

THE ATHOLL

Veloute of green pea and spinach, potato blini, tarragon cream and pancetta crisp	£6.50
Twice baked crofton goats cheese soufflé , caramelised walnut and pears	£7.50
Terrine of tea and cinnamon smoked duck with artichoke, candied fennel and orange	£7.00
Spiced smoked pork belly with tiger prawn and charmoula dressing	£10.50
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Fillet of Buccleuch estate beef , mustard and shallot sabayon and polenta fries	£24.75
Pan fried fillet of cod with linguine and white clam cream	£18.50
Woodland mushroom and squash risotto, white truffle essence and parmesan wafer	£13.50
Breast of maize fed chicken with pak choi and ricotta and lemon gnocchi	£17.50
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Marquise of dark chocolate, orange jelly shot and vanilla clotted cream	£6.50
Peppermint soufflé with bitter chocolate sorbet and tuille wafer **	£6.50
Caramelized lemon tart with mascarpone ice cream and pirouette cookies	£6.50
Selection of Ian J Mellis cheeses with Bannock farls and home made chutney	£7.50
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Freshly ground coffee and petit fours	£3.50

****Please allow 15 minutes cooking time**

The Howard does not use any genetically modified foods, artificial colourings or additives.
Some dishes may contain nut extract, please consult a member of staff if you have a nut allergy.