



Cromlix

À LA CARTE



STARTERS

New Season Wye Valley Asparagus Velouté, Asparagus Salad, Cromlix Garden Mint and Ricotta	£9.50
Stuffed Saddle of French Rabbit with Virginia Cured Bacon Jam, Saffron Spring Vegetable Piccalilli	£11.50
Hand Dived Mull Scallops with Loch Creran Oyster, Squid Ink Linguine, Lime Herb and Herring Caviar Butter Sauce	£14.50
Soufflé Suisse, Albert Roux's Baked Floating Cheese Soufflé in Cream	£9.00
Warm Salad of Roast Quail with Verjus Grapes, Creamed Truffle Anya Potatoes and Scotch Quail Egg	£12.50

MAIN COURSES

Pan-fried Stone Bass with Oban Rope Grown Mussels, Grelot Onion, Roasted Red Pepper and Chorizo Sauce	£22.50
Slow-Cooked Shropshire Rosé Veal Cheek, Handmade Cavatelli Pasta, Foraged Garlic, New Season Morels and Baby Carrots	£22.50
North Sea Cod with Isle of Skye Langoustine, New Season Asparagus, Grapes, Gnocchi and Verjus Sauce	£25.50
Stuffed Rack of Perthshire Lamb for two with Herb Crust, Boulangère Potatoes, Carrot Purée, Red Wine Jus and Sauce Paloise	£58.00
Roasted Garmorn Duck Breast with Confit Leg and Heart Faggot, Pea Purée, Confit Navet, Braised Chicory and Red Wine Jus	£22.50

DESSERTS

Yorkshire Rhubarb Crumble Soufflé, Homemade Rhubarb Compote, Stem Ginger Ice-Cream	£10.00
Milk Chocolate and Organic Peanut Butter Cube, Salted Caramel Ice-Cream	£9.50
Raviole of Exotic Fruit and Piña Colada, Kaffir Lime Leaf Foam, Coconut Sorbet	£9.50
Fresh Churned Ice-Creams and Sorbets	£9.00
Selection of British and Continental Cheeses from the Trolley	£12.50

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.