

Menu

TO START

LOCAL NORTH SEA SHELLFISH BISQUE PEA & MINT RAVIOLINI – ROQUETTE OIL	£10
CHEF'S SOUP OF THE DAY (VG) HERB FOCACCIA OR GLUTEN FREE BREAD	£8
PRESSED HAM HOCK TERRINE (GF) BEETROOT – BLUE CHEESE PANNA COTTA – PICCALILLI	£12
SMOKED SALMON & CRAB (GF) OAK SMOKED – WHITE CRAB – FENNEL – APPLE – AVOCADO	£15 £5 SUPP
SCALLOPS SMOKED DUCK – ASPARAGUS – PINK GRAPEFRUIT – BASIL OIL	£17 £7 SUPP
LOCAL ARTHUR CHEESE SOUFFLE (V) TOMATO CHUTNEY – WATERCRESS – LOCH ARTHUR CREAM	£10
SPINACH GNOCCHI (VG) (DF) CHERRY TOMATO – WILD MUSHROOM – PLANT CREAM – SCHEESE	£10 / £17

TO FOLLOW

RACK OF LAMB LAMB SHOULDER CROQUETTE – BABY CARROT – PETIT POIS ALA FRANÇOISE – JUS	£28 £8 SUPP
BEEF BOURGIGNON SCOTTISH FILLET – PEARL ONIONS – MUSHROOM – TENDERSTEM BROCCOLI – POMME PUREE	£30 £10 SUPP
DUCK (GF) DAUPHINOISE – ASPARAGUS – BLACKBERRIES – SLOE GIN & REDCURRANT JUS	£25
MONKFISH CAULIFLOWER – BLACK PUDDING – SPINACH – SWEET POTATO FONDANT – CURRY OIL	£24
CHICKEN (GF) PARMENTIER POTATO – SPRING ONION – PANCETTA – WILD MUSHROOM – CHICKEN SAUCE	£23
BUTTERNUT SQUASH RISOTTO (VG) (GF) ROASTED SQUASH – ROASTED RED PEPPER – VIOLIFE CHEESE – PESTO	£20

BLACK GOLD SCOTBEEF

SCOTTISH AGED RIBEYE (GF) 100Z – 283G £39	SCOTTISH FILLET (GF) 90Z – 255G £42	SIRLOIN (GF) 120Z – 340G £38	CHATEAUBRIAND (GF) 180Z – 510G (SERVES 2) £84
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ALL CHARGRILLED ITEMS SERVED WITH RED ONION CHUTNEY, VINE CHERRY TOMATO, TENDERSTEM BROCCOLI, HAND CUT CHIPS, & CHOOSE FROM BÉARNAISE, PEPPERCORN OR GARLIC BUTTER

THERE IS A £20 PER PERSON SUPPLEMENT FOR DBB GUESTS FOR RIBEYE, FILLET & SIRLOIN
£50 CHATEAUBRIAND SUPPLEMENT BASED ON 2 PEOPLE SHARING DISH FOR DBB GUESTS

SIDES

TRUFFLE & PARMESAN HAND CUTS	£7	TENDERSTEM BROCCOLI, SOY SAUCE & CRISPY ONION	£5
BLUE MURDER & HOT SAUCE FRIES	£6	ROCKET, TOMATO & PARMESAN SALAD, BALSAMIC (GF)	£5

TO FINISH

CHOCOLATE FONDANT – SOIL – MOUSSE – ORANGE SORBET	£8.50	DAIRY ICE CREAMS CHOOSE 3 FLAVOURS: VANILLA – CHOCOLATE – STRAWBERRY – COCONUT – CLOTTED CREAM – AFTER EIGHT	£8
CLASSIC STICKY TOFFEE PUDDING LIME FUDGE SAUCE – ICE CREAM (VG AVAILABLE)	£8.50	VEGAN ICE CREAMS & SORBETS (DF) (VG) CHOOSE 3 FLAVOURS: CHOCOLATE – MINT GELATO – CHERRY – ORANGE – RASPBERRY	£8
STRAWBERRY WHITE CHOCOLATE PANNA COTTA – MARGARITA ICE CREAM – STRAWBERRIES – BALSAMIC	£8.50	SCOTTISH CHEESE & BISCUITS	£14
CAPPUCCINO CRÈME BRULLE SABLE BISCUIT – RUM & RAISIN ICE CREAM	£8.50		

Blairs Restaurant

IF YOU HAVE ANY QUESTIONS REGARDING OUR INGREDIENTS, OR IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE SPEAK TO YOUR SERVER BEFORE YOU ORDER

GF = GLUTEN FREE / VG = VEGAN / V = VEGETARIAN / DF = DAIRY FREE

