

STARTERS

Dressed crab

Avocado, Confit Tomato, Parmesan, Basil

Pan Fried Pigeon Breast

Stornoway Black Pudding, Tattie Scone, Onion jam, Jus

Cumbrae Rock Oysters

Served Au Natural, Crushed Ice, Lemon, Red Wine and Shallot Vinegar, Tabasco

Crispy Pig Cheek Croquette

Brown Shrimps, Apple, Smoked Paprika, Burnt Butter, Parsley

Mull Cheddar and Onion Tart

Asparagus, Truffle, Honey, Petit Herb Salad

Main Course

Sea Bass

Thai Spiced Broth, Scallop, Mussel, Squid & Greens

Lamb Three Ways

Loin, Confit Shoulder, Shepherd's Pie, Peas, Chorizo, Rosemary, Asparagus, Jus

Roast Duck Breast

Rhubarb, Pak Choi, Chinese Five Spice, Glazed Baby Vegetables, Sesame seeds

Butternut & Sage Gnocchi

Hazelnuts, Garlic, Pumpkin Seeds, Crispy Sage, Roast Butternut, Squash puree

From The Chargrill

8oz Ribeye Steak £6.50 Supplement

8oz Fillet Steak £9.50 Supplement

All served with,

Roast Flat Mushroom, Tomato and chilli Jam, Crispy Shallots, Watercress salad

Choice of Sauces & Potatoes,

Peppercorn, Bearnaise, Blue Cheese, Garlic Butter.

Chunky Chips, Creamy Mash, Dauphinoise

Desserts

Chefs Daily Tart Tatin To Share

Crème Anglaise, Hazelnut Crumble, Ice cream

Peanut Butter Brownie

Salted Caramel Ice Cream, Chocolate Sauce, Peanut Brittle

The Cranachan

Honey and Drambuie Mousse, Raspberry Parfait, Oat Crumble, Whisky Tablet

Fine Artisan Cheese from Mellis Cheesemongers

Mixed Biscuits, Quince, Pickled Walnut, Fruit Chutney, Grapes

2 Courses £35.50

3 Courses £45.00

Speciality Teas or Segafredo Coffee, Homemade Petits Fours
£4.5

After Dinner Cocktails and Drinks

The Scots Gin Martini

Kirkjuvagr Beyla Gin, Honey, Raspberry, Lemon

Or,

The Locals Whisky Sours

Wemyss Hive Malt, Lemon, Sugar Syrup, Egg White, Rosemary, Bitters

£9.5

Please see your server for extensive list of Dessert Wines, Liqueurs, Brandy and Ports that we have to offer.

We do hope that you have enjoyed your meal with us at the Russell Hotel and hope to see you back soon.