### BISQUE

#### LUNCH

## ··· STARTERS ···

#### Soup of the Day - £6

Served with Warm, Crusty Bread

## Assiette of Locally Grown Beetroot and Tomato Salad - £10

Watermelon, Pine Nut, Goats Cheese Ice Cream

#### Smoked St Bride's Duck - £11

White Bean and Mustard Cassoulet, Artichoke and Parsley

#### Signature Bisque - £9

Native Crab, Fennel and Cucumber Salad, Aioli, Croutons

#### Lochgreen Cocktail - £12

Smoked Salmon & Prawns, Lemon, Sourdough

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

Granola, Cranberry and Mulled Wine Soup, Raspberry Sorbet

#### Chicken Liver Parfait - £10

Pistachio, Sherry Endive Salad & Toasted Brioche

#### Ham Hough and Chicken Terrine - £10

Celeriac and Parsley Remoulade, Sourdough Bread

#### ON THE SIDE

#### Thin or Thick Cut Chips - £5

Thin or Thick Cut Chips with Truffle Aioli and Parmesan - £7

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Pomme Puree - £5

Tator Tots with Peppercorn Mayonnaise - £5

Baby Potatoes with Parsley Butter - £5

Tomato and Basil Salad with Sherry Vinaigrette - £5

# ·· MAIN COURSES ··

#### Sirloin of Scotch Beef - £28

Root Vegetable and Potato Terrine, Puy Lentils, Bourguignon Sauce

#### Fillet of Scotch Beef Stroganoff - £23

Chestnut Mushrooms, Noodles, Dill Pickle

#### Smoked Venison Haunch Pie - £18

Pomme Puree, Raspberry Onions, Blue Cheese, Pear Jus

#### Lochgreen Fish and Chips - £17

Peas, Tartar Sauce, Curried Mayonnaise, Chips, Lemon

#### Roast Breast of Chicken - £17

Haggis, Neeps and Tatties, Peppered Whisky and Barley Sauce

#### Scottish Salmon - £18

Leek and Kohlrabi, Champagne Butter Sauce

#### Sea Bass - £18

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

#### Smoked Aubergine and Chickpea Masala - £17

Cauliflower Samosa, Coconut Rice, Sweet Potato

#### Lochgreen Club Sandwich - £16

Chicken BLT with Fried Egg and Fries

#### Steak Burger - £17

Matured Cheddar Cheese, Lettuce, Ketchup and Mayonnaise served with French Fries

### **DESSERTS**

#### Salted Caramel Crème Brûlée - £9

Bourbon Whisky Cream, Candied Pecan Nut

#### Apple Tarte Tatin - £9

With Vanilla Custard and Ice Cream

#### Crème Catalan - £9

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

#### Tiramasu - £9

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Espresso Ice Cream, Almond Biscotti

#### Valrhona Chocolate Palette - £10

"Snicker" Peanut Brittle, Passion Fruit Ice Cream

#### British and Continental Cheeses - £14

Biscuits, Fruit and Chutney

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

Please Ask your Server for Details

