

# The Laureate Restaurant



## STARTERS

English Parsnip and Apple Soup, toasted walnuts	£5.00
Dried Cured Organic Scottish Salmon Morecombe Bay Shrimp, Mustard Oil	£6.95
Foie Gras and Corn-fed Chicken Parfait Fig Jam, Warm Brioche	£7.95
Hand Dive Scottish Scallops Crispy Pancetta, Broad Bean, Pea Pesto, Shallot Vinagrette	£9.50
Warm Crumbly Goats Cheese Tart Young Pickled Beetroot, Pear and Walnut Salad	£6.95
A Pressing of Ham Hock and Black Pudding Sweet Coulliflower Pickle	£6.95

## GRILLS

Sirloin Steak 220g	£16.00
Sirloin Steak 280g	£19.95
Scottish Rib-eye Steak 280g	£19.95

(All Steaks are served with Hand Cut Chips, Roast Plum Tomato, and Flat Cap Mushrooms )

*Only the finest Scottish bred beef and lamb are supplied to our hotels by Scot Beef who source from accredited Scottish mainland and island farms, Our beef is hung for a minimum of 21 days to improve taste and then hand cut by butchers using time honored techniques.*

## SAUCES

Red Wine Sauce	£2.00
Peppercorn & Brandy Sauce	£2.00

# The Laureate Restaurant



## MEAT AND GAME

### Braised & Roasted Shoulder of Highland Lamb

Carrot and Thyme puree, Thyme Braising Juices

£15.00

### Confit Duck Leg

Spring Onion Potato, Young Pak Choi, Foie Gras

£16.00

### Loin of Perthshire Venison

Braised Red Cabbage, Honey Roast Parsnips and Juniper Berry Jus

£21.95

### Confit of Watton Farm Belly Pork

Fondant Potato, young Carrots, Sage and Leek Cream

£16.95

### Asian Vegetable Spring Roll

Chinese Cabbage, Plum Sauce

£11.95

## SEAFOOD

### Pan Seared Wild Seabass

Saffron Fondant, Buttered Spinach, Shellfish Bisque

£22.95

### Pan Seared Organic Scottish Salmon

Young Fennel, Broad Bean and Pernod Veloute

£19.95

*Marine life around the coast of the British Isles is colourful and fascinating, yet marine life and the sea on which we depend is under threat from pollution and over fishing, we are committed as a business to ensuring that the wild fish we buy is from accredited, sustainable sources, our smoked fish is supplied by Loch Fyne Oyster Company, only using the finest quality ingredient, traditional methods of smoking and a care and respect for a very fragile environment*

## SIDE ORDERS

### Hand Cut Chips

£2.50

### Creamed Potato

£2.00

### Selection of Seasonal Vegetables

£2.50

### Mixed Tossed Salad

£3.00

### Minted New Potatoes

£2.00

### Green Salad

£2.50

# The Laureate Restaurant



## DESSERTS

Baked Egg and and Nutmeg Tart Roasted Raspberry Jam	£6.50
Banana & Mascarpone Cheesecake Pineapple and Passion Fruit Cream	£6.50
Melting Bitter Chocolate Pudding Pistachio Ice Creamy	£6.50
Baked Apple Tart Fin Apricot Glaze, Cinammon Ice Cream	£6.50
Poached Vanilla Pear Heather Honey, Caramel Parfait	£6.50

---

Selection of British Cheese Warm Banana Bread, Pear Chutney	£7.50
Port	£3.30
Vintage Port	£4.05

---

## HOT BEVERAGES

Cafetiere Coffee	£2.95
Espresso	£2.50
Cappuccino	£2.50
Latte	£2.50
Hot Chocolate	£3.00
Selection of Liquor Coffee's	from £4.10
Tea and herbal infusions	£2.50