



## SAMPLE MENU | PAISLEY'S DAILY SPECIALS

### STARTERS

Cream of Carrot & Coriander Soup (V)

Torched Mackerel, Pickled Beets, Watercress, Horseradish

Morecambe Bay Crab Bon Bon's, Celeriac Puree, Samphire

Chicken Liver Pate, Damson Chutney, Toasted Sourdough

### MAIN COURSE

Honey Glazed Duck Breast, Fondant Potato, Artichoke, Sour Cherries

Corn-fed Free Range Chicken Fillet, Lemon & Thyme Force meat,  
Dauphinoise Potato, Wild Mushrooms, Red Wine Sauce

Seared Scottish Salmon Fillet, Crushed Jersey Royals, Fennel Pesto

Wild Mushroom Risotto, Rocket, Truffle Oil, Shaved Parmesan (V)

### DESSERTS

Belgian Chocolate Tart, Vanilla Ice Cream

Bailey's Crème Brulee, Homemade Shortbread

Steamed Treacle Pudding, Orange Ice Cream

English Cheese, Grapes, Celery, Sourdough Biscuits, Westmorland Chutney

*Why not try a glass of Pocas Ruby Port?...£2.80*

Freshly Brewed Coffee £2.20 | Espresso £2 | Cappuccino £2.80 | Latte £2.80 | Tea £2.20

**1 COURSES** | £16.95 PER PERSON

**2 COURSES** | £22.00 PER PERSON    **3 COURSES** | £27.00 PER PERSON

*\*Please note this menu may contain products of common food allergies.*

*Please ask a member of staff for further information.*

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