

Midweek Lunch at Fairlawns

(Menu changes quarterly)

Typical lunch menu - available Monday-Friday
(excluding Bank Holidays), 12.00noon - 2.30pm

One, two or three courses all prepared using fresh ingredients
and promptly served in the bar, on the patio or in the comfort of the
Fairlawns Restaurant. Bar meals and sandwiches are also available.

Prix Fixe
Choose any 2 or 3 courses
from the items in red
2 courses £14.50
3 courses £18.50

Starters

Priced to include freshly baked crusty organic bread, butter, oils and home-made hummus

Soups: Creamy lobster bisque, Gruyere toast £6.95 / Leek and potato, butter fried croutons (v) (g/f) £5.95

Warm salad of shredded pork, bean sprouts, spring onion, Hoi Sin dressing, crispy rice noodles £5.95

Smooth chicken liver parfait, red onion jam, briôche toast £5.95

Tian of melon, seasonal berry sorbet (v) (g/f) £4.95

Warm goats cheese tart, sweet and sour plums, pimento reduction (v) £6.50

Small / Large

Home-made durum wheat penne pasta, rich tomato sauce (v) - £8.95 / £10.50

Fairlawns tagliatelle, smoked salmon & prawns, cream sauce - £9.50 / £12.50

Risotto of wild mushrooms, vegetarian Cheddar (v) - £8.95 / £12.95

Smoked & poached salmon, smoked mackerel, cured herring, prawns, potato salad - £8.95 / £11.95

Char-grilled salmon with Thai spiced salad (g/f) - £8.95 / £12.95

Fairlawns classic fish cakes, "Beurre Blanc" - (2) £8.95 / (3) £11.50

Glazed prawn omelette, dressed leaves - £8.95 / £11.50

Char-grilled chicken Caesar salad - £8.95 / £11.95

Lashford's "gold medal" pork sausage, creamy mash, onion gravy - (2) £9.50 / (3) £10.95

King prawns, "Marie Rose" or aioli dip (g/f) - 5 for £9.95 / 7 for £12.95

Smoked Loch Duart salmon from the Dunkeld Smoke House (g/f) - £10.50 / £14.50

Freshly opened rock oysters on ice or warm with sauce "Hollandaise" (g/f) - (6) £9.50 / (9) £14.50

Mains

All accompanied with the garnish described and a bowl of mixed seasonal vegetables where appropriate.

Further vegetarian and gluten free dishes available on request.

Grilled "Robson's of Craster" Kipper, chive mash, "beurre blanc" (g/f) £10.95

Grilled fillet of Loch Duart salmon, new potatoes, Hollandaise sauce (g/f) £12.95

Pan roasted corn fed chicken breast, Chorizo mash, sweet corn fritter £10.95

Braised steak and mushroom suet pudding, creamed potato, buttered cabbage, onion gravy £11.75

Fairlawns cheese burger, triple cooked chips, coleslaw, home-made relish £9.95

Pan-fried lamb's liver, dry cured bacon, Poxon's black pudding, bubble "n" squeak, onion gravy (g/f) £10.50

Mushroom platter - deep fried, creamy garlic & "Provencal" sauces (v) £10.95

Char-grilled Sirloin of 21 day dry-aged "Sbire Meadow" beef cattle,

mushroom, tomato, triple cooked chunky chips, watercress, Béarnaise & pepper sauces

6oz £17.50, 8oz £22.50, 12oz £27.50

Fresh English lobster, hot with Thermidor Sauce or cold (g/f) with "Marie Rose" and "Aioli"

with asparagus and new potatoes half: £19.95 whole: £32.50

Whole grilled Dover Sole with parsley butter, sauté potatoes & wilted water cress (g/f) £29.50

Additional side dishes

Additional seasonal vegetable and potato dishes always available

Home-made desserts, local cheeses

A choice of delicious home-made desserts, sorbets and ices and local farmhouse cheeses
from our seasonal dessert menu £5.50

Fair trade teas and coffees

Large Espresso, Cappuccino, Latté, Cafetière: House Colombian, or decaffeinated with chocolate wafer £2.45

All prices include VAT at 20 %, gratuities at your discretion.