

Restaurant 47

Tomato, Roasted Red Pepper and Basil Soup £ 3.95

Chef's Chicken Liver Parfait,
Cumberland Sauce and Toasted Brioche £ 5.25

Ham Hock Terrine, Piccalilli and Wholemeal Bloomer £4.95

Salmon Fishcake Infused with Lemon and Coriander served with Home-made
Tartare Sauce £ 5.95

Fan of Seasonal Melon with Parma Ham £ 6.25

Tempura King Prawns with Roasted Lime,
Tamarí Dipping Sauce £ 5.95

Chef's Homemade Soup of the Day £ 3.75

Grilled Goats Cheese Salad with Baby Beetroot, Herb Croutons and Balsamic
Dressing £ 5.25

Head Chef: Finlay Mairs

Lunch 12:00 - 2:00 pm 10% discount

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Herb Crusted Fillet of Salmon served with on a Red Pepper Coulis
£ 17.25

Confit Duck with Stornoway Black Pudding and Sweet Pickled Red Cabbage
£ 17.25

Pan Fried Fillet of Sea Bass with Sugar Snap Peas,
Chilli and Ginger £ 17.25

Breaded Suprême of Chicken stuffed with Haggis, served on a Dijon Mustard
and Glenmorangie Sauce £ 13.95

Breaded Escalope of Pork Fillet with
Capers, Lemon Juice and Freshly Chopped Parsley £ 13.95

Grilled 21 Day aged 8 oz Sirloin Steak Garni £ 20.75

Grilled 8 oz Fillet Steak with Garni £ 23.75

Sauces - Green Peppercorn and Cognac, Dijon Mustard and Glenmorangie,
Tomato and Basil or Garlic Butter £1.95

V Mushroom and Leek Tartlet with a Gruyere and Herb Crust £ 12.50

All our main courses are served with Chef's potatoes and vegetables

Green Salad £ 2.95
Mixed Salad £ 2.95
Braised Red Cabbage £ 2.50
Sugar Snap Peas £ 2.50

French Fries £ 2.50
Mash £ 2.50
Spicy French Fries £ 2.50
Pomme Lyonnaise £ 2.50

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Warm Apple Pie - vanilla Ice Cream and Crème Anglaise £ 4.95

Chocolate Nut Sundae -
vanilla and Chocolate Ice-cream, Whipped Cream,
Chocolate Sauce, Chopped Nuts £ 4.95

White Chocolate Cheesecake with Blueberry Compote and fresh cream £ 4.95

Cointreau and Orange Pot au Chocolate £ 5.25
Rich Belgian Chocolate Mousse Laced with Cointreau and Orange
served with vanilla Ice-cream

Strawberry Meringue Sundae - Fresh Strawberries, Crushed Meringue, vanilla
& Strawberry Ice-creams, Strawberry Sauce £ 5.25

Sticky Toffee Pudding with vanilla Ice-cream £ 4.95

Banoffee Sundae - Banana, Toffee Sauce, Fudge Pieces with
Caramel Ice-cream and Fresh Cream £ 5.25

French Brie, Drumloch Cheddar and Stilton served with
Caramelised Red Onion Chutney and Arran Oatcakes £ 5.95

Selection of Ices £ 3.95
Choose three scoops from Strawberry, Caramel, vanilla, Chocolate,
Choc-mint, Stracciatella and Lemon Sorbet

Beverages

Liqueur Coffee £ 4.45

Cafetiere of Coffee - 1 persons £ 2.35

Cafetiere of Coffee - 2 persons £ 4.45

Selection of Teas - Traditional, Peppermint, Camomile, Darjeeling,
Earl Grey, Lemon £ 2.10