

# Rothesay Rooms

## Sample Dinner Menu

### Scottish Langoustines

Potato – Curried Cauliflower – Fennel Jam – Caper  
£15

### Balnault Rare Breed Pork

Cloudy Cider – Crackling – Pickle Shallot – Brioche  
£12

### Cured Mackerel

Cucumber – Tartare – Horseradish – Ponzu Gel  
£13

### Hill of Gellen Pheasant

Rhubarb – Wild Garlic Aioli  
£13

### Velouté

Chive Oil – Sourdough Croutons  
£8

### 10oz Aberdeen Angus

Fillet – Café de Paris – Chips – Rocket & Parmesan – Beef  
Fat Onion  
£32

### Roast Halibut

Lunan Bay Asparagus – Morrel Mushroom –  
Chicken Granola – Vermouth  
£27

### Sea Trout

Soft Herb Gnocchi – Samphire – Cauliflower –  
Picked Mussel Dressing  
£26

### Wark Farm Lamb

Aubergine Caviar – Lamb Ragù – Heritage Carrot – Potato –  
Jus  
£27

### Wild Garlic Risotto

Lunan Bay Asparagus – Italian Truffle – Parmesan  
£18

Truffle & Parmesan Chips £4 / Buttered New Potatoes £4 / Roast Broccoli & Toasted Almonds £4

### Valrhona Set Chocolate

Roast Pineapple – Rum & Raisin Ice Cream  
£12

### Barra Farm Strawberry Tart

Glazed Strawberries – Vanilla Pastry –  
Crème Patisserie  
£10

### Frozen Yoghurt Parfait

Poached Rhubarb – Lemon Curd – Meringue  
£10

### Sticky Toffee Pudding

Caramel Sauce – Vanilla Ice Cream  
£10

### Artisan Cheese Selection

Quince – Oatcakes – Chutney  
£13