# À LA CARTE MENU



### STARTERS

**Prosciutto & Orchard Pear Salad** 6

Kintyre Blue Cheese, Baby Gem

Ayrshire Ham Hock & Pistachio Terrine 5.5

Pomegranate, Damson Curd

Scottish Gin Cured Salmon 7.5

Capers & Rye Bread

Perthshire Venison Fillet Carpaccio 9

Parmesan & Capers

**Arran Mackerel Oaties** 6

Lemon & Olive Oil, Bacon & Shallot Jam

Scottish Asparagus 7.5

Tempura Stuffed Courgette Flowers, Chickpea,

Pepper & Chilli

#### MAINS

Wok Seared Heritage Carrot, Chilli Noodles 9.5 Lemon & Thyme Pan Roasted Chicken 12

Sugar Snap Greens & Ginger

**Blackened Monkfish Tail** 17

Squid Ink, Charred Cauliflower & Sweat Pea Purée

Mediterranean Bean & Chorizo Casserole

Smoked Applewood Soufflé 15

Pomegranate, Walnut & Endive

## FROM THE JOSPER GRILL

One of only a handful in Scotland, our Josper Grill runs to an extraordinarily high temperature to deliver perfectly chargrilled, exceptionally juicy and tender meat. Across all of these dishes, the embers add an authentic, charcoal flavour.

#### STEAKS

Certified Aberdeen Angus, specially selected from Auchengibbert Farm in the Scottish Borders. All steaks are served with Triple Cooked Chips, Vine Tomatoes & Charred Red Onion.

Rib Eye 30 Day Aged, 250 grams 24

Sirloin 40 Day Aged, 250 grams 26

**Top-End Fillet** 30 Day Aged, 250 grams 35

Tomahawk 60 Day Aged, 600 grams 58

JOSPERED MAINS

Chef's Aberdeen Angus Burger 15

Applewood Smoked Cheese, Tempura Onions,

Bacon & Shallot Jam, Fries

**Sweet Ayrshire Pork Chop** 14

Buttery Mash, Greens & Seared Apple

Peppercorn Sauce, Béarnaise Sauce or Garlic Butter 2.5

SIDES 3.5

**Sweet Chilli Halloumi Fries** 

**Pomegranate & Endive Salad** 

**Applewood Mac 'n' Cheese Spinach & Purple Dragons** 

**Honey Roast Carrots Sweet Potato Fries** 

**DESSERTS** 

**Jospered Pineapple** 6

Crowdie, Szechuan Pepper

**Prosecco Jelly, Scottish Raspberries** 4.5

Mango, Apple & Pear Tart 6.5

Black Pepper Ice Cream

Smoked Arran Cheddar 7.5

Kintyre Blue, Damson Curd & Oatcakes

Lemon Posset, Homemade Shortbread 4.5

Dark Chocolate Soufflé 7

Summer Berry Compote & Vanilla

All dishes are created in house by Head Chef Stephen Donnelly and his Brigade. Email us at chef@hotelcolessio.com. If you have any allergies or special dietary requirements, please make a member of our team aware as soon as possible.