



## Seasonal Dinner Menu

### Amuse Bouche

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Leek & Potato Velouté With Rothesay Smoked Haddock

Inverawe Smoked Salmon With Garden Beetroot, Horseradish

Smoked Breast of Scottish Pigeon With Black Pudding, Pear Purée, Hazelnuts

Mull Crab Salad Avocado With Tomato Salsa, Sesame Tuille

Foie Gras Terrine With Toasted Brioche, Blood Orange

Ravioli of Wild Mushroom With Spinach, Parmesan Cream

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Loin of Dalmunzie Farm Lamb With Wild Garlic, Goats Cheese, Gnocchi, Black Olive

Pan Seared Sea Bass With Oyster Emulsion, Clams, Lemongrass Cream

Roast Monkfish Tail With Lemon & Chive Risotto, Cucumber

Kinnell Farm Pork Confit Belly With Choux Farci, Braised Cabbage

North Atlantic Lemon Sole With Broccoli, Baby Carrot, Hollandaise Sauce

Sautéed Globe Artichoke With Spinach, Poached Egg, Toasted Seeds

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A Selection of Farmhouse and Artisan Cheeses served as an additional course

Supplement of £10.50

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Carrot Soufflé With Pickled Carrot, Sweet Cicely Ice Cream

(Please allow for a short delay)

Chocolate Mousse Cake With Cherry Sauce, Milk Ice Cream

Warm Pressed Apple Terrine With Salted Caramel, Cinnamon Doughnut, Almond Ice Cream

Passion Fruit Parfait With Mango, Caramelised Pineapple, Coconut Sorbet

A Selection of Homemade Sorbet and Ice Cream

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Tea or Coffee with Petit Fours served in the Lounge

£55.00 inclusive of V.A.T.

(Allergen Awareness: Please ask prior to ordering for our Allergen information details)

3 Course Wine Flight £30.00 per person inclusive of V.A.T.

Starter

New World – Riesling, Muddy Water, James Hardwick, Waipara, New Zealand, 2012 (175ml)

Or

Old World – Pinot Nero, La Tunella, Colli Orientali Del Friuli, Italy, 2013 (175ml)

Main

New World – Semillon/Sauvignon, The Gathering, The Lane, Adelaide Hills, Australia, 2012 (175ml)

Or

Old World – Coudoulet De Beaucastel, Ch. De Beaucastel, Southern Rhone, France, 2012 (175ml)

Dessert

New World – Elysium Black Muscat, Andrew Quady, California 2013 (100ml)

Or

Old World – Palo Cortado, Emilio Lustau, Jerez, Spain (100ml)



## Seasonal "Airds" Tasting Menu

Amuse Bouche

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Mull Crab Salad with Avocado, Tomato Salsa, Sesame Tuille

***Riesling, Muddy Water, James Hardwick, Waipara, New Zealand, 2012 (100ml)***

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Smoked Breast of Scottish Pigeon, with Black Pudding, Pear Puree, Hazelnuts

***Pinot Nero, La Tunella, Colli Orientali Del Friuli, Italy 2013 (100ml)***

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Inverawe Smoked Salmon with Garden Beetroot, Horseradish

***Semillon/Sauvignon, The Gathering, The Lane, Adelaide Hills, Australia, 2012 (100ml)***

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Loin of Dalmunzie Farm Lamb with Wild Garlic, Goats Cheese, Gnocchi, Black Olive

***Coudoulet De Beaucastel, Ch. De Beaucastel, Southern Rhone, France, 2012 (100ml)***

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A Selection of Farmhouse and Artisan Cheeses

(Served as an additional Course - £10.50)

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Carrot Soufflé, Pickled Carrot, Sweet Cicely Ice Cream

***Moscato d'Asti, Antonio e Raimondo, Piemonte, Italy 2014 (75ml)***

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Passion Fruit Parfait, Mango, Caramelized Pineapple, Coconut Sorbet

*Elysium, Black Muscat, Quady, Napa, USA, 2014 (75ml)*

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Tea or Coffee with Petit Fours served in the Lounge

**£78.00 per person. Tasting Wines £42.50 per person**

We politely request that Tasting Menu diners are seated no later than 8.30pm,  
and that all members of your party dine from this menu.

(Allergen Awareness: Please ask prior to ordering for our Allergen information details)



## CASUAL LUNCH MENU

Food Served 12.00 – 5.00pm

To make a reservation please contact us on 01631 730236. No reservation is required for our Casual lunch menu. We can also cater for special dietary requirements and can provide a vegetarian menu on request.

### Starters and Appetisers

Marinated Olives and Caramelised Roasted Nuts	£3.95
Homemade Bread with Olive Oil and Balsamic	£3.95
Chicken Liver Pâté with Oatcakes	£6.95
Homemade Soup with Fresh Bread	£5.50
Inverawe Smoked Salmon with a Horseradish Cream ..... Starter Portion	£8.95
Inverawe Smoked Salmon with a Horseradish Cream ..... Main Course Portion	£15.95
Chicken Caesar Salad ..... ..... Starter/Main Portion	£7.95/£14.95
Loch Creran Oysters	Each £2.00

## **Main Courses**

Crab Linguine	£13.95
Loch Linnhe Mussels with Fresh Bread and a White Wine and Garlic Sauce	£14.50
Loch Linnhe Mussels with a Bacon and Cider Sauce	£14.50
Fish In Crispy Batter with Homemade Chips, Peas and Tartare Sauce	£15.50
Fresh Grilled Langoustines with a Citrus and Garlic Mayonnaise	£19.95
Grilled Lobster Cooked in Garlic Butter	Half £19.95 /Full £34.50
Homemade Venison Burger in a Brioche Bun with Salad and Chips	£14.75
Sirloin Steak with Accompaniments	£22.95
Omelette – with a Choice of Ham, Cheese or Mushroom	£9.95
Vegetable Lasagne	£12.95

## **Deluxe Sandwiches**

Steak and Onion	£12.95
Club Sandwich	£12.95
Bacon and Brie Ciabatta	£11.95

Duo of Smoked Salmon £12.50

Spiced Humous and Halloumi £10.95

## **Sandwiches**

Inverawe Smoked Salmon £7.95

Beef with Horseradish Sauce £7.95

Ham and Mustard £5.95

Isle Of Mull Cheddar with Chutney £5.50

Tuna and Cucumber £5.50

## **Soup and Sandwich**

Soup of the Day with an Inverawe Smoked Salmon Sandwich £12.00

Soup of the Day with a Beef Sandwich and Horseradish Sauce £12.00

Soup of the Day with an Isle of Mull Cheddar Sandwich and Chutney £9.75

Soup of the Day with a Tuna and Cucumber Sandwich £9.75

Soup of the Day with a Ham and Mustard Sandwich £9.75

*All our sandwiches can be served on either white or brown bread (can be served on gluten free bread).*

## **Children's Selection**

Crispy Fish Fingers £7.50  
with Chips and Peas

Cheese Pasta with a £6.50  
Salad

Sausage and Mash £6.25  
with an Onion Gravy

## **Sides**

Chips £3.75

Buttered New £3.75  
Potatoes

Tomato and Red £3.75  
Onion Salad

Garden Leaf Salad £3.25

## **Desserts**

Dessert Of The £7.50  
Day

Selection of £8.50  
Cheese with  
Fruit and  
Biscuit

Sticky Toffee £5.95  
Pudding

Homemade Ice £4.95  
Cream



## Seasonal Set Lunch

Lunch Served 12.00 – 1.45pm (Casual lunch menu is served 12 noon to 5pm)

Soup of The Day

Chicken Liver & Foie Gras Parfait, with Marinated Baby Figs, Toasted Brioche

Inverawe Smoked Salmon, with Garden Beetroot, Horseradish Cream

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Roasted Sea Bass Fillet, Herb Mash, Broccoli

Confit Belly of Pork, Braised Cabbage, Fondant Potato, Carrot

Truffled Mushroom Risotto

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Passion Fruit Parfait, Mango Pureé, Coconut Sorbet

Milk Chocolate Mousse, Cherry, Milk Ice Cream

Selection of Homemade Ice Cream and Sorbet

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2 Courses £18.95 Inclusive of V.A.T.

3 Courses £23.50 Inclusive of V.A.T.

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