

Restaurant 47

Starters

Roasted Red Pepper, Tomato and Basil Soup, Herb Croutons	£ 4.50
Pâté Maison, Cumberland Sauce, Toasted Brioche	£ 5.25
Breaded Goats Cheese, Pear Puree, Balsamic Glaze	£ 5.25
Tempura King Prawns, Tamari Dipping Sauce, Roasted Lime	£ 5.95
Gravadlax – Cured Salmon, Finely Chopped Shallots, Capers and Wholegrain Bloomer	£ 5.95
Smoked Breast of Barbary Duck, Blueberry Coulis	£ 5.95
Fan of Seasonal Melon, Parma Ham	£ 5.25
Soup of the Day	£ 3.50

Head Chef: Finlay Mairs

Lunch 12:00 – 2:00 pm 10% discount

Our food is prepared in a kitchen with nuts and other ingredients not specified on the menu. Allergen Information is available please ask.

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Main Courses

8 oz Sirloin Steak, Mushrooms, Roasted Tomato, Spicy Fries Choose Peppercorn Sauce, Mushroom and White Wine Sauce, Garlic Butter	£ 20.75
8 oz Fillet Steak Mushrooms, Roasted Tomato, Spicy Fries Choose Peppercorn Sauce, Mushroom & White Wine Sauce, Garlic Butter	£ 23.75
Baked Fillets of Sea Bass, Sautéed Potatoes, Fine Beans	£ 18.75
Roast Rack of New Season Spring Lamb served on Mash with a Rich Red Wine & Tarragon Sauce	£ 23.75
Confit Duck, Stornoway Black Pudding, Sweet Pickled Red Cabbage, Pomme Lyonnaise	£ 18.50
Blackened Cajun Salmon, with Basmati and Wild Rice drizzled with Curried Mayonnaise	£ 17.75
V Camembert and Roast Pepper Tartlet	£ 13.75
Supreme of Chicken wrapped in Parma Ham, served on Parmesan Mash with a Fresh Tomato and Basil Sauce	£ 13.50
Side Orders: -	
Green Salad	£ 2.95
Mixed Salad	£ 2.95
Braised Red Cabbage	£ 2.50
Stir fried Sugar Snap Peas, Ginger, Chilli	£ 2.50
French Fries	£ 2.50
Mash	£ 2.50
Pomme Lyonnaise	£ 2.50

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Desserts

Stilton, Drumloch Truckle, French Brie Red Onion Chutney, Arran Oatcakes	£ 5.95
Pot au Chocolate Rich Belgian Chocolate Mousse laced with Cointreau, Vanilla Ice-cream	£ 5.25
Sticky Toffee Pudding vanilla ice cream	£ 4.95
Lemon Posset with Shortbread Fingers	£ 5.25
Chocolate Nut Sundae Vanilla and Chocolate Ice-creams, Cream, Chocolate Sauce, Chopped Nuts	£ 5.25
Banoffee Sundae Banana, Toffee Sauce, Fudge pieces with Caramel Ice-cream, Fresh Cream	£ 5.25
Strawberry Meringue Sundae Fresh Strawberries, Crushed Meringue, Vanilla & Strawberry Ice-creams, Strawberry Sauce	£ 5.25
Selection of Ices – 3 scoops choose from vanilla, chocolate, strawberry, mint choc chip, caramel ice and lemon sorbet	£ 3.95

Beverages

Cafetiere of Coffee - 1 persons	£ 2.25
Cafetiere of Coffee - 2 persons	£ 4.25
Liqueur Coffee	£ 4.25
Selection of Teas Traditional, Peppermint, Camomile, Darjeeling, Earl Grey, Lemon)	£ 2.00

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