# Winnock Hotel

### A La Carte Menu

### **Starters**

Cullen Skink Traditional Scottish soup made with smoked haddock, potato, leeks and cream	£6.95
Shetland Smoked Salmon With a green salad, horseradish dressing, & brown bread	£6.75
Hand Dived Scallops Pan seared scallops with Stornoway black pudding and served with an apple puree	£7.95
Smoked Applewood Soufflé Served with warm crusty bread and plum chutney	£6.95
King Prawn Thermidor	£6.95

Baked in a Rich Whitewine Cream Sauce, Finished with a Parmesan Crust, Served with a Timbale of Steamed Rice

### <u>Mains</u>

Braised Beef Cheek Cooked until tender with a rich red wine & shallot sauce, with market vegetables & dauphinoise potato	£18.95
Roasted Monkfish Tail Served on a carrot and potato rosti with king prawns, broccoli florets and lemon butter.	£21.95
Breast of Letham Chicken Filled with Stornaway Black Pudding, wrapped in smoked bacon. Pan roasted, with mixed vegetables & a Whisky Crea	£13.95 Im Sauce.
Ross-shire Venison Loin Pan seared and served with roasted roots, mash potato, braised red cabbage and a blackcurrant jus.	£19.95
Pan Fried Medallions of Ayrshire Pork Fillet On herb crushed potatoes with kale and an Arran mustard and brandy cream sauce.	£16.95
Pan Seared Seabass Fillets Served with crushed potatoes, tender stem broccoli, roasted cherry tomato and a balsamic glaze.	£16.95
Chargrilled 10oz Sirloin Steak With flat cap mushroom, asparagus spears, roasted garlic and vine cherry tomatoes	£26.75
Wild Mushroom Risotto With asparagus spears and tender stem broccoli, finished with fresh parmesan shavings.	£13.95

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#### Sweets

Spiced Apple Flan Served with luxury Scottish Custard	£5.95
Chefs Salted Caramel Meringue Roulade Served with Chocolate Movenpick Ice-Cream and Butterscotch Sauce	£5.95
Blairgowrie Wild Raspberry Mess Fresh Scottish Raspberries with Chantilly Cream, Crushed Meringue and Coulis	£4.95
Individual Cheesecake of the Day	£4.95
Selection of Scottish Cheeses	£6.95
Kintyre blue, Howgate brie, Mull cheddar, smoked Applewood cheddar Served with biscuits, oatcakes, celery and chutney.	

Our kitchen team endeavour to offer an exciting and extensive menu prepared from Scotland's natural larder. Our products are locally sourced where possible to bring you a real taste of Scotland.

If you have any allergens or other dietary requirements please let a member of staff know before ordering.