

# foyer by day



	starter	main
pressed terrine of ham hock + soft herbs, garden pea puree, apple jelly + mixed leaf salad	6.95	12.50
roasted pear salad, walnut + blue cheese, caramelized fig, balsamic dressing	6.50	10.95
beetroot cured salmon + marinated king prawns, lemon + dill vinaigrette	6.75	12.50
(v) warm pumpkin, potato + feta cheese tart, salad of candied beetroot, beetroot reduction	5.95	9.95
(v) fresh soup of the day, home baked breads	4.00	
venison + wild mushroom casserole with horseradish dumplings, creamy mash		12.95
foyer's beer battered fillets of fish + chips creamed peas, tartare sauce		9.95
confit leg of duck served with wilted asian styled greens, spiced puy lentils, plum + star anise sauce		13.95
<b>salads</b>		
(v) rocket leaves, chargrilled aubergine, roasted butternut squash, sweet peppers + green olives with tomato + basil dressing.		8.95
smoked chicken, apple + walnuts, confit cherry tomatoes + lemon dressing.		8.95
tempura king prawns, cos lettuce, crisp croutons + sweet chilli sauce		8.95
<b>desserts</b>		
(v) lemon + ginger crème brulee, cinnamon shortbread		6.00
(v) warm rum bread + butter pudding served with vanilla ice cream + cardamon scented anglaise		6.00
(v) iced nougat parfait, vanilla crème chantilly + crystallised basil leaves		6.00
a selection of fine scottish cheeses, celery, grapes, homemade date chutney + oatcakes		6.95
<b>sides</b>		
(v) handcut chips		3.00
(v) mixed green salad		3.00
(v) homebaked bread		3.00

## set menu

(v) roasted pear, walnut + blue cheese salad, caramelised fig, balsamic dressing

beetroot cured salmon + marinated king prawns, lemon + dill vinaigrette

(v) red lentil + tomato soup, butter croutons

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confit leg of duck served with wilted asian styled greens, spiced puy lentils, plum + star anise sauce

pan fried fillet of sea bream, sautéed sprouts, flaked almonds + jerusalem artichokes

(v) chick peas, root vegetables + roasted garlic mash 'pot', seasonal leaf salad

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(v) warm rum bread + butter pudding served with vanilla ice cream + cardamon scented anglaise

(v) chocolate + orange torte, praline ice cream, coffee scented anglaise

(v) lemon + ginger crème brulee, cinnamon shortbread

**2 courses £16.95**  
**3 courses £22.95**

no genetically modified products are knowingly sold, some meals may contain nuts (v) = vegetarian option price list available for art exhibitions

