

# DINNER MENU

## Menu Prix Fixe

Chef's Freshly Prepared Soup  
made daily from the finest market ingredients

Charentais Melon and Parma Ham  
with mixed leaves and raspberry foam

Hand made Duck Terrine  
with pear and Hawthorne jelly



Chicken Stuffed with Haggis  
Served with French beans, mash potato and a  
Green Peppercorn latte

Garlic Ciabatta (V)  
with grilled asparagus and poached egg  
Medallion of Pork with Sweet Potato Mash  
and a cider apple and pommery mustard

198 gm Char grilled Rib Eye Steak  
green peppercorn latté  
with fries (£4.95 Supplement)



Pear & Almond Tart  
with caramel ice cream

Twice Soaked Sticky Toffee Pudding  
with vanilla ice cream

Fresh Fruit Salad  
with strawberry ice cream

Two Courses £16.50 from 6pm  
£18.15 After 7.30pm

## Light Meals

### Chicken Caesar Salad

char grilled chicken, cos lettuce, anchovies, croutons and egg,  
finished with caesar dressing £9.95

### Vegetarian Dish of the Day

sourced from the best ingredients from the markets  
of Scotland £POA

### La Bonne Auberge Club Sandwich

bacon, lettuce, tomato, chicken, egg and mayo £9.15

### La Bonne Auberge Burger

with Swiss cheese, chutney and French fries £9.95

- ◆ All of the products for sale on this menu could contain nuts
- ◆ Please note that all products are free from GM ingredients
- ◆ Please inform your server if you have any special dietary requirements

## Starters

Rich Parfait of Chicken Livers  
with spiced pear chutney and toasted brioche £6.00

Grilled Crottin Cheese  
with micro leaves, tomato and onion dressing £6.00

Traditional French Onion Soup  
with Swiss cheese crouton £5.00

Tiger Prawns in Tempura Batter  
with micro leaves and sweet chilli sauce £5.95

Charentais Melon and Parma Ham  
with mixed leaves and raspberry foam £5.25

Smoked Rannoch Duck Breast  
with grilled asparagus & balsamic syrup £6.15

## Mains

Rump of Lamb  
with roasted vegetables and parmentier potatoes £13.25

Garlic Ciabatta (V)  
with grilled asparagus and poached egg £9.95

Pan Fried Sea Bass with Marinated Juniper Scallops  
with a rocket & beetroot salad £16.15

Chicken Stuffed with Haggis  
served with crunchy greens, mash potato and a  
peppercorn latte £11.95

Strips of Beef Fillet  
with black pepper sauce, wasabi, pickled ginger  
and aromatic rice £16.25

Coq au Vin  
shallots, bacon and mushrooms, buttery mash & beans £13.15

Breast of Duck (Cooked Medium)  
marinated in soy sauce, star anise, honey, Chinese five  
spice, ginger, served with pak choi and sweet  
chilli noodles £16.25

250 gm Char Grilled Rib Eye Steak  
green peppercorn latté and French fries £16.25

Medallion of Pork with Sweet Potato Mash  
with a cider apple and pommery mustard £13.25

French fries, creamed potatoes, sautéed mushrooms, garlic bread,  
crunchy greens, mixed or green salad, peppercorn or diane Sauce.  
all £2.95

## Desserts

Vanilla Pannacotta  
served with rhubarb ice cream and cherry compote £5.15

Pear and Almond Tart  
with caramel ice cream £5.15

Chocolate Trio  
with a vodka orange reduction £5.15

Selection of Movenpick Ice Cream £5.15

Twice Soaked Sticky Toffee Pudding  
with vanilla ice cream £5.50

Selection of Cheeses  
with pear chutney £5.75

Prices include VAT at 17.5%