

Starters

| Beetroot Falafels VGF Cucumber Raita, Chickpea & Beetroot Salad | £8.50 |
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| Smoked Trout Fillet GF Potato & Caper Salad, Red Pepper Aioli, Crispy Capers, Rocket Leaf | £9.00 |
| Tomato & Mozzarella Salad V GF Balsamic Glaze | £6.75 |
| Sorbet of the Day, Fresh Berries V GF | £4.25 |
| Classic Cally Prawn Marie Rose GF Baby Gem Lettuce, Lemon, Smoked Paprika | £9.00 |
| Pressed Ham Hock & Pea Terrine *GF *Piccalilli, *Mustard Dressing, Pickled Carrots | £9.00 |
| Goats Cheese, Spinach & Red Onion Tartlet V Watercress Salad, Tomato & Herb Dressing | £8.50 |
| Soup of the Day | £6.50 |
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If you have a food allergy or special dietary requirement please let a member of the team know and we will do our best to assist you.



*Guests on a dinner inclusive package have a £30 per person allocation towards dinner



Main Course

| Grilled Seabass Fillet GF Spring Onion Crushed Potato, Caper Sauce, Tomato Fondue | £23.00 |
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| Slow Braised Beef Cheek GF Fondant Potato, Caramelised Onions, Braised Carrot, Red Wine Jus | £23.50 |
| Pan Fried Duck Breast GF Braised Red Cabbage, Roast Potato, Orange Gel, Blackberry Jus | £23.50 |
| Chargrilled Vegetable Stack GF V Pesto Oil, New Potatoes, Rocket Leaf | £18.00 |
| Chicken Breast , wrapped in Bacon *GF Turnip Puree, Stuffed Courgette, *Haggis Bon Bon, Whisky Caviar, Dauphinoise Potato, Drambuie Sauce | £23.00 |
| Rump of Lamb GF Sweet Potato Mash, Roast Silverskins, Wild Mushrooms, Pea Puree, Tarragon Sauce | £23.50 |
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House Classics

| Battered Fish and Chips Mushy Peas, Tartar Sauce | £23.50 |
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| Cally Bacon Cheeseburger (V Vegetarian Option Available) Fries, Tomato Relish, Gherkins | £21.00 |
| Sweet & Sour Chicken (V Vegetarian Option Available) Basmati Rice, Prawn Crackers | £21.00 |
| * 8oz Ribeye Steak Tomato, Mushrooms, Fries | £29.50 |

V - Vegetarian **GF** – Gluten Free

SIDE DISHES

| New Potatoes and Vegetables | £3.65 |
|-----------------------------|-------|
| Onion Rings | £3.50 |
| Chips | £3.50 |
| Mixed Salad | £3.00 |
| Pepper Sauce | £3.25 |

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| <u>Desserts</u> | |
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| Sticky Toffee Pudding GF Butterscotch Sauce, Vanilla Ice Cream | £6.95 |
| Raspberry Meringue GF Chantilly Cream, Raspberry Textures | £6.75 |
| Vanilla Crème Brûlée *GF *White Chocolate Chip Cookies, Fresh Raspberries | £6.75 |
| Chocolate & Hazelnut Delice Hazelnut Brittle, Mascapone | £7.25 |
| Baked Vanilla Cheesecake Blueberry Compote, Blood Orange Sorbet | £7.25 |
| Ice Cream Selection | 1 Scoop £2.80 2 Scoops £4.30 3 Scoops £6.75 |
| Cally Palace Cheese Board | £10.00 |

Stilton

A classic, blue vein, semi soft cheese made from cow's milk that offers a creamy yet crumbly texture.

Smoked Applewood

A semi hard, white smoked flavoured cheddar cheese, coated with mild paprika

Brie

A soft cheese made with cow's milk

Accompanied by Rich Chilli Jam, Oatcakes, Celery, Apple, Grapes

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