

# Nathaniel's Restaurant

## STARTERS

<b><i>Cream of Pumpkin &amp; Red Lentil Soup (V)</i></b>	£6.95
Cream of Craigsanquhar pumpkin and red lentil soup, topped with sour cream and toasted almonds	
<b><i>Autumn Garden Salad (V)</i></b>	£8.95
Craigsanquhar garden salad, picked fresh daily with beetroot, pears and Lanark blue cheese	
<b><i>Wood Pigeon</i></b>	£9.95
Breast of pigeon served with sautéed leeks, wild mushrooms, Stornoway black pudding and a balsamic sauce	
<b><i>Scottish King Scallops</i></b>	£15.95
Pan seared scallops with celeriac purée, Craigsanquhar apples, toasted hazelnuts and a chive and lime dressing	
<b><i>Scottish Smoked Salmon</i></b>	£12.95
Loch Fyne smoked salmon with king prawns, horseradish cream and citrus vinaigrette	

## MAIN COURSES

<b><i>Weekly Special</i></b>	
Ask your server for today's special	
<b><i>Halibut</i></b>	£28.95
Fillet of Halibut on golden beetroot carpaccio with sautéed chard and a saffron and tomato sauce	
<b><i>Chicken Supreme</i></b>	£22.95
Cornfed chicken supreme with dauphinoise potato, honey glazed Craigsanquhar carrots, sautéed kale and a sage sauce	
<b><i>Red Stag Venison</i></b>	£28.95
Venison loin served with pumpkin & potato mash, braised red cabbage and a rich ruby Port sauce	
<b><i>From our Grill</i></b>	
<b><i>Grass fed 8oz Centre cut Petit filet</i></b>	£34.95
Dry matured for a minimum of 28 days and char grilled to perfection Choose from any of the following sides or sauces below	
Seasonal vegetables £3.95	Parmesan & truffle fries £4.95
Creamed spinach £3.95	Creamy garlic mash £3.95
Stornoway Black pudding mac & cheese £5.95	
Peppercorn/Bearnaise sauce £2.95	

## DESSERTS

<b><i>Chocolate Fondant</i></b>	£8.95
With a warm melting centre, served with white chocolate ice cream and Glayva drizzled red berry compote	
<b><i>Scottish Cheese Board</i></b>	£12.95
Selection of 4 local Scottish artisan cheeses served with oat cakes, quince jelly and homemade chutney	
<b><i>Sticky Toffee &amp; Apple Pudding</i></b>	£12.95
Flambéed tableside with spiced apple liqueur, toffee and apple sauce, served with vanilla ice cream	
<b><i>Pannacotta</i></b>	£6.95
Spiced pumpkin pannacotta with crème Chantilly, maple syrup, pecan sauce and brandy snap biscuit	
<b><i>Crumble</i></b>	£7.95
Craigsanquhar plum, pear and walnut crumble with sauce Anglaise, caramel and honeycomb ice cream	