



## MENU SELECTOR

<b>Starters</b>	<b>2011</b>	<b>2012</b>
Inverawe smoked salmon, baby leaf spinach and beetroot 'cannelloni', bloody mary bavaois, pickled celery, home rolled grissini oat sticks	£14.35	
Chilled asparagus, buffalo mozzarella, slither of prosciutto ham, delicate herb and flower salad, virgin olive oil	£14.35	
Canteloupe and galia melons, ruby grape and pink grapefruit salsa, blackberry vinegar caramel, shaved coconuts	£12.30	
Pea and mint pannacotta, Italian radicchio, sugar plum tomato salsa, smoked paprika dressing	£13.15	
Shetland smoked salmon, lemon in muslin, milled black pepper	£13.15	
Chilled salad of garlic roasted peppers, charred cherry and plum tomatoes, bocconcini, basil and rocket	£12.00	
Smoked haddock and aubergine mille feuille, sesame bean salsa	£12.90	
Terrine 'chicken caesar', lemon barley and almond tabouleh, classic dressing	£14.35	
Ballotine of poached Shetland salmon, spring onion and wild garlic emulsion savoury wafer, keta caviar	£13.80	
Slow roast Ayrshire pork belly, sticky honey miso gravy, lavender pickled pineapple	£12.90	
Galette of confit mediterranean vegetables, mascarpone, pancetta, rocket leaf, pimento syrup	£12.60	
Savoury panna cotta of parsnips, honey and salted chestnuts, shredded spinach shining with nutmeg infused oil, little salad of granny smiths, beetroot and pecans	£13.50	
Simply, smoked salmon, warmed fragrant lemon oil, hot just baked brown bread with d'echiree butter	£12.90	
Three tastes of venison tataka and shredded daikon with a whipped watercress sauce	£16.40	
Pumpkin, pickled ginger, coriander and sweet chestnut cheesecake, ruby salsa of beetroot, red cabbage and goji berries, cheese wafer and crispy kale	£12.60	
Warmed smoked haddock and leek tart with orkney brie and bacon crumbs and bitter leaf salad	£14.55	
Pressed confit of ham hock, beans and lentils with spiced onion jam and sweet homemade ketchup	£14.55	
Tossed winter salad, poached quails eggs, prosciutto, watermelon, pink grapefruit, pomegranate seeds, hot crostini of toasted fennel seed bread and parmesan	£13.30	



VAT is included at current rate of 20%



### **Soups**

Roasted red pepper and beef tomato veloute with basil essence	<b>2011</b>
	£9.00
Chunky smoked haddock chowder with potato, onion, leeks, fried oatmeal, soured cream	£9.00
Chowder of seasonal vegetables with gnocchi tossed in rocket pesto	£9.00
Smooth wild mushroom soup, pine nuts roasted in garlic oil and creamed parsley	£9.00
Broth of leeks and potatoes enriched with sweet miso, finished with bitter soy treacle	£9.00
	£9.00
<b>Intermediate</b>	
Why not add one of our soups or sorbets as an intermediate course to create a wonderful 4 course meal. All of our soups can be served as starters or intermediate.	£9.00

### **Soups**

Sweet potato veloute , roasted almond and coconut	£3.75
Spinach and watercress soup with nutmeg cream	£3.75
Cauliflower veloute with sorrel	£3.75
Puree of carrots, oranges, coriander leaf	£3.75
Parsnip puree, pancetta and chestnut crumbs	£3.75
Traditional cock-a-leekie	£3.75

### **Sorbets**

Pear and sauternes	£3.75
Pink champagne	£3.75
Tomato and basil	£3.75
Lemon	£3.75



## Mains

Roasted fillet of Buccleuch beef , port sauce, dauphinoise potato, peas and piquillo pepper, young carrots	<b>2011</b> £35.40
Sea bass steamed with seasonal vegetables, presented 'en papillote' with a creamy fennel and champagne butter	£25.80
Roast corn fed chicken fillet, Scottish wild mushrooms, pea risotto, and roasted pine kernels finished with a sauternes jus,	£26.40
Three tastes of Lanarkshire lamb: Lamb fillet, braised daube & mini tangine pie with a thyme jus, butter fondant potato, cauliflower puree, medley of broad beans and peas	£33.55
baked medallion of shetland salmon, creamy truffle butter sauce, 'boulangerie' style potatoes, medley of seasonal vegetables	£26.40
Roast grain fed chicken supreme with artichoke and bayonne ham stuffing , sherry jus, 'aligot' potatoes, fine beans and roasted vine tomato	£26.40
Lamb fillet roasted with truffle oil and soda bread crumbs served with buttery potatoes, tiny lamb navarin pie, asparagus, carrots and bitter sweet jus	£36.75
Confit of duck, puree of squash, parsnips cooked in maple syrup and cider vinegar, fried foie gras, sauté of shaved potato and a rich sticky jus	£30.50
Highland gold beef daube, gravy of cooking juices, fried onion and dried tomato dumplings, grated potato cake, snake beans, seared baby tomatoes	£27.00
Chicken breast stuffed with haggis, roast potato, charred courgette, honey roasted roots and thyme jus	£26.00
Roasted venison fillet, chicory tart tatin, onion soubise, caramalised beets, potato mille feuille and a port infused sauce	£39.25
Galette of braised lamb shoulder and roasted cutlet with wild mushrooms. buttery fondant potato, snake beans, roots and thyme gravy	£28.45
Roast breast and confit leg of partridge, game jus, little damson tart, barley risotto and dwarf carrots	£26.65
Monkfish cheeks with chicory and lime tied in pancetta, roasted almonds, gnocci, spanish vegetables with romescu sauce and chick pea fries	£31.05
Supreme of guinea fowl supreme with spinach and pine nut filling, braised red cabbage, potato galette, creamy jus with a hint of nutmeg	£29.20





## VEGETARIAN DISHES

### Starters

Roasted red pepper with confit of plum tomatoes, shaved garlic and torn basil leaves drizzled with balsamic vinegar caramel and olive oil

Mediterranean vegetable terrine with red onion jam and basil oil

Creamy pate of woodland mushrooms with parmesan filo wafers, marinated artichoke, caper berries and herb salad

Galia melon, celeriac and orange salad with pink grapefruit

Salad of plum, cherry and sunblush tomatoes with mozzarella, basil and olives

Chilled roast butternut squash marinated in lemon oil with feta and toasted sesame seeds served with tossed rocket leaf and olives

Tian of celeriac and leek with roast peppers and balsamic vinegar

Marinated artichoke and houmous salad with sesame dressing and tomato confit

### Mains

Baked portobella mushroom with sautéed leek, crushed garlic, goats cheese and brioche crumbs and a spicy tomato coulis

Red onion tart tatin topped with goats cheese and coriander

Stir fried oriental vegetables wrapped in a filo parcel served with an asparagus cream sauce

Risotto of quinoa with truffle oil, plum tomatoes and basil, served with veloute of wild mushrooms and pastry fleurons

Open lasagne of woodland mushrooms topped with parmesan and dried tomatoes served with grain mustard cream sauce

Soft crepe filled with ragout of aubergine scented with cumin and toasted almonds, topped with gruyere cheese and served with lightly curried cream sauce

Caramelised onion and sweet potato tart with smoked cheese, apple chutney and basil dressing

Ratatouille risotto with pimento confit and rocket pesto

*Our chefs are also happy to prepare more specific dietary requirements should they be required*





## Desserts

2011

The citrus plate; mini lemon tart, vanilla & lime pannacotta, pink grapefruit and orange curd cereal shot	£13.00
Bourbon vanilla pod crème brulee with roasted rhubarb and ginger compote	£13.00
Belgian chocolate panna cotta, caramel sesame tuille, marinated preserved summer cherries	£13.00
French style apple galette , vanilla bean ice cream, and sweet cider syrupy	£13.00
Strawberry and champagne panna cotta with a black pepper tuille	£13.00
Seasonal twist on the classic 'summer pudding'	£13.00
Blueberry tiramisu, 'almond biscotti' shortbread wafers	£13.00
Summer berries in pink champagne jelly, chantilly cream, caramel wafer	£13.00
Tartlet of raspberries, raspberry ripple ice cream, raspberry sauce	£13.00
Chilled chocolate tart, pistachio satay sauce, salted toffee popcorn quinoa	£13.00
Demi tasse of summer berries, rose petals and mint, warmed elderflower consommé, home rolled shortbread, limoncello choc ice	£13.00
Vanilla poached seasonal fruits, red wine bayleaf syrup, clotted cream	£13.00
Rhubarb and ginger crème brulee, candied peel and almonds	£13.00
Strawberry tart, strawberry mint salsa, chilled strawberry soup	£13.00
Classic apple tart tatin, cinnamon ice cream, caramel sauce and apple-snap wafer	£13.00
Panna cotta of honey and vanilla sweetened butternut squash, set over a bittersweet marmalade of kumquats and freshly grated nutmeg	£13.00
Three sweetened spices' cardamom and caramel brûlée and peanut brittle, saffron and blueberry pavlova, citrus cream and fairy floss, gingered chocolate cheesecake tart	£13.00
Raspberry and glayva 'trifle' topped with burnt sugar, toasted oats and almond cookies	£13.00
Seasonal cheese platter served with a selection of biscuits and dried fruit	£13.00
Saffron pavlova of winter fruits, clotted cream, hot grape and cherry brandy compote	£13.00
Hot ginger cup cake, boozy prune ice cream, medijool date stuffed with ginger and almond	£13.00
The infamous heritage hot and gooey chocolate tart with pistachio custard and crisp sugarwafer	£13.00





### **Sweet Treats**

	<b>2011</b>
Freshly brewed organic fair-trade coffee / tea served with mint crisps	£3.25
Traditional Scottish tablet	£0.55
Fudge	£0.55
Mont blanc chocolates	£1.75
Chocolate truffles	£1.10
Chocolate dipped strawberries	£1.10
Chocolate dipped physalis	£0.75
Shortbread	£0.55
Chocolate bendicks	£0.55
Florentines	£1.10
Turkish delight	£1.10
Chocolate macaroons	£0.75