



Rothesay Rooms

Sunday Menu

Starters

Duck Liver Parfait, Grape Chutney, Brioche

Soup of the Day Cream of Leek and Tarragon

Sound of Mull Scallops with Pig Cheek, Apple, Crackling (Supplement £3.00)

Game Terrine, Pickled Mushrooms, Grapes

Mains

Fish of the Day- Salmon, Baby Gem, Celeriac Remoulade, Confit Tomato

Confit Garmorn Duck Leg, Braised Red Cabbage, Heritage Potatoes, Shallot Purée

Autumn Squash & Lentil Pie, Squash Puree, Braised Fennel (V)

Roast Aberdeen Angus Striploin or Wark Farm Hebridean Lamb
with Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables and Red Wine Jus

Dessert

Treacle Tart with Spiced Plum, Salted Caramel and Drambuie Ice Cream

Selection of Cheeses, Biscuits, Chutney (£3.00 Supplement)

Sticky Toffee Pudding, Vanilla Ice Cream, Honeycomb

Panna Cotta, Hot Chocolate Mousse, Orange Jelly

£35 for 3 Courses
£26.50 for 2 Courses