

# 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

Terrine of smoked ham hock £8  
*capers and Arran mustard, piccalilli and oatcakes*

Terrine of haggis, neeps & tatties £6  
*beef & whisky jus*

Whisky cured Shetland salmon £8  
*warm potato, horseradish & chive crème fraiche*

Spring vegetable minestrone soup £5  
*Parmesan croutons and pistou*

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

(v) Honeydew melon £6  
*spicy green papaya salad, lemongrass sorbet, mango coulis*

(v) Crispy goat's cheese £7  
*Waldorf salad, balsamic reduction*

## Light Mains

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

(v) Tagliatelle £12  
*broad bean pesto, cherry tomatoes and goat's cheese*

Chorizo, mussels and saffron risotto £12

Caesar salad £10  
*with home smoked chicken (with or without anchovies)*

## Mains

Slow roast belly of pork £16  
*king prawns, creamed savoy cabbage, crispy pancetta, chive mash, toasted barley jus*

Breast of Barbary duck £17  
*buttered wild garlic & spinach, dauphinoise potato, honey roast shallots*

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

Tender braised feather blade of beef £17  
*pressed stovies, kale, Caledonian Best jus*

(v) Ratatouille and herb crepe gateau £12  
*gnocchi & sun blushed tomato salad*

Fillet of hake, burnt butter mash £16  
*baby gem, sweetcorn, mussel & broad bean succotash*

Tandoori marinated chicken breast £15  
*vegetable pilau, carrot chutney, haggis pakora, mint yoghurt*

## Grills

### Prime burger

Classic steak burger £14  
*our own 225g home-made Scottish ground beef burger in a soft bun with cheddar cheese & bacon, sliced tomato, pickled dill cucumber, rocket & coleslaw garnish 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 fries, sautéed mushrooms, pesto roasted tomato and onion rings*

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

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

### Sauces and steak butter

£3

Peppercorn sauce

Wild garlic & parsley 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

Greek salad

## Sweets

£6

Glazed lemon tart

*citrus fruit salad, fresh raspberries*

Vanilla mascarpone & rhubarb cheesecake

*rhubarb compote*

Raspberry & limoncello crème brulee

*all butter shortbread*

Dark chocolate cup & white chocolate mousse

*peppermint sorbet, berry coulis*

Sticky toffee pudding

*vanilla ice cream, toffee sauce*

Dark chocolate timbale

*crushed hazelnuts, mint ice cream and butterscotch sauce*

St Clements posset

*caramelised oranges, Glayva syrup and tuille biscuit*

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

April / May