BISQUE
AT LOCHGREEN

Dairy Free Menu

STARTERS

King scallops £17.50
sweetcorn, smoked chilli and lime butter, samphire

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

Heritage Beetroot Salad £12.50
marinate figs, mixed seed granola

Feta £12.50 V
smoked almond romesco, pickled beetroot, charred endive, toasted almond, sourdough

Cured Scottish Salmon £13
pickled chilli, cucumber and citrus dressing

Celeriac and Truffle Velouté £11 V
toasted hazelnut, pickled celeriac

MAINS

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

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

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

Potato Gnochi £23 **V**
roasted and pickled squash, chestnut, pumpkin seed pesto

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

Roast Monkfish Tail £36
confit potato, braised fennel, caviar sauce, sea vegetables

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

Charred Hispi Cabbage £23 **V**
cauliflower and miso purée, chilli, sesame and crispy shallot

Rigatoni Pasta £23 **V**
sautéed mushrooms, wilted spinach, toasted pine kernels, rich creamy sauce

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

8oz Scotch Beef Fillet £42
confit tomato, watercress, skin-on fries

Sauces £3.50
red wine and bone marrow jus

DESSERTS

Passion Fruit Pavlova £10
passion fruit, roasted mango, toasted coconut tuile coconut and lime ice cream

Marinated Fig £10
coconut ice cream, lemon and almond crumble, lavender honey

Affogato £8
add a shot of amaretto £4.80

Chocolate Brownie £10
hazelnut, vanilla ice cream

Sticky Toffee Pudding £10
toffee sauce, vanilla ice cream

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.