THE AZALEA, BY GLENAPP CASTLE

Nibbles

Glenapp Daily Bread and our Cultured Butter £7 Hummus Bowl with Sour Cherry Harissa & Antipasti £8

Starter

Grilled Fillet of Shetland Mackerel, Spiced Aubergine, Chilli & Garlic Oil £18
Pied Montese Peppers, Scottish Buffalo Mozzarella, & Rocket Salad £15
Twice Baked Scottish Goats Cheese Souffle, Sour Cherry Compot, Wild Rocket £18
Baked Local Lobster, Coriander, Ginger & Lime £25
Chicken & Duck Liver Parfait, Onion Marmalade, Toasted Brioche £18

Main Course

St Bride's Chicken, Wild Mushrooms, Asparagus, Tarragon Sauce £28
Rib Eye of Prime Scottish Beef "Au Poivre", Pomme Frites, Glenapp Garden Salad £38
Summerisle 4% Beer Battered West Coast Cod, Chips, Mushy Peas & Hot Tartar Sauce £28
Griddled Fillet of Scottish Salmon, Braised Fennel & Vierge £30
Roast Rump of Scottish Lamb, Petit Ratatouille, Gratin Dauphinois, Bell Pepper Infused Lamb Jus £35
Wild Mushroom Risotto with Scottish Girolles, Truffle & Pickled Shimeji £28

Dessert

Glenapp Garden Berry Pavlova, Seasonal Ice Cream £15
Glenapp Bespoke Valrhona Chocolate Marquise, Salted Caramel Ice Cream £18
Poached Peach in Champagne with Strawberries £18
Rum Baba, Glenapp Raspberries, Chantilly Cream £15
A Selection of British Cheese with Oatcakes, Walnut Bread £15

Sides

Buttered New Potatoes, Glenapp Garden Herbs £6
Seasonal Vegetables with Arbequina Extra Virgin Olive Oil £7
Mixed Salad, Honey & Mustard Dressing £5
Skinny Fries £4 + Truffle & Parmesan £5
Roasted Hispi Cabbage with Coriander & Lime Emulsion, Smoked Almonds £7
Rumbledethumps-our Potatoes Crushed & Roasted with Turnip, Kale & Fat Cow Highland Cheese £7
Grilled Aubergine with Pesto £7

*Most of our herbs are grown in the Walled Garden surrounding the restaurant

