



### Starters

Assiette of fish (whisky cured, beetroot cured salmon & Heatherfield smoked trout) with crusty brown bread, lemon & dill dressing

Tempura battered baby squid, naked slaw, Thai dripping sauce **GF**

Gateau of haggis, neeps & tatties with whisky & Arran mustard cream sauce

Confit duck terrine, plum chutney and arran oatcakes **GF**

Duo of melon with berry compote & blackcurrant sorbet **GF**

Soup of the day **GF V**

### Mains

Roast rib of Scottish beef, duck fat roast potatoes, Yorkshire pudding, seasonal vegetables, roasting jus

Braised blade of beef, caramelised shallots, crispy venison haggis, potato dauphinoise, rosemary & thyme cream **GF**

Lager & lime battered cod goujons with tossed salad, handcut chips, tyrolienne mayonnaise

Braised pork shank with Stornoway black pudding, apple puree, red wine gravy

Herb crumbed smoked haddock, coarse grain mustard mash, soft poached egg, mornay sauce & buttered spinach **GF**

Breast of chicken with forestiere potatoes, buttered kale, porcini mushroom & Medeira sauce **GF**

Chargrilled 6oz flat iron steak, vine cherry tomatoes, flatcap mushrooms, crispy red onions & peppercorn sauce **GF**

### Desserts

Orange brulee with shortbread rounds

Warm sticky toffee pudding, butterscotch sauce, vanilla pod ice cream **GF**

Mango pannacotta with fresh fruits and mango sorbet **GF**

White chocolate & raspberry cheesecake, coconut tuile, raspberry compote

Duo of ice cream (salted, caramel, chocolate) in a brandy snap basket with warm chocolate sauce

Clava Brie, smoked Applewood cheddar & Blue Murder cheeses, quince, grapes, celery & wafers **GF**

I course £16.00, 2 courses £21.50, 3 courses £27.00

Smaller portions available on all main courses except steak at £9.00

**\*GF – Please inform our waiting staff on ordering if you require our gluten free option**

**V – vegetarian**

The logo for Garvock House Hotel features the name 'GARVOCK' in a large, green, serif font, with 'HOUSE HOTEL' in a smaller, green, sans-serif font below it. A stylized, light-colored circular graphic element is positioned behind the text.

# GARVOCK

HOUSE HOTEL

## Steaks

A selection of Scottish steaks, minimum 35 days extra matured, all char grilled and cooked to your preference. Served with plum tomato, button mushrooms, onion rings & home made chips with either pepper sauce, blue cheese or garlic butter.

7 oz Fillet steak	£36.00
8 oz Rib eye steak	£27.00
8 oz Sirloin steak	£26.00

## Vegetarian\* (also available as vegan- VG) Starters £5.00, Main course £14.00

Wild mushroom & vegetable Wellington, roasted root vegetables & mushroom veloute  
Marinated chargrilled vegetable & tofu skewers, tomato pilaf rice, cucumber raita  
Sweet potato falafel burger on warm pita, zesty red cabbage & red pepper humous

## Weekday Special Menu available on Mondays, Tuesdays & Wednesdays £17.00 pp

Oat crusted haggis bon bons, turnip puree & whisky cream

Duo of melon, forrest berry compote, blackcurrant sorbet

Soup of the day

-ooOoo-

Pork & wild mushroom stroganoff, basmati rice & herb crème fraiche

Chicken coq au vin with creamy mash & buttered green beans

Pumpkin & spinach risotto with crispy carrots

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Apple & bramble crumble with crème Anglaise

Sticky toffee pudding, butterscotch sauce, vanilla pod ice cream

Clava Brie, Mull of Kintyre cheddar, homemade chutney, grapes & oat cakes