Fricasee of wild mushrooms 7.95  
*With garlic & flat leaf parsley. Toasted brioche*

## MAINS

Grilled sea bass fillet 19.95  
*With fresh herbs, capers & olives. With a Mediterranean ratatouille.*

Fillet mignons 29.95  
*Medallions of pan fried beef fillet, Madeira sauce, wilted spinach  
potato mash rosti*

Braised Lamb Rump a la Provencale 17.95  
*Slow cooked in a rustic Provencale tomato sauce. Dauphinoise potatoes*

Escalope of chicken wrapped in Parma Ham 16.95  
*Seasoned with lemon thyme. Spinach & asparagus risotto*

Grilled garlic king prawn brochette 17.95  
*With creamy bisque shellfish risotto*

## SIDES

mange touts & garden peas 4	Dauphinoise 5
House salad 4	Red cabbage 4
Ratatouille 5	Tomato & red onion salad 4
French fries 4	Chive mash 4
Sweet potato fries 5	Wilted leaf spinach 5

## CHILDRENS MENU

AVAILABLE ON REQUEST

## STEAKS

All served with house fries, traditional garnish.

Rib eye 10 oz 26.95

Fillet 8 oz 29.95  
Succulent, prime centre cut

Sauces  
Red wine & rosemary  
Peppercorn Mushroom  
Garlic butter  
2.25

## EATING GREEN

Chargrilled Halloumi with red peppers 13.95  
*Berkoukes cous cous. Olives and a spiced mint sauce*

Pea & Asparagus Risotto 15.95  
*With grilled goats cheese, rocket & baby shoot salad*

Puy Lentils with roasted vegetables 15.95  
*Griddled Portobello mushroom. Wilted baby leaf spinach*

Florentine crepe 11.95  
*Cream spinach, asparagus & béchamel*

Spanish Omelette 11.95  
*of summer vegetables & potatoes*

## MAINS

Roast Loin of Venison 25.95  
*Game sauce. Pomme purée. Red cabbage*

Grilled pork escalope 15.95  
*Field mushroom garlic cream sauce. Chive mash*

Crispy duck leg confit 16.95  
*Puy lentils & braised vegetables*

Baked Cod topped with herb & pine nut crust 16.95  
*Pea & potato cake. Creamed leeks*

Salad Paysanne 12.95  
*Mixed Leaves, Serrano Ham, Blue Cheese, olives, tomatoes  
cucumber. Roquefort dressing. Topped with a fried egg*

## SANDWICHES

10AM – 2PM  
ALL SANDWICHES CAN BE OFFERED ON GLUTEN FREE BREAD

Super Club, grilled chicken, bacon, tomatoes & mayo 9.95

Croque Monsieur, ham & melting cheese toastie 6.95

Open Sandwich 10.95  
*Smoked Salmon, Chive crème fraiche, brown soda bread*

Double Decker Steak Sandwich 12.95  
*Dijon grain mayo, tomato, bacon, lettuce & gherkin*

## EXPRESS LUNCH

£12.95

Tuesday – Friday

11.45pm-2.30pm



Yellow Broom Broccoli & Stilton soup. Crusty bread

Chicken Liver Pate. Pear chutney & oatcakes

Refreshing melon cocktail. Fruit Ice



Bouef Bourguignon. Chive mash

Crispy Cod Goujons. French fries

Spinach & asparagus risotto. Parmesan shavings

## SAMPLE

Maximum of 12 guests per party

## SAMPLE

Maximum of 12 guests per party



## DESSERTS

Warm Almond Financier.

*Light almond sponge, served with ruby plum compote. Pistachio Ice cream 6.95*

Whisky Treacle Tart

*An indulgent tart filled with light treacle, flavoured with Isle of Jura whisky. Atholl brose honey cream 6.95*

Twemlow Apple Blondie

*Topped with vanilla pod ice cream. 6.95*

Crème Brulee

*Lemon cracker. 4.95*

*Melting Chocolate Pudding.  
Salted caramel Ice cream. 6.95*

## CHEESE BOARD

Alex James Blue Monday

*Semi soft Blue cheese. Creamy texture. Scotland.*

Perl Wen

*Organic artisan cheese. Soft & creamy. West Wales.*

Manchego

*Hard sheep's milk cheese. La Mancha, Spain*

Appenzeller

*Hard cows milk cheese. Nutty notes with a spicy finish. Switzerland.*

Your cheese Platter is served with a selection of cheese biscuits & sourdough Crisp bread. Butter, dried apricots, toasted pecans & walnuts. 9.95

