

*'Spring 2020'*  
*Restaurant @ the Russell*



*Starters*

*Scallops & Pork*

*scallop, confit pork belly, peanut, sweetcorn, coriander*

*Beef Tartare*

*wasabi, beetroot, radish, apple, sesame crumb*

*Oysters au natural*

*shallot, orkney malt vinegar, lemon, tabasco*

*Pittenweem Crab*

*herbs, lime, crème fraiche, cucumber, avruga caviar*

*Vegetarian Haggis*

*sausage roll, pickled swede, potato crisp, leek & watercress*



*Main Courses*

*Venison Loin*

*pearl barley, celeriac, beetroot, dark chocolate, red currants, jus*

*Rack of Lamb*

*salsify, roast garlic, peas, asparagus, fondant potato, mint, jus*

*Roast Cod Fillet*

*rarebit, charred leeks, onion puree, smoked haddock, samphire, clam veloute*

*Chargrilled 8oz Ribeye Steak or Fillet steak Suppl. £6.5/£9.5*

*duck fat chips, roast plum tomato, creamed shiitake, watercress & red onion salad, café de paris*

*Beetroot Gnocchi*

*cauliflower, carrot, fennel, olive soil, horseradish crème fraiche, parmesan*



*Desserts*

*Cranachan*

*whisky poached pear, honey, lemon, pana cotta, oat crumble*

*Crispy Coconut Rice Pudding*

*pineapple, passion fruit, mango, coconut ice cream*

*Sticky Toffee Pudding*

*muscovado sauce, rum and raisin ice cream*

*Fine Scottish Farmhouse Cheeses Suppl. £5.50*

*pickled walnut, truffle honey, grapes, chutney, biscuits*

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

*2 Course Menu- £29.50 / 3 Course Menu- £39.50*