

Rothesay Rooms

Autumn / Winter 2019 Sample Lunch Menu

STARTERS

Smoked Salmon | Pâté | Fried Capers | Charred Lemon | Brown Bread

Butternut Squash | Aged Parmesan | Truffle | Sage (V)

Duck | Shallot | Cauliflower | Curry | Yoghurt

Inververcauld Rabbit Terrine | Artichoke | Gooseberry | Sourdough

MAINS

Sea Bream | Celeriac | Samphire | Mussels | Potato

Herb Gnocchi | Roast Sweetcorn | Spinach | Katy's Hens Egg | Charred Broccoli

Angus Rib Eye | Beef Dripping Chips | Sauce Béarnaise **£4.00 Supplement**

Lamb Belly | Smoked Aubergine | Broccoli | Potato

DESSERTS

Sticky Toffee Pudding | Caramel Sauce | Vanilla Ice Cream

Set Yoghurt | Raspberries | Oat Granola | Whisky & Honey Ice Cream

Espresso Crème Brûlée | Biscotti | Kahlua Ice Cream

Cambus o'May Cheddar | Quince | Grape | Crackers

TWO COURSES £23 | THREE COURSES £29

Autumn / Winter Sample Dinner Menu Subject to change. Please inform staff of any allergies
Provenance: Balmoral ~ Balnault Farm ~ Stonehaven ~ Torphins ~ Inch ~ Peterhead