

# Cardoon Restaurant

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*

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

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

(v) Cream of potato, watercress & spring onion soup, aioli £5

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

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

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

## Light Mains

(v) Wild mushroom, spring onion & truffle omelette £12  
*tomato & tarragon salad, thin cut fries*

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*

Smoked haddock & spring onion fishcakes £12  
*lemon & dill mayonnaise and mixed leaf salad*

Caesar salad £10  
*with home smoked chicken & crunchy bacon (with our 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  
*pomme pureé, carrot fondant, Arran mustard & thyme jus*

(v) Ratatouille & herb gâteau £12  
*gnocchi & sun blushed tomato salad*

Roast fillet of cod £16  
*roast red peppers, cannellini bean & pancetta, fennel & smoked paprika dressing*

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

## Grills

### Prime burger

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) 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*

Cappuccino & fudge cheesecake

*Chantilly cream*

Raspberry & limoncello crème brulee

*all butter shortbread*

Warm bakewell tart

*vanilla ice cream, raspberry coulis*

Sticky toffee pudding

*vanilla ice cream, toffee sauce*

Dark chocolate timbale

*crushed hazelnuts, mint ice cream and butterscotch sauce*

Exotic fruit Eton Mess

*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

June / July

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