



Cromlix

À LA CARTE



STARTERS

Oriental Duck Broth with Sesame Oil, Coriander and Shiitake Mushrooms	£10.50
Roscoff Onion Tart Tatin with Golden Cross Goats Cheese, Celery Salad, Hazelnut Purée, Verjus Dressing	£11.00
Soufflé Suisse, Albert Roux's Baked Floating Souffle, Mull Cheddar and 24 Month Aged Comté Cheese	£10.00
Crispy Parcel of Lightly Spiced Stone Bass, Mejadra Lentil and Rice Salad, Mint and Cucumber Dressing	£14.00
Classic Cassoulet de Castelnaudary, Homemade Pickles and Toasted Rye Bread	£13.00

MAIN COURSES

Marmite of Scottish Seafood with Wild Rice and Ginger, Scottish Shellfish Bisque	£27.00
Highland Wagyu Steamed Suet Pudding, Butternut Squash Puree, Glazed Vegetables, Red Wine and Bone Marrow Jus	£32.00
Loch Etive Sea Trout with Black Olive Crust, Homemade Herb and Beetroot Cavatelli, Dill, Vermouth Sauce	£29.00
French Barbary Duck Breast with Brook Farm Chicory Tart Tartin Kalettes and Duck Jus	£29.00
35 Day Dry Aged T-Bone Steak with Sauce Bearnaise and Red Wine Chicory Salad, Grilled Flat Cap Mushroom and Tomato, Pommes Allumettes	£58.00

DESSERTS

Spiced French Pumpkin Souffle with Chocolate Ice Cream	£11.00
New Season, Yorkshire Forced Rhubarb with Tonka Bean Panna Cotta White Chocolate Crumb	£10.50
Praline and Clementine Entremet, Chocolate and Hazelnut Dust, Clementine Jelly	£10.50
Selection of Ice Creams and Sorbets	£10.00
Selection of British and Continental Cheeses from the Trolley	£15.00

We endeavour to use local produce wherever possible.

Where possible our produce comes from our kitchen gardens or Cromlix Estate. Please be understanding if certain items are not available as our produce is purchased or picked daily.