

Restaurant Cardoon dinner

Complimentary selection of assorted bread
with aged balsamic, extra virgin olive oil and un-salted Scottish butter

(v) Marinated olives £2

(v) Garlic bread £3

(v) Bruschetta £4

garlic bread with tomato, mozzarella & basil

Start

Today's freshly made soup £5

Oatmeal crusted haggis bon bons £6
red onion marmalade, whisky cream sauce and baby leaf salad

Fillet of mackerel £7
warm Bombay potato salad, dill yoghurt, curry oil

Chilled gazpacho £6
cherry tomatoes, cucumber, roasted peppers, king prawns

Smooth parfait of chicken livers £7
apple & grape chutney, toasted brioche

(v) Honeydew, water & cantaloupe melon £6
Prosecco sorbet, strawberries

(v) Warm baked Camembert £8
crusty bread, chutney, rocket & red onion salad

Light Mains

Smoked salmon & dill omelette £12
tomato, red onion, rocket salad and thin cut fries

Traditional spaghetti Bolognese £12

Thai fish cakes £12
stir fried noodle salad and dipping sauce

Caesar salad £10
with home smoked chicken & crunchy bacon (with or without anchovies)

Mains

Roast rump of lamb £18
Parmesan polenta, Mediterranean vegetables, sun blushed tomatoes, pesto

Beer-battered fillet of haddock £15
thin cut fries, mushy peas

Tender braised feather blade of beef £17
potome pureé, carrot fondant, Arran mustard & thyme jus

(v) Roasted pumpkin, wild mushroom & spinach casserole £12
topped with chive mash, Parmesan cheese and pumpkin crust

Pan fried fillet of Shetland salmon £16
Arbroath Smokie, dill buttered baby potatoes, creamed savoy cabbage

Herb crusted escalope of chicken £14
potato gratin, buttered leeks, wild mushroom & tarragon cream

Grills

Prime burgers

Classic steak burger £14
*225g Scottish ground beef burger in a soft bun with cheddar cheese
& bacon, sliced tomato, pickled dill cucumber, rocket & coleslaw garnish and thin cut fries*

Balmoral chicken burger £12
Fillet of chicken, haggis, cheddar cheese, red onion, rocket, chunky coleslaw and thin cut fries

Prime steaks

Prime Scottish beef steaks, grass fed beef from the Scottish Borders, aged for a minimum of 21 days
with thin cut fries, sautéed mushrooms, pesto roasted tomato and onion rings

225g (approx. 8oz) Flat Iron steak £17

225g (approx. 8oz) Sirloin steak £24
(£5.00 supplement for guests on inclusive dinner terms)

Grilled 12oz pork T-bone steak £15

Sauces and steak butter £3

Peppercorn sauce

Café de Paris butter

Mushroom, tomato & tarragon sauce

Whisky & Arran mustard cream sauce

Side orders to share

£3

Thin cut fries

New potatoes, chive butter

Creamed mash

Ratatouille topped with pesto

Seasonal green vegetables

Warm salad of broccoli, beetroot, feta, red onions, quinoa, cherry tomatoes and toasted sesame seeds

Sweets

Key lime pie £6

lemon sorbet

Strawberries & cream cheesecake £6

peppered strawberries

Raspberry & limoncello crème brulee £6

all butter shortbread

Warm bakewell tart £6

vanilla ice cream, raspberry coulis

Sticky toffee pudding £6

vanilla ice cream, toffee sauce

Dark chocolate tart £6

Maldon sea salt, peanut butter ice cream

Exotic fruit Eton Mess £6

mango puree & toasted coconut

Selection of ice creams £2 per scoop

vanilla, strawberry or dark chocolate

Cheese

Three Scottish farmhouse cheeses £8

plum chutney, oatcakes

Please ask your server for allergen advice

August / September