



ARCHIE'S RESTAURANT SAMPLE MENU

TO BEGIN

- CAULIFLOWER VELOUTE – 7 – Wilted spinach and charred sweetcorn
CLASSIC CULLEN SKINK – 7.5 – Condensed milk and snipped chives
HOT SMOKED ATLANTIC SALMON – 9 – Quail egg, garlic rapeseed oil, spiced crème fraiche
HAUNCH OF VENISON CARPACCIO – 8 – Stewed pear, crab apple, baby pickles, exotic leaf
WHIPPED GOATS CHEESE MOUSSE – 8 – Spiced Melba toast, confit onion, crisped leek

MAINS

- SEARED BREAST OF BARBARY DUCK – 20 – Old world carrots, creamed potato, onion hearts, tenderstem broccoli, sprouting leek, red cabbage madeira jus
PORK TENDERLOIN – 17 – Violette potato, chantanay carrots, borethane onion, mushroom sauce
LOIN OF COD – 19 – potato terrine, baby fennel, samphire, baby courgette,, slow roast tomato, lemon oil
WHOLE SCOTTISH LANGOUSTINES – 22 – Homemade chips, saffron aioli, griddled brown loaf, fresh lemon
PEA AND SHALLOT HANDMADE FILLED PASTA – 16– Tossed in lemon oil, peas and rocket

ARCHIE'S GRILL

All mains served with triple cooked chips, field mushroom, cherry tomatoes, jumbo onion rings and your choice of sauce

- 8oz OR 10oz SIRLOIN STEAK – 24 / 26
8oz OR 10oz RIBEYE STEAK – 26 / 30
8oz OR 10oz FILLET STEAK – 34 / 38
LAMB RUMP – Highland Mule Variety – 20
GARLIC MARINATED SCOTTISH CHICKEN - 18

Please select your accompanying sauce:

- Green peppercorn / Strathdon blue cheese / 12yr Benromach whisky cream /
Wholegrain pommery mustard / Rich red wine veal jus

TO FINISH

- ICED CARROT CAKE SLICE – 8.5 – Spiced pudding ice-cream, French vanilla soil, Scottish blackberries
MACADAMIA CHOCOLATE DELICE – 7 – Chocolate ice-cream, Scottish raspberries, chocolate truffle
VANILLA PANNA COTTA – 8.5 raspberry sorbet, shortbread
SELECTION OF HOMEMADE ICE CREAM – 6.5 – Fresh fruit, chocolate curls
SELECTION OF SCOTTISH CHEESE – 12/20 – Quince, fresh apple and grape

