

# BISQUE

## À LA CARTE MENU

DINNER

### STARTERS

#### BBQ Orkney Scallops - £17

Ayrshire Pork, Truffled Celeriac, Apple

#### Smoked St Bride's Duck - £13

White Bean and Mustard Cassoulet,  
Artichoke and Parsley

#### Signature Bisque - £13

Native Crab, Fennel and Cucumber Salad,  
Aioli, Croutons

#### Lochgreen Cocktail - £22

Smoked Salmon, Crevettes, Prawns, Crab,  
Caviar, Sourdough

#### Assiette of Winter Poached Fruits - £10

Granola, Cranberry and Mulled Wine Soup,  
Raspberry Sorbet

#### Onion Tarte Tatin - £11

Chicken Liver Parfait, Pistachio, Sherry  
Endive Salad

#### Ham Hough and Chicken Terrine - £11

Celeriac and Parsley Remoulade,  
Sourdough Bread

### MAIN COURSES

#### Fillet of Beef Wellington (for 2) - £35 per person

With all the Trimmings

#### Whisky Smoked Loin of Venison - £32

Venison Haggis En-croute, Parsley Root, Poached  
Pear and Chocolate Jus

#### Roast Breast of Chicken - £20

Haggis, Neeps and Tatties, Peppered  
Whisky and Barley Sauce

#### Scottish Salmon Wellington - £28

Troon Langoustines, Leek and Kohlrabi,  
Champagne Butter Sauce

#### Assiette of Seafood - £25

Lemon and Dill Crushed Potatoes,  
Champagne Caviar Butter Sauce

#### Smoked Aubergine and Chickpea Masala - £19

Cauliflower Samosa, Coconut Rice,  
Sweet Potato

### DESSERTS

#### Salted Caramel Crème Brûlée - £10

Bourbon Whisky Cream, Candied Pecan Nut

#### Apple Tarte Tatin - £9

With Vanilla Custard and Ice Cream

#### Crème Catalan - £10

Quince, Pedro Ximénez, Roasted Fig,  
Olive Oil Ice Cream

#### Chef's Special Dessert of the Day

Please Ask Your Server for Details

#### Tiramisu - £9 (add a shot of Amaretto - £4.25)

Espresso Ice Cream, Almond Biscotti

#### Valrhona Chocolate Palette - £10

"Snickers" Peanut Brittle, Passion Fruit Ice  
Cream

#### British and Continental Cheeses

Biscuits, Fruit and Chutney

#### 3 cheeses - £10

#### 5 cheeses - £15

TEA/COFFEE AND PETIT FOURS - £6 PER PERSON

# BISQUE

## TABLE D'HOTE MENU

DINNER

### STARTERS

#### Smoked St Bride's Duck

White Bean and Mustard Cassoulet,  
Artichoke and Parsley

#### Signature Bisque

Native Crab, Fennel and Cucumber Salad,  
Aioli, Croutons

#### Lochgreen Cocktail

Smoked Salmon & Prawns, Sourdough

#### Assiette of Winter Poached Fruits

Granola, Cranberry and Mulled Wine Soup,  
Raspberry Sorbet

#### Chicken Liver Parfait

Pistachio, Sherry Endive Salad & Toasted  
Brioche

#### Ham Hough and Chicken Terrine

Celeriac and Parsley Remoulade,  
Sourdough Bread

#### Fillet of Scotch Beef

Root Vegetable and Potato Terrine, Puy  
Lentils, Bourguignon Sauce  
(£10 supplement)

#### Whisky Smoked Loin of Venison

Venison Haggis En-Croute, Parsley Root,  
Poached Pear and Chocolate Jus

#### Roast Breast of Chicken

Haggis, Neeps and Tatties, Peppered  
Whisky and Barley Sauce

#### Scottish Salmon Wellington

Troon Langoustines, Leek and Kohlrabi,  
Champagne Butter Sauce

#### Sea Bass

Hazelnut Butter, Wild Scottish Mushrooms,  
Tarragon, Caviar, Chicken Butter Sauce

#### Smoked Aubergine and Chickpea Masala

Cauliflower Samosa, Coconut Rice,  
Sweet Potato

### DESSERTS

#### Salted Caramel Crème Brûlée

Bourbon Whisky Cream, Candied Pecan Nut

#### Apple Tarte Tatin

With Vanilla Custard and Ice Cream

#### Crème Catalan

Quince, Pedro Ximénez, Roasted Fig,  
Olive Oil Ice Cream

#### Chef's Special Dessert of the Day

Please Ask Your Server for Details

#### Tiramasu

Espresso Ice Cream, Almond Biscotti

#### Valrhona Chocolate Palette

"Snickers" Peanut Brittle, Passion Fruit Ice  
Cream

#### British and Continental Cheeses

Biscuits, Fruit and Chutney (£3.50 supplement)

TEA/COFFEE AND PETIT FOURS

£50.00 PER PERSON