MARKET MENU

BISQUE
AT LOCHGREEN

2 Courses - £32.00
3 Courses - £40.00

STARTER

Celeriac & Truffle Velouté
toasted hazelnut, pickled celeriac

Torched Mackerel
fennel compote , shellfish bisque, pickled samphire, crispy potato

Heritage Beetroot Salad
marinated figs, whipped ricotta, mixed seed granola

Braised Ox Cheek Croquette
watercress mayo, fermented radish

MAIN COURSE

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

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

Corn Fed Chicken Supreme
potato presse, roasted jerusalem artichoke, maitake mushrooms

Charred Hispi Cabbage
cauliflower and miso purée, chilli, sesame and crispy shallot

6oz Steak Frites
confit tomato, watercress, skin-on fries, pink peppercorn sauce (£5 supplement)

DESSERT

Buttermilk Panna Cotta
fresh fig, lemon crumble, lavender and honey drizzle

Dark Chocolate Crémeux
salted caramel, chocolate and hazelnut soil, frangelico ice cream

Selection of Artisan Cheeses
quince, house chutney, seasonal fruit, sourdough crackers (£5 supplement)

SIDES

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