BISQUE
AT LOCHGREEN

Low Gluten Menu

STARTERS

Lobster Bisque £16
fennel, shellfish oil

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

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

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

Italian Burrata £12.50
smoked almond romesco, pickled beetroot, charred endive, almonds, toasted bread

MAINS

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

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

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

Grilled West Coast Lobster half £50.00 / full £90.00
smoked garlic and lemon butter, crispy potatoes, dressed leaves

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

Seared Monkfish Tail £36
confit potato, braised fennel, sea vegetables champagne and caviar 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
pink peppercorn sauce, smoked garlic butter, red wine and bone marrow jus

DESSERTS

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

Selection Artisan Cheeses £15
quince, house chutney, seasonal fruits, crackers

Affogato £8
add a shot of amaretto £4.80

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

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

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.