

## Restaurant @ the Russell



### Starters

#### **Shetland King Scallops**

*Smoked Pancetta, Cauliflower Puree, Caper & Parsley Beurre Noisette*

#### **Whisky Cured Loch Etive Sea Trout**

*Wasabi, Wemyss Spice Malt Whisky, Dill, Beetroot, Lemon, Squid Ink Toast*

#### **Angus Glen Venison Carpaccio**

*Rocket, Parmesan, Shallot, Truffle Oil*

#### **Crispy Poached Duck Egg**

*Parsley Crumb, Stornoway Black Pudding, Apple, Watercress, Walnut, Sherry*

#### **Organic Clava Brie Tart**

*Roasted Fig, White Onion Puree, Port Reduction, Red Vein Sorrel*



### Main Courses

#### **Spiced Peterhead Monkfish Tail**

*Shetland Mussell Masala, Chic Peas, Coconut, Chilli, Coriander, Lime, Courgette*

#### **Roast Gressingham Duck Breast**

*Curly Kale, Baby Root Vegetables, Sweet Potato Gratin, Balsamic*

#### **Saddle of Forfar Lamb**

*Haggis, Brioche & Mint Crumb, Pea Puree, Asparagus, Garlic & Rosemary Fondant*

#### **Braised Kincaig Farm Beef Cheek**

*Artichoke, Roasted Shallots, Shitake Mushrooms, Treacle, Star Anise*

#### **Hornigs Vegetarian Haggis**

*Scotch Egg, Baby Vegetables, Crispy Kale, Turnip Crisps, Carrot*



### Desserts

#### **The Cranachan**

*Honey & Lemon Parfait, Raspberry & Drambuie Espuma, Granola, Honeycomb*

#### **Sticky Date, Ginger & St. Andrews Brew Co. Ale Pudding**

*Muscovado Sauce, Rum and Raisin Ice Cream*

#### **Dark Chocolate Tart**

*Caramelised Pineapple, Crème Fraiche, Sesamee Tuille*

#### **Fine Scottish Farm House Cheeses**

*Pickled Walnut, Quince, Grapes, Chutney, Oatcakes (6.50 supp)*

*Coffee/Tea & Homemade Petit-Fours £4.50*

2 Course Menu- £29.50



3 Course Menu- £39.50