

RESTAURANT MENU

APPETISERS

Warm crusty bread served with handmade smoked parsley butter.
Amuse Bouches: chef's choice on the night.

STARTERS

Chef's freshly prepared soup of the day. (V)
6

Seared Isle of Mull king scallops,
west coast lobster and lemon ravioli with
a pea purée, finished with a bisque foam.
12

Pressed Ayrshire ham hock and Parma ham terrine,
red onion marmalade, apple purée
and ciabatta wafer.
7.5

King prawn and avocado cocktail, crisp gem
lettuce and lightly spiced Marie Rose sauce.
8

Pickled beetroot and goats cheese tian,
candied hazelnuts with a citrus micro salad. (V)
7

Carpaccio of Scottish Highland venison loin,
pickled walnuts and roast beetroot salad
with a raspberry vinaigrette.
8.5

MAIN COURSE

Honey glazed duck breast, leek and truffle
spring roll with apricot chutney and wild
mushrooms. Finished with a port jus.
18

Prime 21 day dry aged fillet of Scottish beef with
braised shin wellington, smoked potato mash
and natural pan jus.
29

Ayrshire pork fillet wrapped in pancetta,
Scottish langoustine ravioli with creamed
savoy cabbage and cider jus.
19

Herb crusted Scottish salmon fillet, pomme
Anna potato, braised baby onions and truffle sauce.
18

Poached Ayrshire chicken ballotine, stuffed with
hand-picked wild mushrooms and truffles,
braised puy lentils and chargrilled young leeks.
17

Grilled fillet of cod, tarragon potato gnocchi with
confit cherry tomato and lemon butter sauce.
18

Layered open lasagne with butternut squash, spinach
and toasted pine kernels served with garlic ciabatta. (V)
15

Bocclair's "superfood" salad with broccoli, soya beans,
and quinoa topped with pomegranate seeds, pumpkin
seeds, freshly chopped herbs and a light vinaigrette. (V)
14

DESSERTS

'Bocclair House' sticky toffee pudding and
butterscotch parfait **6.5**

Scottish raspberry cranachan soufflé, heather honey
ice cream and oatmeal biscuit **6.5**

Glazed lemon tart, with honeycomb
and raspberry sorbet **6.5**

Dark chocolate fondant, with honeycomb
parfait and chocolate sauce **6.5**

Selection of Scottish cheese, chef's own fruit
chutney, celery, grapes and biscuits **9**

Selection of Italian ice cream **5**

SIDES Hand cut confit chips **3.95** | Smoked potato mash **3.5** | Steamed fresh greens **3.5**
Honey glazed root vegetables **3.95** | Onion rings **3.5** | Seasonal side salad with lemon vinaigrette **3.95**
All sides are suitable for vegetarians.

BOCLAIR
—HOUSE HOTEL—

For allergy information please ask your server for details.