

# Sample Restaurant Dinner Menu

## Home-prepared Nibbles

Roasted sweet & salted nuts	<b>£2.50</b>
Marinated olives	<b>£3.20</b>
Potted duck and sourdough bread	<b>£3.75</b>
Extra bread & butter	<b>£1.50</b>

## Seafood platter

Local seafood from the immediate coastal surroundings. Typically, Langoustines, Scallops, Crab, Oysters, plus Mussels, Smoked Salmon, and Smoked Mackerel – all depending on availability.

Small platter:	<b>£32.00</b>
Large platter:	<b>£55.00</b>
Langoustines:	<b>½ dozen: £20/dozen: £36</b>

All served with salad and home-made bread

## Starters

Soup of the day	<b>£5.00</b>
Traditional Cullen skink with homemade bread	<b>£6.95</b>
Home-smoked duck breast with turnip remoulade, pomegranate, and hazelnut	<b>£7.50</b>
Baked beetroot with blue cheese, walnuts, and pickled apple	<b>£6.50</b>
Talisker cured salmon with watermelon, cucumber, herring roe, and wasabi rocket	<b>£8.50</b>
Venison tartare with quail's egg, shellfish mayo, Mull cheddar, and toasted sourdough	<b>£9.00</b>
Seared scallops with chicken wings, peas, sweetcorn, and tomato	<b>£11.95</b>

## Mains

Baked halibut with parmesan crumb, butternut squash, leeks, whey and clam sauce	<b>£18.50</b>
Lamb loin with clapshot, pickled turnip, shallot, anchovy mustard, and juniper jus	<b>£17.95</b>
Bouillabaisse of cod, mussels, squid and langoustine, samphire, potato, and aioli	<b>£17.95</b>
Roast Jerusalem artichoke tart with broccoli, pickled carrots, crowdie, and almonds	<b>£12.95</b>
Monkfish tail with bacon, cauliflower, raisins, capers, almonds, chive and mussel sauce	<b>£16.95</b>
Blade of beef steak with mushroom dumplings, potato rösti, garlic puree, and cep jus	<b>£19.00</b>
Celeriac gnocchi with savoy choucroute, hazelnuts, shiitake, onion and miso broth	<b>£14.00</b>

## Desserts

Tonka bean crème brûlée with sable Breton, bramble jelly, and bramble sorbet	<b>£7.00</b>
Lemon tart with poppy seed meringue, mint gel, and piña colada sorbet	<b>£6.50</b>
Selection of our ices & sorbets with raspberry sauce and berries	<b>£6.00</b>
Dark chocolate and praline crémeux with brownie, hazelnuts, and walnut ice cream	<b>£7.00</b>
Baked vanilla cheesecake with poached rhubarb, grenadine syrup, and rhubarb sorbet	<b>£7.00</b>
White wine poached pear with yoghurt panna cotta, granola and crème fraîche sorbet	<b>£6.50</b>
Selection of Scottish cheeses with oatcakes, grapes, celery, and pear chutney	<b>£7.95</b>

## Teas and coffees

Teas: **£2:00**, Espresso: **£2.50**, Other Coffees (non-alcoholic) Coffees: **£3.00**