

## A La Carte March 22- April 30th

### Starters

Juniper cured salmon, cucumber sorbet, beetroot, horseradish	£10.50
Seared scallops, dill beurre blanc, cured roasted pork, marinated apple	£12.95
Foie gras mousse, feuille de brick pastry, rabbit ragu, celeriac, apple	£11.75
Heirloom tomato, basil foam, mozzarella, olive dust, nasturtium	£9.50
Spring pea & truffle veloute, marjoram bread, whipped butter	£7.50

### Main Course

Fillet of cod, pommes & truffle puree, beetroot gnocchi, picked shallot, burnt onion ash, light chicken & madeira sauce	£26.95
Brodick bouillabaisse, halibut, salmon, Lamlash Bay langoustine, mussels in a rich shellfish bisque, marjoram bread, whipped butter & langoustine oil	£29.95
Fillet of beef, roasted celeriac & truffle puree, St Agur mousse, pommes Anna, leek oil, white asparagus, red wine jus	£31.95
Breast of Gressingham duck, apricot puree, foie gras, potato terrine, skin crackling, raspberry curd	£28.25
Potato gnocchi, white onion veloute, burnt onion, king oyster mushroom	£21.95
Roasted cauliflower & truffle risotto, pickled shallot, apple puree, coral tuile	£22.95

### Desserts

Lemon tart, meringue, rhubarb gel, yoghurt sorbet, dehydrated rhubarb	£9.25
White chocolate ganache, prosecco sorbet, raspberries, candied pistachio	£9.25
Mascarpone & Grand Marnier mousse, almonds, dill, honeycomb, orange	£9.25
Selection of 5 Scottish & French cheeses, walnut rounds, arran oatcakes, candied walnuts, calvados chutney, grapes, whipped butter	£15