DESSERTS

Warm Chocolate Fondant Tart
chocolate soil | orange gel | cointreau ice cream | cocoa tuile
£12

Passion Fruit Pavlova
passion fruit crémeux | roasted mango | coconut and lime ice Cream |
toasted coconut tuile | fresh passion fruit
£10

Plum and Ginger Paris-Brest
roasted plum | ginger crème pâtissière | almond praline
compressed plum | vanilla ice cream
£11

Buttermilk Panna Cotta
marinated fig | lemon and almond crumble | lavender honey
£10

Salted Caramel Delice
dark chocolate crémeux | chocolate and hazelnut soil
frangelico ice cream
£12

Selection of British and Artisan Cheeses
quince, house chutney, seasonal fruits, sourdough crackers
£15

Affogato £8
add a shot of amaretto £4.80

DESSERT WINE

90. Chateau Grand Juaga, Sauternes, France, 37.5cl 125ml £12 **£35.00**

91.Susana Balba Signature Late Harvest Torrontes, Argentina, 50cl **£50.00**

PORTS 50ml

Quinta Da Pedra Alta ‘Pedra No.3’ White Port 18.0%, Portugal **£6.00**

Quinta de la Rosa Vintage Port 2009 20.0%, Portugal **£13.00**

Graham’s LBV 20%, Portugal **£6.00**

Dow’s Quinta Do Bomfim 20%, Portugal **£10.00**

A LA CARTE

WHILE YOU WAIT

Marinated Gordal Olives – £6.50
Haggis Bites with Black Peppercorn Mayo - £5.50
Cumbre Oysters with your choice of Mignonette or Sesame and Soy
– Single £5/ Three £13.50/ Six £26

STARTERS

Lobster Tortellini
lobster bisque | fennel | shellfish oil
£16

Steak Tartare
scotch beef striploin | sesame and soy dressing | pickled shallot with shiso
£15

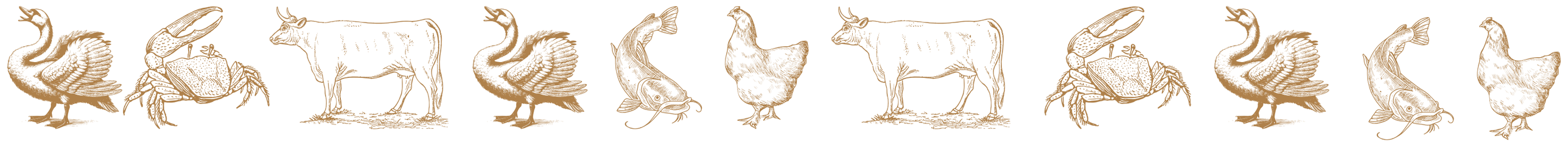
Confit Duck Leg Croquette
parmesan | truffle mayonnaise | pickled cherry | herbs
£13.50

Cured Scottish Salmon
pickled chilli | cucumber | citrus dressing
£13

Wild Mushroom Parfait
savory granola | pickled shiitake | black garlic | toasted sourdough
£12

Italian Burrata
smoked almond romesco | pickled beetroot | charred endive
toasted almonds | sourdough
£12.50

King Scallops
sweetcorn | smoked chilli | lime butter | samphire
£17.50



BISQUE
AT LOCHGREEN

MAINS

Highland Venison Wellington
glazed heritage carrots | roasted beetroot | crispy kale | juniper jus
£38

Whole Plaice on the Bone
sauce grenobloise | wilted greens
£32

Roasted Lamb Rump
braised lamb shoulder | confit carrot | baba ghanoush | harissa jus
£30

Spinach and Ricotta Gnudi
roasted and pickled squash | chestnut | pumpkin seed pesto | parmesan
£23

Corn-Fed Chicken Supreme
roscoff onion | girolle mushrooms | potato pavé | cavolo nero | chicken leg bonbon | thyme jus
£28

Seared Monkfish Tail
confit potato | braised fennel | champagne and caviar sauce | sea vegetables
£36

Grilled West Coast Lobster
smoked garlic and lemon butter | crispy potatoes | dressed leaves
half £50 | full £90

BISQUE
AT LOCHGREEN

FROM THE GRILL

All our beef is Scotch certified and sourced as locally as possible

All steaks are served with confit tomato, watercress, skin-on fries

Scotch Beef Rib Eye 10oz - £38
Scotch Beef Fillet 8oz - £42

Sauces - £3.50
pink peppercorn sauce | smoked garlic butter | red wine and bone marrow jus -

SIDES

Crispy Fried Potatoes with Caramelised Onion Aioli | £6
Koffmann Skin-on Fries | £5
Seasonal New Potatoes with Seaweed Butter | £6
Charred Tenderstem Broccoli with Romesco | Smoked Almond £7
Charred Hispi Cabbage with Caesar Dressing, Croutons and Parmesan | £6
Seasonal House Salad | £6

SEPARATE GLUTEN FREE AND DAIRY FREE MENUS AVAILABLE. PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON OUR MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS.
KINDLY NOTE THAT DUE TO SEASONALITY, MENU ITEMS MAY VARY SLIGHTLY.

