

RIVERSIDE

A LA CARTE

STARTER

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| Duck roulade Raisin puree and malted bread tuile | £11.00 |
| White onion brûlée Onion broth and parsley oil | £10.00 |
| Smoked salmon John Ross junior Caper emulsion, lemon gel and granary tuile | £14.00 |
| Roasted Beetroots Whipped goats cheese, chestnut crumble | £10.00 |
| Ham Hock Terrine Pickled carrots, cauliflower and micro cress | £11.00 |

MAIN COURSE

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| Roast guinea fowl Beetroot paste, goats cheese mousse, maple shallot and honey beetroot | £24.00 |
| Assiette of British pork Crispy artichoke, crispy kale, smoked mash, charred onion | £28.00 |
| Pan fried Cod Bouillabaisse with pancetta and mussels | £26.00 |
| Homemade Gnocchi Winter mushroom sauce and poached egg | £22.00 |
| Ribeye Steak Crème fraiche , shallot pure. Hand cut chips and onion rings | £30.00 |

SIDES

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| Truffle Chips | £6.00 |
| Smoked Olive oil Mash | £4.00 |
| Glazed Chantenay Carrots | £4.00 |
| Mixed Organic leaf Salad | £4.00 |
| Chilli Spinach | £4.00 |

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

IT'S ALL ABOUT THE FOOD — 

We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red tractor pork sausages and our bacon is British dry cured. It's our dedication to serving only the highest quality food that makes us different.