

THE BISTRO ON PEAK MENU

TWO COURSES £34.95
ADD DESSERT £7.25

STARTERS

CULLEN SKINK (GFO)

SMOKED HADDOCK | POTATOES
| LEEKS | CREAMY BROTH |
HOMEMADE BREAD | BUTTER

LAMB & HAGGIS BON BONS

PANKO CRUMB | FENNEL &
PICKLED CUCUMBER SALAD |
CONFIT GARLIC MAYO

DUO OF FISH

SMOKED SALMON | KING
PRAWN & CHORIZO PÂTÉ |
ROMESCO SAUCE | LEMON |
CHORIZO CRUMB | TOASTED
BREAD

BRIE & CRANBERRY CROQUETTE (V)

MELTED BRIE & CRANBERRY
FILLING | SMOKED TOMATO
RELISH | MICRO GREENS |
REDCURRANT GEL

NDUJA KING PRAWNS (GFO)

KING PRAWNS | 'NDUJA BUTTER
| SAGE | CRUSHED NEW
POTATOES | LEMON |
HOMEMADE BREAD

MAINS

TRADITIONAL ROAST TURKEY (GFO)

ROAST TURKEY BREAST | SAGE & ONION
STUFFING | PIGS IN BLANKETS | HONEY-GLAZED
CARROTS & PARSNIPS | DUCK-FAT ROAST
POTATOES | SHREDDED SPROUTS WITH
PANCETTA | RED WINE GRAVY

DAUBE OF BEEF (GF)

BRAISED BEEF | COLCANNON MASH | ROOT
VEGETABLES | CRISPY SHALLOTS | BEEF JUS

PAN-SEARED FILLET OF SALMON (GF)

SALMON FILLET | GARLIC WILTED GREENS |
CRUSHED POTATOES | HERB CREAM SAUCE |
SALSA VERDE | KING PRAWNS

THICK-CUT AYRSHIRE BACON STEAK

PAN SEARED BACON STEAK | STORNOWAY BLACK
PUDDING | MAPLE ROASTED CARROTS | CREAMY
MASH POTATOES | GLAYVA & ROSEMARY CREAM
SAUCE

WILD MUSHROOM & CHESTNUT TAGLIATELLE (V)

WILD MUSHROOMS | ROASTED CHESTNUTS |
GARLIC, HERB & WHITE WINE CREAM SAUCE |
TRUFFLE & PARMESAN SHAVINGS

DESSERTS

CHRISTMAS PUDDING

| BRANDY SAUCE | SEASONAL BERRIES | VANILLA ICE CREAM

TRIO OF ICE CREAMS

(GFO)(V) | TRIPLE SCOOP ICE CREAM SUNDAE | CHOCOLATE SOIL |
HONEYCOMB | CHOCOLATE SAUCE | SEE SERVER FOR TODAYS FLAVOURS

TRIO OF ARRAN CHEESES (V)

CHEFS CHOICE OF CHEESES | GRAPES | CRACKERS | APPLE & FIG CHUTNEY

LAYERED CRANACHAN (V)

HEATHER HONEY WHIPPED CREAM | RICH, TART MACERATED RASPBERRIES |
SCOTTISH WHISKY SOAKED SPONGE PIECES | TOASTED BROWN SUGAR OATS |
RASPBERRY POWDER