

ACHRAY DINING

Selection of Sourdough, Saffron Rouille £6

STARTERS

Isle of Mull Scallops £14.50

Truffle and Parmesan

Rabbit and Smoked Chicken Terrine £9.50

Confit Carrots and Sourdough

Shallot Tarte Tatin £9.50

Goats Cheese Mousse, Roasted Figs and Hazelnut

Tomato Gazpacho £8.50

Heritage Tomato, Aged Feta and Black Olive Crumb

Jacob's Ladder Ravioli £10.50

Globe Artichokes and Roscoff Onions

MAINS

Wood Pigeon £25

Confit Rhubarb, Sauternes Jus, Pommies Dauphine

Gnocchi £17

Assiete Legumes

Lemon Sole £29

Brown Shrimps, Sauce Normande and Cider, Pommies Parisienne

East Lothian Rack of Lamb £26.50

Peas a'la Francaise, Lamb Jus, Ayrshire Potatoes

Breaded Haddock Fillet £17.50

Hand Cut Chips, Tartar Sauce

Whole Roasted Sea Bass £27

Surf Clams, Calamari, Creamed Summer Greens

Steak Burger £16.50

Smoked Apple BBQ, Mature Cheddar, Hand Cut Chips

Wild Mushroom and Confit Chicken Pithivier £18.50

Creamed Potato and Thyme Jus

Shetland Mussels £13.50

Sauce Mouclade, Saffron Rouille

DESSERTS

Vanilla Cheesecake £9

Mango and Passion fruit

Souffle du Jour £10

Paris Brest £9.50

Hazelnut Praline and Black Cherry

Selection of Cheeses £13