

Starters

Carrot & red lentil soup (v) With fresh chives & cracked black pepper	£7.50
Chicken liver parfait Flavoured with garlic, ruby port, spiced red onion marmalade & Arran oatcakes	£8.00
Prawn timbale North Atlantic prawns bound in mayonnaise, paprika, brandy & tomato sauce	£8.00
Hand-dived scallops £3 supplement Stornoway black pudding, cauliflower purée & herb beurre blanc	£12.00
Beetroot-cured salmon Atlantic salmon, pickled beetroot, apple & celeriac remoulade	£8.50
Sautéed sweet potato gnocchi (v) Woodland mushrooms, butternut squash, garlic & cavolo nero	£8.00

Accompaniments £3.50 each

Green salad
Rooster mash potato
Pierre Koffmann fries
Battered onion rings
Brandy peppercorn sauce
Green beans

Mains

Braised pork belly £3 supplement braised fennel, cauliflower purée, pea and fennel fricassee & apple cider jus	£18.95
Sea bass fillet Chorizo, chickpea ratatouille & basil dressing	£16.50
Braised venison shoulder Scottish diced venison in red wine, green beans & rooster mash	£16.50
Garlic & thyme chicken supreme Rooster mash, green beans & peppercorn sauce	£16.50
Gressingham duck breast £5 supplement Creamed savoy cabbage, pine nuts, pancetta, Dauphinoise potato & kirsch cherry jus	£21.95
Pan-seared fillet of salmon £3 supplement Rope-grown mussels & tomato beurre blanc & spring onion mash	£18.95
Mushroom risotto (v) Sautéed woodland mushrooms, sliced leek, crème fraîche & truffle oil	£16.50
Chestnut & red lentil roast (v) Braised Mediterranean vegetables, cauliflower purée & garlic mushrooms	£16.50

Dinner Menu

5pm - 9pm Monday - Sunday
2 course £22.95* | 3 courses £29.95*

*supplements may apply

La Bonne Auberge is committed to serving the best quality Scottish produce mixed with a little French flair. We do great fresh food as fast as possible. The majority of our dishes are fresh homemade so we can tailor them to your needs. Please ask if you would like to customise a dish.

Grill

La Bonne Auberge steak burger Served on a brioche bun with sliced tomato, red onion, baby gem, garlic mayo & fries	£17.00
Add to your burger	
Bacon	£1.00
Cheese	£1.00
Black pudding	£1.00
8oz Sirloin steak £8 supplement herb butter, sautéed mushrooms, tomatoes & fries	£25.00

Desserts

Chocolate & salted caramel tart £7.50
Kirsch cherries & crème fraîche

Petit fours (v) £4
A small selection of chocolates

Assiette of Scottish cheeses (v) £3 Supplement £9.50
Grapes, spicy pear chutney & mixed crackers

Sorbet of the day (v) £5.00
Ask for today's selection

Madagascar vanilla panna cotta (gf) £7.50
Orange & passionfruit caramel

Crème Brûlée (v) £7.50
Baked vanilla custard, sugar glazed crust with short bread

Allergen information is available on request. We cannot offer a 100% guarantee that all our products are allergen free.

Gratuities are at your discretion and all prices are inclusive of VAT at the current rate.

(V) VEGETARIAN

White	glass bottle	
	175/250ml	
I Castelli Pinot Grigio delle Venezie D.O.C Italy - Fresh with fruity notes	6/8	£23.5
Sauvignon Blanc Reserva, Alma de Chile Chile - Refined & powerful	7/9	£27
Domaine Du Pella Haut Dry Harmonie De Gascogne France - Citric & aromatic		£25
Sancerre Domaine de Le Perriere Saget France - Well-balanced		£44
Entreflores Verdejo Spain - Intense & herbaceous	7/9	£27
Chardonnay, Rothschild France - Peach notes		£25
Gewurztraminer Riesling, Willowglen Australia - Zesty finish		£27
Picpoul de Pinet, Foncastel France - Crisp & refreshing		£29
Bushvine Chenin Blanc, Healy & Gray Private Cellar South Africa - Tropical aromas		£24
Red		
Pinot Noir, Vin de France Patriarche France - Rich notes		£27
Merlot, Via Alta Reserva Chile - Smooth & concentrated	6/8	£23
Domaine Du Pella Haut Rouge Harmonie France - Medium bodied	6/9	£25
Cabernet Sauvignon, Baron D'Arignac Spain - Medium & fruity		£25
Shiraz, Growers Gate Australia - Liqueurice aromas	7/10	£28
Chianti Classico DOCG Sant' Ilario Italy - Subtle spices		£29
Malbec, Bodega Piedra Negra Organic Argentina - Summer fruit aromas	8/11	£32
Chateaufneuf du Pape 38 Parcelles France - Full-bodied		£58

Rosé	glass bottle	
	175/250ml	
I Castelli Pinot Grigio Rosé delle Venezie D.O.C Italy - Fruity & light	6/8	£22
L'Oasis Provence France - Herbaceous notes		£33
Zinfandel Rosé, Monterey Bay USA - Delicious & sweet		£22.5

Sparkling Wine

Prosecco, Simpatico DOC Italy - fruity & well-balanced	7	£27.5
Cremant - france France - Refreshing & exotic		£37.5

Perfect serves

Spiced Cuba Libre Old J Spiced Rum/Lime/Cola		£6
Elderflower Gin & Tonic Agnes Arber Gin/Orange + Elderflower Tonic		£8.95
Fruit Salad Old J Cherry Rum/Pineapple Soda		£7
Rhubarb & Ginger Agnes Arber Rhubarb Gin/ Ginger Ale/Lime		£8.95
Dark & Stormy Old J Dark Spiced Rum/Lime/Ginger Beer		£7
Pineapple Gin & Tonic Agnes Arber Pineapple Gin/Tonic/Grapefruit		£8.95
Hard Lilt Old J Pineapple Rum/Lime/Ting		£7
Bramble Gin/Blackcurrant/Lemon		£8

Soft Drinks

Pepsi		£3.4
Diet Pepsi		£3.4
Lemonde		£3.8
J20 Orange & Passion Fruit/Apple & Raspberry		£4.2

Spirits	
Gin	
Greenalls	£4.30
Agnes Arber Original	£5.75
Bombay Sapphire	£5
Tanqueray	£5
Edinburgh Gin	£5.5
Gordons Pink	£4.3
Agnes Arber Rhubarb	£5.75
Agnes Arber Pineapple	£5.75
Edinburgh Raspberry	£5.5
Tanqueray Flor de Sevilla	£5.75
Vodka	
Moonshine Triple	£4.2
Distilled	£6.4
Grey Goose	£4.2
Absolut Raspberry	£4.2
Rum	
Bacardi Carta Blanca	£4.2
Old J Golden Spiced	£4.2
Old J Dark Spiced	£4.2
Old J Cherry	£4.2
Old J Pineapple	£4.2
Whisky	
Famous Grouse	£4.2
Glenmorangie 10yr old	£5
Highland Park 12yr old	£5.7
Talisker 10yr old	£6.4
Dalwhinnie 15yr old	£6.4
Laphroaig 10yr old	£5
Arran 10yr old	£6.4
Auchentoshan American Oak	£5.5
Whiskey	
Jack Daniels Tennessee	£4.6
Gentleman Jack	£6.5
London Essence Tonic	
Original Indian Tonic Water	£3.2
Blood Orange & Elderflower	£3.2
Pomelo & Pink Pepper	£3.2
Grapefruit & Rosemary	£3.2