



THE BRASSERIE

AT FONAB

Opening times - 5.30pm to 10pm

Scotland has an enormous natural larder, producing a range of quality seafood, meat, game, fruit and vegetables.

We are delighted to be able to support the local economy using the finest of ingredients from our local suppliers in and around Scotland.

All of our meat is chosen from fully accredited Scottish Farms and where possible from rare breed farms. In supporting rare breeds, we are playing our part in helping to conserve breeds that are in danger of being lost to future generations.

Our Beef is aged for a minimum of 40 days in a Himalayan Salt chamber and hand cut by highly skilled butchers, using time honoured techniques. Ageing the steak in this method, gives our steak increased flavour and intensity, creating the best flavour possible.

Our shellfish is sourced from the shores of Scotland, offering Hand Dived Scallops. Our Langoustine and Lobster are from the Orkney Islands and Mussels from Shetland. We only use the finest white fish, caught from sustainable sources and delivered fresh every day.

Our Smoked Salmon is sourced from local Scottish suppliers and smoked using 3,000 year old techniques, giving the smoked salmon a truly unique smoky flavour.

We only use Wild Game from Scotland, traceability is key and we ensure that estates and gamekeepers we work with are legally certified, trained hunters. Ensuring they are abiding to the seasons and that they protect the welfare of the animals and their natural habitat.

Enjoy the richness and flavour of Scotland's natural larder through the seasons

Nibbles & Bread

Selection of Home-made Bread <i>whipped Scottish butter, aged balsamic, virgin olive oil</i>	£4.95
Harissa Marinated Olives	£4.95
Haggis Bon Bon, Garlic Mayonnaise	£2.95
Scottish Oysters au Naturel	£2.95 per oyster

To Begin...

Soup of the Day <i>freshly baked bread</i>	£6.25
Chicken and Foie Gras Presse <i>mushroom, nasturtium</i>	£12.95
Shellfish Bisque <i>scallop tortellini, orange chicory</i>	£12.95
Highland Partridge <i>chestnuts, lardons, salsify</i>	£9.95
Grilled Squid <i>venison chorizo, tomato, salmorejo</i>	£10.95
Jerusalem Artichoke Risotto <i>truffle, parmesan</i>	£8.95
Smoked Salmon <i>lemon, pickled shallots, capers</i>	£10.95

*Guests booked on a dinner inclusive package have an allowance
of £40.00 per person for food.*

Any extras including all wine and drinks will be charged as consumed.

To Follow...

Corn Fed Chicken <i>root vegetables, broccoli, jambon</i>	£18.95
Sole Murat <i>artichoke, lemon, parsley</i>	£22.95
Highland Venison <i>red cabbage, celeriac, goats cheese</i>	£22.95
Goats Cheese Gnocchi <i>baby vegetables, broccoli, shallot</i>	£18.95
Skate <i>capers, pine nut, kale</i>	£21.95
Trio of Highland Beef <i>textures of onion, radish</i>	£24.50
Monkfish <i>smoked Thai broth, jasmine rice</i>	£21.95

FONAB GRILL MENU

All of our Steaks are aged for a minimum of 40 days, dried in aged Himalayan salt cages, served with dauphinoise potatoes and a sauce of your choice

Sauces: Pepper Sauce, Red Wine Jus, Truffle Jus, Chicken Jus or Béarnaise

8oz Scotch Fillet Steak <i>dauphinoise potatoes, choice of sauce</i>	£37.95
Prime 10oz Ribeye Steak <i>dauphinoise potatoes, choice of sauce</i>	£29.95
Fonab Steak Burger <i>brioche bun, tomato chutney, lettuce, chunky chips, Comte cheese</i>	£17.95
Harissa Cauliflower <i>garlic and tahini sauce, rose petals, mint, mixed salad</i>	£17.95

SIDES

Triple Cooked Chips	£3.95
Skinny Fries	£3.95
Mixed Salad	£3.95
Seasonal Vegetables	£3.95
Sautéed Potatoes	£3.95
Dauphinoise Potatoes	£3.95
Creamy Mash	£3.95
Fine Beans and Caramelised Onions	£3.95
Roasted Squash	£3.95
Tenderstem Broccoli	£3.95

To End...

Fonab Mess <i>honey, sorrel, raspberry</i>	£6.50
Pineapple Tarte Tatin <i>mascarpone, lime, vanilla ice cream</i>	£7.50
Chocolate Millefeuille <i>caramel, peanut, milk</i>	£8.95
Apple Soufflé <i>crab apple, toffee</i> (please allow 12 minutes)	£8.95
Scottish Snowball <i>coconut, raspberry jam</i>	£7.50
Pear <i>sorrel, blackberry, caramel</i>	£7.50

CHEESE

Five Cheeses £11.95 **Seven Cheeses** £16.50 **Nine Cheeses** £19.00
walnut bread, oatcakes, lavash, honeycomb, apricot

SCOTTISH CHEESE

Blue Murder, Tain, Cow's Milk
nice spicy flavour, creamy texture

Morangie Brie, Tain, Cow's Milk
creamy texture, mild, fruity and sweet flavour

Inverloch Goats, Kintyre, Goat's Milk
hard cheese made from pasteurised goats milk, firm texture with a nutty aftertaste

BRITISH CHEESE

Cornish Yarg, Cornwall, Cow's Milk
wrapped in stinging nettle leaves. Delicate, creamy lemony flavour with hints of mushroom

Golden Cross, East Sussex, Goat's Milk
it has a dense, silky texture. Floral and grassy with complex intense full-flavoured citrus

Beauvale, Cropwell Bishop, Cow's Milk
gorgonzola style cheese, mellow and fruity

FRENCH CHEESE

Ossau-Iraty, Pyrénées, Sheep's Milk
toasted wheat aromas and nutty, grassy-sweet flavours

Reblochon, Haute-Savoie, Cow's Milk
semi-soft, velvety rind. Scent of the cellar, mild fruity taste, intense nutty aftertaste

Morbier, Morbier, Cow's Milk
creamy with a black layer of tasteless ash. Aroma is grassy, rich flavour, citrus finish