



Bacchus

RESTAURANT & CHAMPAGNE BAR

First Course

Asian Broth
Baby Sweetcorn, Pak Choi. Soba Noodles
£8.50

Twice Baked "Barbers 1833" Cheddar Cheese Souffle
Waldorf Salad
£10.50

Slow Cooked Lamb Belly
Ras El Hanout Spiced Couscous, Apricot Chutney, Toasted
Almonds
£12.50

Beetroot & Lemon Vodka Cured Salmon
Confit Lemon, Poached Beetroot, Chive Crème Fraiche
£12.50

Aberdeen Angus Fillet of Beef Carpaccio
Olive Tapenade, Red Onion, Capers
£12.50

Pan Seared Scallops
Black Pudding, Chorizo, Cauliflower Puree
£13.50

Please Let a Member of Staff Know if You have any Allergies.

Main Course

Pan Fried Fillet of Halibut
Dauphinoise Potato, Truffled Leeks, Lemon Vinaigrette
£28.50

Paupiette of Plaice & Smoked Salmon
Sundried Tomato & Spinach Risotto, Baby Prawn & Lemon
Butter
£28.50

Nut Roast
Grilled Asparagus, Sauté Potatoes, Pesto Cream
£17.50

Pan Seared Breast of Duck
Salt & Pepper Parmentier Potatoes, Pak Choi, Honey Soy Glaze
£28.50

Roasted Rump of Lamb
Lyonnais Potatoes, Minted Crushed Peas, Pickled Shallot,
Orange Whisky Sauce
£28.50

Fillet of Aberdeen Angus Beef
Cheesy Hash Brown, Portobello Mushroom, Wilted Greens, Red
Wine Sauce
£35.00

Side Orders
Hand Cut Chips £4.00

Buttered Seasonal Vegetables £4.00

Creamed Mash Potato £3.50

Seasonal Salad £4.00

Honey Glazed Carrots £3.50

We Have a Full List of Allergens for Each Dish
(Available on Request)