

# Lunch Menu

Monday to Friday 12 noon until 2pm

Saturday and Sunday 12 noon until 5pm



## STARTERS

Soup of the day with crusty roll and butter	£3.95
Duo of smoked salmon Soused vegetables, lemon mayo (served cold)	£5.25/£8.25
8 hour braised ham hock set in its own jelly House piccalilli, apple puree, bread thins	£4.95
Smoked haddock, pea and chive fishcakes Spinach, citrus hollandaise	£5.25/£8.25
Cumin roasted carrot, coriander and lentil falafel Red onion and black onion seed chutney (vegan)	£4.95/£7.95

## MAINS

Beer battered fillet of haddock, hand cut chips, mushy peas, lemon and tartare sauce £12	
Butter poached chicken breast, Sprouting broccoli, garlic breadcrumbs, lemon butter potatoes, tarragon cream £10.95	
Scotch beef and Broughton ale pie with buttered mash and steamed vegetables £12	
Homemade 8oz scotch beef burger in a toasted brioche bun with lettuce, sliced tomato, slaw and hand cut chips £10.50	
Garlic roasted sweet potato, red onion and spinach pithivier With a pea and leek fricassee (vegan) £9.95	£9.95
Butternut squash, courgette and aubergine tagine Preserved lemon, coriander and cinnamon cous cous (vegan) £9.95	£9.95
Creamy penne n' cheese with a dressed side salad and hand cut fries £9.50*	

(\*add prawns or crispy bacon for an additional £1)

## DESSERTS

Homemade Sticky Toffee Pudding with Butterscotch Sauce, Cream or Ice Cream £4.95	£4.95
Vanilla Ice Cream With Warm Caramel Sauce or Chocolate Sauce £4.75	£4.75
Cheesecake of the Day Ask your server for today's flavour £4.95	£4.95
Warm vanilla poached pear and frangipane tartlet (nuts) With Vanilla Ice Cream, caramel sauce £4.95	£4.95
Dark Belgian chocolate brownie Chantilly cream and Berry Compote £4.95	£4.95
Selection of Scottish Cheeses With Grapes, Celery and Biscuits £6.25	£6.25

## SIDE DISHES

(£2.95)

*Beer battered pickled onion rings*

*Garlic and parsley buttered  
button mushrooms*

*Cheesy, crispy bacon fries*

*Garlic bread  
(with cheese)*

*Rocket and shaved parmesan  
salad*



## Special Occasion?

We can offer a range of bespoke options and menus for special occasions.

From intimate private dining to large scale gala dinners.

Make it an occasion to remember at  
The Tinto House Hotel



Full allergen information available on request

VAT included, service charges excluded