



Glenapp Castle - Dinner Menu

Starters

Glenapp Estate Roe Deer, Spiced Heritage Carrot, Black Crowdie, Juniper

Maitake Mushroom with Sansho Pepper, Smoked Potato & Leek Purée, Koji Soy-Marinated Tofu

John Dory, Ballantrae Brown Crab, Yuzu Kosho, Redcurrant, Cucumber & Dill, Caviar & Roe

Creel-Caught West Coast Langoustine, Cured Balnab Farm Pork Loin, Salsify, Ayrshire Dunlop

Hay-Smoked Steelhead Rainbow Trout, Beetroot, Trout Roe with Ponzu, Brown Shrimp with Spiced Butter, Dill, Mustard

Heritage Beets, Scottish Minger, Eryngii Pastrami, Pumpernickel

Mains

Balnab Farm Lamb, Hash Brown with Haggis, Spinach & Stranraer Cheddar, Crown Prince, Trompette, Mint

Wild Scottish Seabass, Loch Ryan Prawns, Sardine, Potatoes cooked in Nori Butter, Caramelised Onion & Cabbage

Salt-Baked Celeriac, Herb Pasta, Winter Truffle, Salsify

St Brides Guinea Fowl, Spiced Leg with Toasted Scotch Oats, Winter Chanterelles, Sherry, Three-Corner Leek

West Coast Monkfish, Shetland Mussels, Cauliflower, Choi, Tom Kha

Textures of Pumpkin, `St Andrews Cheddar Custard, Barley, Kale

Desserts

Caramelia Chocolate Namelaka, Spiced Quince Consommé, Monkey Shoulder Whisky Jelly, Pine Oil

Pain Perdu, Red Wine-Poached Pear, Katy Rodgers Crème Fraîche

Glenapp's 69% Signature Valrhona Chocolate Tart, Orange, Earl Grey

A Selection of Scottish Artisanal Seasonal Cheeses

£95

Please inform a member of our team of any food allergies before placing your order

Glenapp Castle is delighted to be supporting the works of A Call To Business Foundation in Rogbere, Sierra Leone. A voluntary £2 per cover will be added to your dining bill and Glenapp Castle will match this donation to the charity. 100% of these funds contribute towards meals for over 350 children each day in the charity's schools and orphanage. Please inform a member of staff if you would like this contribution to be removed from your bill. Charity No 1089505.