

Nathaniel's Restaurant

STARTERS

Soup	£6.95
Craigsanquhar tomato, roasted peppers and basil soup.	
Summer Salad	£10.95
Medley of mixed leaves, tomatoes, beetroot, peas, with toasted walnuts, Blue Murder cheese and Craigsanquhars' own organic honey dressing	
Ravioli	£13.50
Open seafood ravioli with smoked mussels, langoustines, and lemon sole in a dill butter sauce and keta caviar	
Roulade	£11.50
Guinea fowl and ham roulade, served with Craigsanquhar piccalilli and toasted sourdough	

MAIN COURSES

Weekly Special	Ask your server for today's special
Cod Loin	£29.95
Cod Loin in a chorizo crust, served with sauteed spinach, crushed Craigsanquhar baby potatoes and a mussel and fennel saffron sauce	
Scottish Lamb	£31.95
Rack of lamb with mint salsa verde, pickled summer baby vegetables and dauphinoise potato	
Duck Breast	£27.95
Smoked breast of duck, with caramelized chicory, duck confit croquette, roasted golden beetroot and sloe gin and cherry sauce	
From our Grill	
Grass fed 8oz Centre cut Petite filet	£44.95
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	Creamy garlic mash £3.95
Mac & cheese £4.95	
Peppercorn/Bearnaise sauce/ Café Paris butter £2.95	

DESSERTS

Chocolate Fondant	£8.95
With a warm melting centre, served with white chocolate ice cream and Glayva drizzled red berry compote	
Flambéed Strawberries	£12.95
Flambéed Cairnie Farm Strawberries with Cointraeu, served tableside over vanilla ice cream and garnished with fresh mint	
Pannacotta	£7.95
Elderflower pannacotta with blueberry syrup, crème Chantilly and a citrus tuille	
Scottish Cheese Board	£14.95
Selection of 4 local Scottish artisan cheeses served with oat cakes and homemade chutney	
Affogato	£6.50
Vanilla ice cream topped with espresso shot and a splash of Baileys Irish cream	