



1769 Restaurant at the Garth Hotel

SUNDAY ROAST SAMPLE

TO START

ROAST CAULIFLOWER VELOUTE – *WHITE TRUFFLE OIL, HOMEMADE BREAD*

RED CABBAGE CURED NORTH SEA TROUT – *CUCUMBER SALSA, PICKLED CELERY, MINT OIL, SHAVED FENNEL*

GRANTS OF GRANTOWN BLACK PUDDING – *POACHED HENS EGG, SEEDED TOAST, LEMON AIOLI, BACON CRUMB*

MIXED BEETROOT ESCABECHE – *WHIPPED STRATHDON BLUE CHEESE, PICKLED WALNUTS, CARROT CRISPS*

THE MAIN EVENT

ROASTED BALLIEFURTH BEEF SIRLOIN

CELERIAC REMOULADE, SEASONAL VEGETABLES, ROAST POTATO, YORKSHIRE PUDDING

CRISPY NETHY PORK BELLY

WILD GARLIC PESTO, SAVOY CABBAGE, SEASONAL VEGETABLES, ROAST POTATO, YORKSHIRE PUDDING

SLOW ROASTED CHICKEN SUPREME

CAIRNGORM HAGGIS, ROASTED POTATO, SEASONAL VEGETABLES, YORKSHIRE PUDDING

ATLANTIC SALMON EN-CROUTE

RED CHARD, TENDERSTEM BROCCOLI, BRAISED LEEK, MALTAISE SAUCE

SPICED CARROT RISOTTO

PICKLED BABY CARROT, DILL YOGHURT, ALMOND DRESSING, TOASTED CARAWAY SEEDS

TO FINISH

WINTER BERRY MILLE FEUILLE – *BLACK PEPPER, GIN-SOAKED RASPBERRIES, BLUEBERRY WHIPPED CREAM, MERINGUE*

CALLEBAUT DARK CHOCOLATE GANACHE – *POACHED PEAR, CANDIED HAZELNUTS, BITTER ORANGE PUREE*

BLACK CHERRY CHEESECAKE – *CINDER CANDY, BOOZY CHERRIES, CHERRY GRANITA, ROAST WHITE CHOCOLATE*

A SELECTION OF ARRAN DAIRIES ICE CREAM – *BROKEN BISCUITS, STEWED BERRIES*

2 COURSES - £22.95

3 COURSES - £27.95

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