

# MARKET MENU

## **STARTERS**

## GLEDDOCH SOUP OF THE DAY (VG)

Sourdough and whipped butter

#### CONFIT AYRSHIRE DUCK LEG ROULADE

Roasted pistachios, fennel chutney, pickled raisin & red wine pear

#### POTTED SMOKED SCOTTISH SALMON

Horseradish gremolata, avocado purée, toasted caraway seeds & shaved fennel, wholegrain tearing roll

### BEETROOT & TARRAGON TARTARE (VG)

Toasted seeds, pickled blackberries & crispbreads

#### CHARGRILLED ISLE OF BUTE ASPARAGUS (V)

Poached Ayrshire duck egg & wildflower hollandaise

## **MAINS**

### PAN SEARED WEST COAST SEABASS

Olive & garlic crushed new potatoes, lemon & coriander dressing, black olive tapenade, asparagus & kale

## MAPLE GLAZED BELLY OF DALRY PORK

Chive creamed potatoes, parsnips, green beans & aged balsamic

## PAN ROASTED BREAST OF AYRSHIRE CHICKEN

Butter poached potato, sautéed chorizo, glazed roots & red wine reduction

## 3-BONE RACK OF SPEYSIDE LAMB

Dauphinoise potato, charred leeks, black garlic aioli & jus

## ROASTED AUBERGINE (VG)

Rose harissa, pickled radish, sage & kale with a spinach, rocket, fennel & onion salad

## ROASTED BUTTERNUT SQUASH CARNAROLI (VG)

Toasted seeds, confit plum tomatoes, purple sage crisps and Bergamot lemon oil

## **DESSERTS**

#### STICKY TOFFEE PUDDING

Butterscotch sauce and rum & raisin ice cream

## DARK CHOCOLATE & ESPRESSO MOUSSE

Almond biscotti

### RASPBERRY & MASCARPONE CRÈME BRULEE

Oat biscuits

### **GLEDDOCH SORBETS**

Nuts & fruits

## COCONUT RICE PUDDING

Pomegranate, pistachios & blueberries

2 COURSES £22.95 | 3 COURSES £25.95