

Nathaniel's Restaurant

STARTERS

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| <i>Cream of Broccoli and Leek Soup</i> | £6.95 |
| Cream of broccoli and leek soup served a blue cheese crouton | |
| <i>Asparagus</i> | £14.95 |
| Asparagus in a tempura batter served with Isle of Harris crab and wild garlic aioli | |
| <i>Wood Pigeon</i> | £10.95 |
| Char grilled pigeon breast served with Jerusalem artichoke purée, lambs' lettuce and a red wine reduction | |
| <i>Salmon Terrine</i> | £11.95 |
| Terrine of Loch Fyne smoked salmon with dill blinis, lemon crème fraise and avocado salad | |
| <i>Spring Salad</i> | £11.95 |
| Salad of spring greens, cashew nuts, rhubarb, beetroot and Black Crowdie with a chervil and Cupar honey dressing | |

MAIN COURSES

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| <i>Weekly Special</i> | |
| Ask your server for today's special | |
| <i>Hake</i> | £25.95 |
| Fillet of hake on spring greens, with saffron potatoes and sorrel cream sauce | |
| <i>Chicken Supreme</i> | £24.95 |
| Supreme of corn-fed chicken served with Lyonnaise potatoes, grilled asparagus spears and wild mushroom and leek sauce | |
| <i>Roe Deer</i> | £28.95 |
| Seared loin of Scottish roe deer with honey glazed baby carrots, oatmeal potatoes, broad beans and a balsamic jus | |
| <i>From our Grill</i> | |
| <i>Grass fed 8oz Centre cut Petite Filet</i> | £36.95 |
| 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 | Garlic & oregano fries £4.95 |
| Creamed spinach £3.95 | Buttery mash £3.95 |
| Chorizo mac & cheese £5.95 | |
| Peppercorn/Blue Cheese/Café de Paris butter £2.95 | |

DESSERTS

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| <i>Chocolate Fondant</i> | £8.95 |
| With a warm melting centre, served with white chocolate ice cream and Glayva drizzled red berry compote | |
| <i>Flambéed Pineapple</i> | £12.95 |
| Feuille de brick nest with caramelized pineapple in white rum and coconut liqueur, served tableside over coconut ice cream | |
| <i>Pannacotta</i> | £7.95 |
| Rhubarb and ginger pannacotta with rhubarb compote, tuille biscuit and crème Chantilly | |
| <i>Meringue</i> | £7.95 |
| Mango meringue with a mango and mint coulis | |
| <i>Scottish Cheese Board</i> | £13.95 |
| Selection of 4 local Scottish artisan cheeses served with oat cakes, quince jelly and homemade chutney | |