



## 1769 Restaurant at the Garth Hotel

### SAMPLE MENU

#### TO START ...

CARROT, CARAWAY AND ORANGE SOUP – 7 – SMOKED YOGURT, WARM HOMEMADE BREAD

RED CABBAGE CURED NORTH SEA TROUT – 8 – DILL EMULSION, CUCUMBER CONSOMME, BLOOD ORANGE, SUMMER RADISH

TOMATIN WHISKY WASHED VENISON LOIN – 9 – BEETROOT PUREE, BLACK PUDDING CRUMB, PICKLED WALNUTS, CARROT CRISPS

PAN SEARED NORTH SEA SCALLOPS – 12 – SHAVED FENNEL, BROWN CRAB MOUSSE, SAFFRON AOILI, CHILLI AND GINGER

CARAMELSIED RED ONION TART – 7.5 – HERB CRÈME FRAICHE, WILTED GREENS, RED PEPPER, TOASTED PINE NUTS, LEEK ASH

#### THE MAIN EVENT ...

SLOW BRAISED BALLIEFRUTH FARM OX CHEEK – 22 – PEARL BARLEY, BEETROOT, CRISPY ARTICHOKE, CELERIAC REMOULADE, TOASTED HAZELNUTS

PAN SEARED NORTH SEA COLEY - 22 – LEMON SCENTED ORZO PASTA, CHARRED COURGETTE, SAMPHIRE, RAINBOW CHARD, PARSLEY BUTTER

ROAST NETHY BRIDGE PORK FILLET – 26 – GARLIC WHIPPED POTATO, CRISPY BELLY, BRAISED GEM LETTUCE, OYSTER MUSHROOM, GRAIN MUSTARD JUS

PAN ROASTED ATLANTIC HALIBUT- 24 – NEW POTATO FONDANT, CHARRED SPRING ONION, YOUNG CARROTS, ROAST CAULIFLOWER, LEMON FOAM

ORGANIC STONEGROUNF SPELT CONCHIGLIE – 18 – WHITE TRUFFLE OIL, GARDEN HERBS, CREAMED MUSHROOMS, LEEK ASH

#### FROM THE CHARGRILL...

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

GARLIC MARINATED CHICKEN SUPREME – 18

8oz SIRLOIN STEAK - 28

8oz RIB-EYE STEAK - 31

8oz FILLET STEAK – 36

#### SIDE DISHES...

HOMEMADE GIANT ONION RINGS - 3

MACARONI CHEESE – 3.5 (ADD BACON – 4)

TRUFFLED PARMESAN CHIPS - 4

TENDERSTEM BROCCOLI WITH CHILLI - 3.5

TOMATO AND RED ONION SALAD - 3

WILTED SEASONAL GREENS - 3

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....

CALLEBAUT DARK CHOCOLATE GANACHE – 8 – CINDER CANDY, PICKLED RASPBERRIES, ALMOND BRITTLE

ICED MANGO PARFAIT – 7.5 – CARAMEL SOIL, OVERNIGHT MERINGUES, ROAST WHITE CHOCOLATE, MANGO GEL

CARDAMOM POACHED PEAR – 7 – CRYSTALISED OATS, CAIRNGORM HONEY, BITTER ORANGE PUREE, ORANGE SORBET

A SELECTION OF HOMEMADE ICE CREAM – 7.5 – BROKEN BISCUIT, FRESH SCOTTISH BERRIES

SELECTION OF SCOTTISH CHEESE – 9/16 - CELERY, APPLE, OATCAKES

TEA/COFFEE & HOMEMADE PETIT-FOURS - 4

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