

# Rothesay Rooms

## Autumn / Winter 2019 Sample Dinner Menu

### STARTERS

Invercauld Pigeon | Black Pudding | Puy Lentil | Caramelised Quince | **£14.00**

Searred Scallop | Pressed Oxtail | Celeriac | Burnt Leek | Truffle **£15.00**

Halibut | Beetroot | Citrus | Apple | Charred Cucumber | Sourdough **£12.00**

Invercauld Rabbit | Artichoke | Gooseberry | Crisps | Chive **£13.00**

Roast Squash | Arborio | Goats Cheese | Pickle | Sage | (V) **£10.00**

### MAINS

Balmoral Venison Loin | Pressed Haunch | Celeriac | Carrot | Bramble Jus **£28.00**

Aberdeen Angus Rib Eye | Roscof Onion | Beef Dripping Chips | Béarnaise | Watercress **£30.00**

Scrabster Hake | Mussels | Potato | Samphire | Champagne | Caviar **£28.00**

Roast Gnocchi | Smoked Aubergine | Katy's Duck Egg | Spinach | Puffed Potato (V) **£19.00**

Seabream | Brown Shrimp | Chicken Skin | Hispi Cabbage | Roast Corn | Chive Velouté **£27.00**

### DESSERTS

Vanilla Cheesecake | Orange Gel | Meringue | Raspberry Sorbet **£10.00**

Set Yoghurt | Barra Raspberries | Oat Granola | Whisky & Honey Ice Cream **£10.00**

Apple | Blackberry | Crumble | Apple Gel | Vanilla Ice Cream **£10.00**

Chocolate Delice | Salted Caramel | Milk Ice Cream **£12.00**

Artisan Cheeses | Quince | Oat Cakes | Chutney **£13.00**