

Mingarry Park

Evening Menu – April 2017

To Start

- Cauliflower Soup - £5.00
toasted almonds, Mingarry Park bread
- Whipped Golden Cross Goat Cheese - £6.00
wild mushrooms, Mingarry Park granola, tarragon oil
- Pan-seared Pigeon Breast - £6.50
skirlie, kale gel, kale crisps, red wine jus
- Scallop & Crab Terrine - £6.50
dill & spinach oil, frisée lettuce, fried capers, Arran oaties
- Braised Pork Shoulder Croquette - £6.50
pea puree, pea dust, cider jus, apple matchsticks, micro celery

To Follow

- Sous-vide Lamb Rump - £17.00
cauliflower purée, cauliflower crisps, roasted radicchio, braised shallots, pistachios, red wine jus
- Sous-vide Venison Loin - £19.00
white onion purée, onion tuile, pickled pearl onion, potato & horseradish rosti, mustard jus
- Pan-seared Hake - £16.00
spring greens, mussels, tarragon sauce, seared scallion
- Inverlussa Mussels - £13.00
shallots, white wine sauce, Mingarry Park bread
- Pearl Barley Risotto - £13.00
purple sprouting broccoli, spinach, spring greens, scallions

- Venison Stew - £12.00
Mingarry Park chips, seasonal vegetables
- Breaded Cod Fillet - £12.00
Mingarry Park chips, crushed minted peas, pea purée, tartare sauce

- Mingarry Park Chips / Seasonal Vegetables / Side Salad - £3.00

To Finish

- Poached Rhubarb - £6.50
baked custard, rhubarb purée, rhubarb sorbet, rhubarb crisps, meringue
- Ginger Cake - £6.50
Talisker jelly, ginger tuile, crème patisierre, Talisker espuma
- Banana Parfait - £6.50
caramelised banana, peanut brittle, spiced rum anglaise
- Chocolate Mousse Cake - £6.50
chocolate glaze, chocolate tuile, coffee ice cream, chocolate crumb
- Scottish Cheeseboard - £8.50
artisanal Scottish cheeses, Arran oaties, apple, celery, quince

Petit Fours

- Scottish Confections
chocolate fudge, coconut ice