

# Restaurant 47

## Table D'hôte Menu

Capresi Salad <sup>v,GF</sup>

Mozzarella Pearls, Sun Blushed Tomatoes, Heirloom Cherry Tomatoes with Fresh Basil Spiced

Hot Smoked Salmon, Lemon Curd, Celeriac and Curly Endive <sup>GF</sup>

Warmed Goats Cheese Salad, Baby Beetroot, Walnuts and Coarse Grain Mustard Dressing <sup>v</sup>

Butternut Squash Soup, Coconut Milk, Chilli and Ginger <sup>GF</sup>



9 oz Sirloin Steak Garni with Garlic Butter and Hand Cut Twice Cooked Chips <sup>GF</sup>

Corn Fed Chicken Suprême <sup>GF</sup>

wrapped in Dry Cured Ayrshire Bacon with Oyster Mushroom, Marsala and Cream Sauce

Grilled Fillet of Shetland Salmon with Chilli, Lime and Coriander Salsa <sup>GF</sup>

Confit Duck, Stornoway Black Pudding and Sweet Pickled Red Cabbage

Baked Red Pepper with Roasted Vegetables, Organic Cheese and Toasted Pine Kernels <sup>v,GF</sup>

— Chef's Selection of Vegetables and Potatoes —



Panna Cotta with Fresh Raspberries and Biscotti

Rich Belgian Pot au Chocolate with Vanilla Ice Cream <sup>v</sup>

Strawberry Meringue Glacé <sup>v</sup>

Fresh Strawberries, Crushed Meringue, Vanilla and Strawberry Ice-creams, Strawberry Sauce

French Brie, Organic Godminster Mature Cheddar and Kintyre Blue

Caramelised Red Onion Chutney and Arran Oatcakes



Coffee and Mints

gf - Gluten Free: all fried food is cooked in a shared fryer

Some items not marked as GF can be adapted, please ask for full allergen information.

Our food is prepared in a kitchen with nuts and other ingredients not specified on the menu.  
Allergen information is available please ask.