

MURRAYSHALL

THE LYNEDOCH BRASSERIE

2 courses - £30.00

STARTERS

George Campbell & Son's Smoked Scottish Salmon

Traditional garnish shallots, capers & lemon in muslin.

(£3.00 supplement)

Coronation Chicken

Spiced mango chutney, rye bread crisps, spring onion & coriander salad, chick pea & almond granola, curry emulsion

Diver Caught Scallops

Thai style crab bisque, fennel & crab bhaji & coriander oil

(£6.00 supplement)

'Tomato and Basil'

Plum vine tomato stuffed with heritage tomato, capers, shallot, olive and pesto, chilled gazpacho water, basil oil

Asparagus

New season asparagus, soft boiled duck egg, broad beans, parmesan foam

Wild Garlic and Potato Velouté

Pig's cheek croquettes, chives

GRILL SECTION

Served with thick cut chips, grilled mushroom, plum tomato and watercress salad. Our beef is dry aged in a Himalayan salt chamber for 28 days.

- 8 oz Ribeye *(£8.50 supplement)*

- 6 oz Fillet *(£10.00 supplement)*

Add sauce – bearnaise, peppercorn, red wine

SIDES

Potato terrine chips

Tender stem broccoli, crispy shallot, nut brown butter

Gem lettuce, parmesan, pancetta, truffle dressing

Wild garlic buttered Jersey royals

£4.00

MAIN COURSE

Isle of Gigha Halibut

Pan fried, mushy pea purée, potato terrine 'chips', caviar butter sauce, tempura mussels

(£3.00 supplement)

Duck & Orange

Gressingham duck breast, confit heritage carrots, kumquat, medjool dates, toasted almonds, carrot & brown butter puree, pickled carrots

Artichoke 'Bubble & Squeak'

Globe artichoke, confit cabbage, caramelised onion, crushed Jerusalem artichoke, fava bean cassoulet

New Season Scotch Lamb

Herb crusted rack, peas & bacon, hay smoked celeriac puree, salt baked celeriac

(£2.00 supplement)

Bombay Potatoes

Spiced potato cake, puffed rice, curried cauliflower purée, roast cauliflower

Scotch Beef Wellington

Scotch beef fillet, prosciutto, wild mushroom & truffle mousse wrapped in puff pastry, truffle & parmesan dauphinoise, potato 'chips', bearnaise sauce. *(£17.00 supplement)*

For 2 people carved at the table

DESSERT

Pineapple 'Green Curry' - £5.50

Chargrilled compressed pineapple, lemongrass, ginger, coriander, and basil syrup, crystalised ginger, coconut ice cream

Rum and raisin crème brulee, gingerbread biscuit - £5.50

Dark chocolate & chilli tart, lime sorbet £7.00

Heather honey and whisky soufflé, raspberry sorbet £6.50

Please allow 20 minutes cooking time

Selection of Scottish cheeses £8.50

Please speak to the team if you have any questions about the menu or any dietary requirements.

All desserts & bread include a gluten free option.