



1769 Restaurant at the Garth Hotel

03.11.21

TO START ...

SWEET POTATO VELOUTE – 6.5 – WARM HOMEMADE BREAD

SMOKED SALMON MOUSSE - 9.5 - GREEN GRAPES, PICKLED KHLRABI. SAFFRON AIOLI, OATCAKES

PAN SEARED NETHY BRIDGE PORK BELLY – 9 – CHILLI & PINEAPPLE DRESSING, BRAISED RED CABBAGE, RED WINE JUS

SEARED ORKNEY SCALLOPS - 10.5 - BLACK PUDDING, POTATO SCONE, PICKLED BEETROOT, STEWED BRAMBLES

WILD MUSHROOM RISOTTO - 7.5 - SAUTE WILD MUSHROOMS, SNIPPED CHIVES, PARMESAN, CRISPED KALE

THE MAIN EVENT ...

CAIRNGORM BUTCHERS SIGNATURE CINNAMON SAUSAGES – 20 - WINTER VEGETABLES, GARLIC WHIPPED POTATO, RED WINE BRAISING LIQUOR

OVEN ROASTED FILLET OF SALMON - 20 – CRUSHED NEW POTATOES, KALE, SAMPHIRE, STEWED CHERRY TOMATOES

PAN SEARED NETHY BRIDGE PORK FILLET - 22 – GARLIC WHIPPED POTATOES, SPICED CAULIFLOWER, CAVOLO NERO
10YR ABERLOUR WHISKY SAUCE

NORTH ATLANTIC COD - 18 – ROASTED GNOCCHI, CHORIZO, CREAMED WHITE WINE MUSSEL BROTH

ORGANIC SPELT RIGATONI – 16 – CREAMED WHITE TRUFFLE, ROASTED FIELD MUSHROOMS, CHIVES, PARMESAN & HERB CRISP BREAD

FROM THE CHARGRILL...

All mains served with chunky homemade chips, field mushroom, cherry tomatoes & onion rings

8oz SIRLOIN STEAK - 25

8oz RIBEYE STEAK – 28

8oz FILLET STEAK – 35

ARDGAY ESTATE VENISON HAUNCH - 25

GARLIC MARINATED CHICKEN BREAST -16

Add an accompanying sauce: £2

Green peppercorn / Strathdon blue cheese / 12yr Benromach whisky cream / Whole grain pommery mustard / Rich red wine veal jus

TO FINISH....

TIA MARIA CHOCOLATE GANACHE - 7.50 – FRESH BERRIES, LEMON CURD, BROKEN BISCUIT, COCONUT ICE CREAM

WARM VANILLA RICE PUDDING - 7.50 - STRAWBERRY COULIS, SUGAR SHARDS, RASPBERRY SORBET

HOME MADE CARROT CAKE – 6.5 – GINGER FROSTING, BUTTER BISCUIT, BERRY GEL, TABLET ICE CREAM

A SELECTION OF ARRAN DAIRIES ICE CREAM – 6.5 – ROASTED CHOCOLATE, FRESH SCOTTISH BERRIES

SELECTION OF SCOTTISH CHEESE – 8.5/15 - APPLE COMPOTE, QUINCE, GRAPES

If you have any dietary requirements, please speak with your server.
We hope you enjoy your dining experience with us here at the Garth.