



Cromlix



Menu du Marché

STARTERS

Summer Red Pepper and Perthshire Strawberry Gazpacho,
Piquillo Pepper and Macadamia Nut Salad

Ballotine of Hot Smoked Scrabster Fish,
Textures of Dowhill Beetroot, Cromlix Garden Salad

Heritage Tomato and Yellow Courgette Tart,
Boccachini Mozzarella with Pistachio Pesto

MAIN COURSES

Sautéed Calf's Liver with Smoked Virginia Cured Bacon,
Peas, Baby Gem, Herb Mash, Red Wine Jus

Grilled Fillet of North Atlantic Coley, Broad Beans, Peas,
Tenderstem Broccoli, Mussels, Saffron Sauce

Cromlix Garden Mint, Pea and Ricotta Tagliatelle

DESSERTS

Classic Lemon Tart, Raspberry Sorbet

Vanilla Parfait, Gooseberry Compote

Selection of British and French Cheese

Discretionary 10% service charge will be added to your bill.

Please advise our staff members of any dietary requirements or food allergies as dishes can be adjusted accordingly.