



BLAIR'S RESTAURANT

MENU

SERVED 6.30PM-9.30PM

If you suffer from a food-related allergy or intolerance, please let us know. Allergen information for this menu is available on request. Foods described in this menu may contain nuts or derivatives of nuts. All prices are inclusive of VAT at the current rate.

All of the dishes on this menu are available on our dinner inclusive package, although some carry a supplement.

Starters

Blair's Soup of the Day

Bread, butter

£8.00

Game Terrine

Toasted Malted Bread, Plum Chutney

£11.00

sup. £2.00

Black Crowdie & Goats Cheese

Pickled Walnut, Roasted Beetroot

£8.00

Pan Seared Scallops

Green Pea Puree, Black Pudding & Crispy Pancetta

£14.50

sup. £6.00

Haggis Fritters

Jack Daniel Glaze

£8.00

Fresh Mussels with White Wine Sauce

Served with a Homemade Focaccia

£9.00

Spinach and Mozzarella Arancini

Aged Balsamic Reduction, Tomato Sauce & Parmesan Shavings

£9.00

Tuscany Antipasti Platter

Sliced Cured Meat, Mixed Crostini, Olives, Peppers & Bocconcini Mozzarella

£12.00

sup. £4.00

Traditional Smoked Salmon

Lemon, Caper & Crispy Bread

£10.00

sup. £2.00

Salads

Superfood Salad

£12.00

Quinoa, Avocado, Toasted Pine Nut, Feta Cheese, Broccoli, Mixed Leaves & House Dressing

sup.

£4.00

King Prawn Salad

£14.00

Sautéed King Prawns, Asparagus, Apples, Mixed Leaves, Concasse Tomato & Sweet Chilli Dressing

sup. £6.00

Main Courses

Pan Fried Fillet of Loch Duarte Salmon

Honey Glazed Sesame Carrots & Buttered Greens **£21.00**

Oven Roasted Breast of Chicken

Butternut Squash, Wilted Spinach, Wild Mushrooms & Black Pudding Bon Bon **£19.00**

Pan Fried Peterhead Fillet of Cod

New Potatoes, Wilted Greens **£21.00**

Braised Aberdeen Beef Cheek

Dauphinoise Potato, Beef Croquet, Roasted Carrot & Jus **£19.00**

Venison Loin

Sweet Potatoes Fondant, Celeriac Puree, Braised Radicchio & Blackberry Jus **£27.00**

Pork Tenderloin Wrapped in Prosciutto

Creamy Potato Bonbons, Truffle Bean Puree **£22.00**

Green Pea and Mint Risotto

Crispy Leek & Crème Fraiche **£15.00**

Seafood Linguine Pasta

Mussels, Clam Meat, King Prawns, Cherry Tomato, *Fresh Chilies & Tomato Sauce* **£18.00**
sup. £4.00



By appointment to HM
The Queen Elizabeth II.
Purveyor of Meat and
Poultry.

Chef's Signature Dishes Lamb from Ardoe House Estate



By appointment to HM
The Prince of Wales.
Purveyor of Meat and
Poultry.

Herb Crusted Rack of Lamb

Haggis Potato Cannelloni, Tender Stem Broccoli
Chantenay Carrots & Rosemary Jus **£21.00**

Roasted Rump of Lamb

Sautéed New Potatoes, Savoy Cabbage
Peas & Mint Jus **£22.00**

Grills

All Grills come with Hand Cut Chips & Roasted Mushrooms, Grilled Tomato
& a Choice of Either Mushroom Sauce, Peppercorn Sauce or Béarnaise Sauce

280g Sirloin

£30.00

Sup. £7.00

280g Ribeye

£31.00

Sup. £7.00

225g Fillet

£32.00

Sup. £9.00

Sides

Creamed Mash **£4**

Dauphinoise **£4**

Green Salad **£3**

Hand Cut Chips **£4**

Creamed Spinach **£4**

Cauliflower Cheese **£4**

Sauces £2.50

Sauce Béarnaise

Red Wine Sauce

Soubise Diane

Peppercorn Sauce