LOCHGREEN

COPPER BEECH RESTAURANT

Plates marked with 'M' are available as part of our two- course Market menu for £30, Sunday to Friday, 12pm – 9pm / Saturday 12pm – 4.45pm

STARTERS

Soup of the Day £8.50 M
crusty bread

Torched Mackerel £11 M
fennel compote, shellfish bisque, pickled samphire, crispy potato

Langoustine Bisque £10
aioli, parmesan, croutons

Korean Gochujang Chicken £13
asian slaw, sesame

Smoked Ham Hock Terrine £11
pressed smoked ham hock terrine, fresh watercress, crisp radish, pickled mustard seeds

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

Heritage Beetroot Salad £11 M
marinate figs, whipped ricotta, mixed seed granola

Classic Prawn Cocktail £12
north atlantic prawns, spiced marie rose sauce, smooth creamed avocado, croutons

Braised Ox Cheek Croquette £12 M
watercress mayo, fermented radish

Chicken Liver Pate £11 M
caramelised onion, house chutney, toasted brioche

Melon and Blood Orange Carpaccio £11 M
citrus dressing, pistachio, mint

MAINS

Slow Cooked Pork Belly £22 M
charcutière sauce, burnt apple puree, sweetheart cabbage

North Sea Cod £22 M
pink fir potatoes, charred tenderstem broccoli, seaweed butter sauce

Individual Steak Pie £19
slow-braised british beef in rich red wine and beef jus, golden puff pastry, creamed potatoes, honey glazed heritage carrots

Corn-Fed Chicken Supreme £22 M
pan roasted corn-fed chicken breast, potato and haggis dauphinoise, tenderstem broccoli, rich whisky peppercorn sauce

Rigatoni Pasta £18 **V** M
mushrooms, spinach, pine kernels, parmesan cheese

Beer Battered Fillet of Haddock £20
fries, mushy peas, tartar sauce

6oz Steak Frites £26
confit tomato, watercress, skin-on fries, pink peppercorn sauce

Charred Hispi Cabbage £18 **V** M
cauliflower and miso purée, chilli, sesame and crispy shallot

Crab & Chilli Linguine £20
chilli, garlic, crab and crème fraiche

Pan Seared Seabass Fillet £22
seasonal salad, lemon butter sauce

Grilled Chicken Skewers £20
tzatziki, lemon cous cous, sumac onions

Home-Pressed Scotch Beef Burger £19 M
toasted brioche bun, beef tomato, bacon, smoked cheddar, peppercorn mayo, house slaw, fries

Chicken Burger £19
toasted brioche bun, house slaw, fries

Scotch Beef Rib Eye 10oz £38
confit tomato, watercress, skin-on fries

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

ON THE SIDE

Koffman Skin-on Fries £5
Truffle Mayo and Parmesan Fries £7
Garlic Bread £5
Seasonal New Potatoes with Seaweed Butter £6
Crispy Fried Potatoes with Caramelised Onion Aioli £6
Charred Tenderstem Broccoli with Romesco, Smoked Almond £7
Charred Hispi Cabbage with Caesar Dressing, Croutons and Parmesan £6

DESSERTS

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

Passion Fruit Pavlova £10 M
passion fruit crémeux I roasted mango I coconut and lime ice cream I toasted coconut tuile I fresh passion fruit

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

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

Apple and Almond Crumble Tart £11 M
Arran vanilla ice cream

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

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

Affogato £8 M
add a shot of amaretto £4.80

Although we and our suppliers take care in preparing your meal, general kitchen operations across our supply chain involve shared cooking and preparation area. For this reason, we cannot guarantee that any menu will be completely free of allergens. Please speak with a manager if you have any queries about any dietary or allergen requirementS