



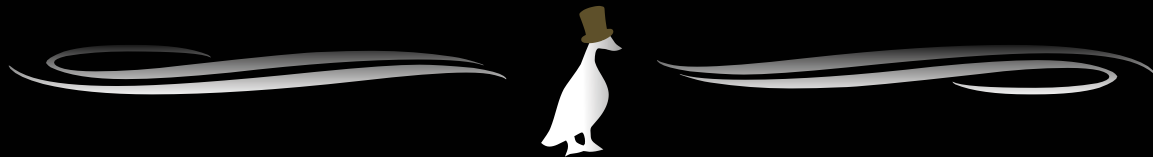
TOR-NA-COILLE

R O Y A L D E E S I D E

1873



THE GREEDY GOOSE



COCKTAIL BAR & RESTAURANT

SPRING MENU 2024

NIBBLES

Focaccia	£6.00
Flatbread, Black Olive Tapenade	
Haggis Bon Bons	£8.00
Mustard Mayo	
Mixed Olives (GF)	£5.00
Goat's Cheese & Red Pepper Fritters (GF)	£8.00
Glazed Chipolatas	£7.00

STARTERS

Soup	£6.00
Soup of the Day, Warm Bread Roll, Whipped Butter (GF Options)	
Blue Cheese, Watercress and Candied Walnut Salad	£10.00
Pomegranate & Balsamic Dressing (GF)	
Tempura King Prawns	£12.50
Carrot, Mangetout & Pea Shoot Salad, Vietnamese Dipping Sauce	
Grilled Asparagus	£11.50
Parma Ham, Poached Hen's Egg, Mustard Dressing (GF)	
Chicken & Black Pudding Terrine	£11.00
Piccalilli, Toasted Hazelnuts, Crostini (GF)	
Smoked Haddock Chowder	£8.00
Warm Roll & Butter (GF)	

SPECIALS

Guest Steak Sharing Board For 2
Friday and Saturday ONLY - Market Price

Sunday Roasts - For 1 or Sharing Boards for 2
Roast Sirloin of Beef or Roast Chicken Breast or Half and Half.
Served with Yorkshire Puddings, Roast Potatoes, Roasted Vegetables, Greens, Skirley and Gravy
Individual - £22.50, Sharing - £45.00

SMALL PLATES / SIDES

Onion Rings	£5.00
Cajun Chicken Slider	£10.00
Cauliflower Cheese	£5.00
Fries	£5.00
Side Salad	£5.00
Buttered Greens	£5.00
Mac 'n' Cheese	£6.00

MAINS

8oz Rib-eye Steak	£36.00
8oz Sirloin Steak	£36.00
All steaks are served with Dressed Watercress, Cherry Vines, Fries & Flat-Capped Mushrooms (GF)	
Sauces	£3.00
Peppercorn & Brandy, Bearnaise, Red Wine Jus, Blue Cheese	
Beer Battered North-East Haddock	£17.50
Fries, Lemon, Tartare Sauce, Peas (GF Breaded Option Available)	
Chicken & Smoked Bacon Carbonara	£17.00
Garlic Bread, Parmesan Shavings	
Steamed Mussels (ask for the sauce of the week)	£16.00
Toasted Sourdough (GF Available)	
Cajun Chicken Burger	£17.00
Garlic Mayonnaise, Baby Gem, Brioche Bun, Fries (GF Available)	
Marinated Lamb Rump	£27.00
Potato Terrine, Minted Pea Puree, Roast Artichoke, Jus (GF)	
Roast Hake	£25.00
Cauliflower, Gnocchi, Herb Cream Sauce (GF)	
Shallot Tarte Tatin	£18.00
Onion Puree, Asparagus, Goat's Cheese Beignet	
Crispy Tempura Chicken Fillets	£15.00
Served on Chefs dressed salad with a honey and mustard dressing	

DESSERTS

Passion Fruit Delice	£10.00
Sesame & Poppy Tuille, Tropical Fruit Gel, Mango, Sorbet	
Frozen Yoghurt Parfait	£10.00
Granola, Poached Fruit (GF)	
Sticky Toffee Pudding	£10.00
Toffee Sauce, Vanilla Ice-Cream	
Cheese Board	£13.00
Celery, Quince, Chutney, Oatcakes (GF Available)	
Ice-Cream & Sorbet	£9.00
Sable Biscuit	
Chocolate Ganache	£12.00
Macaron, Raspberry, Ice-Cream	

We like to support local family producers and suppliers whenever we can;

Katy's Eggs, McWilliams Butcher, AG Duff/ Blue Flag Fish suppliers and local fresh produce.

Prices are all inclusive of VAT at 20%

Everything on our menus is produced on-site, in an environment where the following allergens are present and used regularly: NUTS, PEANUTS, GLUTEN, MILK & LACTOSE, EGG, FISH, MOLLUSCS & CRUSTACEANS, SOYA, LUPIN, CELERY, MUSTARD, SESAME SEEDS

IF YOU HAVE AN ALLERGY OR SPECIFIC REQUIREMENT, LET US KNOW AND OUR CHEF WILL BE HAPPY TO ADVISE, OR ADAPT THE MENU

