

Starters

Beetroot Falafels VGF Cucumber Raita, Chickpea & Beetroot Salad	£8.50
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

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
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
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>	
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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