

# LYNEDOCH BRASSERIE

Two Courses - £30.00

## STARTERS

### Ploughman's Terrine

Sun blushed tomato chutney & sourdough bread

### George Campbell & Sons Smoked Scottish Salmon

Baby beetroot, celeriac remoulade (£3.00 supplement)

### Isle of Wight Tomato & Watermelon Salad

Mint dressing

### Tomato & Roast Red Pepper Soup

Red pesto bruschetta

### Andy Duncan's Hand Dived Scallops

Thai style bisque, fennel, crab bhaji (£6.00 supplement)

### Leek & Blue Cheese Bridie

Piccalilli salad

### Pea & Broad Bean Tartlet

Feta, poached duck egg, truffle

## GRILL SECTION

Served with thick cut chips, plum tomato, mushroom, watercress salad.

- 8oz / 12oz Ribeye (£8.50 / £11.50 supplement)

- 6oz / 8oz Fillet (£10 / £14 supplement)

## SIDES

### Thick cut chips

### Garlic buttered new potatoes

### Gem lettuce, parmesan, smoked bacon, truffle dressing

### Artisan bread, oil, vinegar

### Tender stem broccoli, miso butter

All - £4.00

## MAIN COURSE

### Carnoustie Pork Fillet

Cabbage & bacon, apple & foie gras sausage roll, pear sauce

### Gressingham Duck Breast

Kumquat purée, spiced crust, confit carrots

### North Sea Cod

Butter poached young leeks, Finnan Haddie, smoked cream

### Corn Fed Chicken Breast

Roast corn, glazed thigh, wild mushrooms, truffled egg

### Braised Scotch Beef Cheek

Potato & onion terrine, bourguignon garnishes

### Confit Celeriac & Artichoke Hearts

Celeriac & hazelnut purée, pickled vegetables

## DESSERT

### Blairgowrie Strawberries

Vanilla panna cotta, crushed meringue, berry sorbet - £6.50

### Dark Chocolate & Raspberry Parfait

Raspberry salad - £7.50

### Caramelised Pineapple

Lemongrass &

ginger syrup, coconut ice cream - £5.50

### Heather Honey Crème Brûlée

Shortbread- £5.50

### Selection of Scottish Cheeses

Chutney, oatcakes - £9.00

Please speak to the team if you have any questions about the menu or any dietary requirements.  
All desserts & bread include a gluten free option.