

# 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

Bruschetta £4

*garlic bread with tomato, mozzarella & basil*

### Start

Today's freshly made soup £5

Pressed terrine of duck confit £8

*puy lentils, root vegetables, orange gel and shallot chutney*

Terrine of haggis, neeps & tatties £6

*beef jus & whisky vinaigrette*

Smoked salmon & king prawn cocktail £8

Traditional french onion soup £5

*thyme & gruyere crouton*

Carpaccio of venison £8

*pickled mushrooms, radish, Parmesan shavings, rocket*

(v) Honeydew melon £6

*spicy green papaya salad, lemongrass sorbet, mango coulis*

(v) Crispy goat's cheese £7

*Waldorf salad, balsamic reduction*

### Light Mains

(v) Wild mushroom, spring onion & truffle omelette £12

*tomato & tarragon salad, thin fries*

(v) Roast butternut & cavalo nero cannelloni £11

*glazed with Parmesan, fried pangrattato*

Chorizo, mussels and saffron risotto £12

Caesar salad £10

*with home smoked chicken (with or without anchovies)*

### Mains

Slow roast belly of pork £16

*seared squid, leek & sage fettucine, baby caper jus*

Roast rump of lamb £17

*root vegetables, potato & pancetta, rosemary & orange dressing*

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) Wild mushroom & blue murder cheese pizza £13

*polenta chips, roasted chestnut and a warm Brussel sprout 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 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

Mushroom, tomato & tarragon sauce

Béarnaise sauce

Wild garlic & parsley butter

## Side orders to share

£3

Thin fries

New potatoes, chive butter

Creamed mash

Carrot fondant

Seasonal green vegetables

Greek salad

## Sweets

£6

Glazed lemon tart

*citrus fruit salad, fresh raspberries*

Vanilla mascarpone & rhubarb cheesecake

*rhubarb compote*

Chocolate profiteroles filled with coffee flavoured crème patisserie

*butterscotch sauce*

Dark chocolate cup, white chocolate mousse

*peppermint sorbet, berry coulis*

Sticky toffee pudding

*vanilla ice cream, toffee sauce*

Vanilla panna cotta

*pomegranate jelly, shortbread*

Traditional raspberry cranachan

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

February / March