

Mingarry Park

Evening Menu – July 2017

To Start

- Canary Melon & Cucumber Soup - £5.00
mint, sweet-cured cucumber Parisienne, wild flowers
- Seared Mackerel Fillet - £6.50
celery & cornichon slaw, bloody Mary gel, micro-celery, horseradish espuma
- Pan-seared Pigeon Breast - £6.50
beetroot gel, pickled beetroot, hazelnuts, blackberries, red wine jus
- Roasted Beetroot Salad - £6.00
beetroot purée, toasted pistachio, orange segments, orange dressing
- Steamed Cockles & Smoked Mallaig Mussels - £7.00
samphire, cured egg yolk, shallot & dill dressing, wild flowers

To Follow

- Sous-vide Moidart Venison Loin - £19.00
carrot purée, maple-glazed Chantenay carrots, summer greens sponge, toasted pumpkin seeds, red wine jus
- Blowtorched Laphroaig Cured Salmon - £16.00
pickled vegetables, deconstructed potato salad, whisky gel, smoked whisky dressing
- Pan-seared Duck Breast - £19.00
spiced apricot purée, buttered Savoy cabbage, sweet potato fondants, caramelised apricot, apricot jus
- Pan-roasted Scabster Hake Fillet - £19.00
dill & hazelnut pesto, baby courgette, crab-stuffed courgette flower, puffed rice
- The Ferg's Allotment - £13.00
beetroot, walnut & chocolate "soil", mélange of seasonal vegetables, purées & gels, mustard dressing
- Confit Byaldi a la Thomas Keller - £13.00
Heirloom courgette, aubergine, tomato, red pepper coulis, spinach pesto, micro-herb salad

- Moidart Venison Stew - £13.00
Mingarry Park chips, seasonal greens
- Breaded Cod Fillet - £13.00
Mingarry Park chips, crushed minted peas, pea purée, tartare sauce

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

To Finish

- Macerated Perthshire Strawberries - £6.50
dehydrated strawberries, strawberry ice-cream, strawberry lemonade & mint jelly, summer fruit gel, strawberry meringue
- Cherry & Dark Chocolate Cake - £6.50
cherry gel, dried cherry, chocolate & pretzel granola, cherry coulis, yoghurt sorbet
- Roasted Peach - £6.50
apricot purée, cream cheese mousse, toasted almonds, almond nougat, peach ice-cream
- Blackcurrant & White Chocolate Crèmeux - £6.50
beetroot ganache, blackcurrant ice-cream, white chocolate snow, wild flowers
- Scottish Cheeseboard - £8.50
artisanal Scottish cheeses, Arran oaties, apple, celery, quince

Tea & Coffee / Liqueur Coffee - £3.50 / £5.50
Scottish Confections