

Rothesay Rooms

Spring 2019 Sample Dinner Menu

STARTERS

Quail | Crisp Leg | Mushroom | Artisan Herb | Consommé **£12.00**

Invercauld Rabbit Terrine | Preserved Apricot | Red Onion | Pickled Beetroot **£11.00**

Cured Mackerel | Cucumber & Crème Fraîche | Shallot | Puffed Rice | Dill **£10.00**

Scallop | Braised Pig Cheek | Cauliflower | Pressed Grape **£14.00**

Wild Garlic Velouté | Sourdough Croutons | Herb Oil (v) **£8.00**

MAINS

Hebridean Lamb | Confit Potato | Broadbean | Shoulder | Red Wine Jus **£28.00**

Beef Rib-Eye | Crispy Short-Rib | Oyster Mushroom | Broccoli | Artichoke | Jus **£28.00**

Isle of Gigha Halibut | Wild Garlic and Pea | Chicken Wing | Kohlrabi | Spring Onion **£26.00**

Katy's Duck Egg | Mushroom | Feuille de Brick | Onion Confit | Pickled Trompette (v) **£18.00**

Chicken Breast | Celeriac | Wye Valley Asparagus | Potato | Tarragon Jus **£26.00**

DESSERTS

Custard Panna Cotta | Rhubarb Gel | Ginger Crumble | Rhubarb and Thyme Sorbet **£10.00**

Lemon Posset | Elderflower Meringue | Raspberry Sorbet **£12.00**

Sticky Toffee Pudding | Caramel Sauce | Vanilla Ice Cream **£8.00**

White Chocolate Parfait | Coffee Crumb | Chocolate Crèmeux | Kahlua Ice-Cream **£10.00**

Artisan Cheeses | Quince | Crackers | Chutney **£13.00**