

A La Carte Dinner

Starters

Chef's freshly prepared soup
made daily from the finest market ingredients
£5.95

Pan fried scallops
with puy lentils and chorizo
£8.25

Hot and spicy coconut and lemongrass soup
with king prawns and shitakes
£7.95

**Grenache-Vermentino, Vin de France, J.Moreau & Fils, France 2010
£3.25 125ml glass

Moules Mariniere

Classic steamed mussels with white wine,
flat parsley, lemon and garlic
Starter £7.50 Main with Fries £9.75

La Bonne Auberge chicken liver pâté
scented with garlic and cognac
served with red onion marmalade and brioche
£6.95

*Cotes Du Rhone, Mazets de St Victor, Rhone Valley, France 2009
£3.40 125ml glass

Smoked peppered mackerel
herb cream cheese and fresh grapefruit
£6.95

Salad of sauté forest mushrooms
with Isle of Mull blue cheese, sherry vinaigrette(V)
£7.75

Brochettes of chicken
with peanut dipping sauce, fresh lime and salad
£7.95

Main Courses

Butternut squash risotto
with roasted artichokes and mascarpone cheese
coriander and lemon pesto
£14.95

Pan fried codling
with nut brown butter, lemon, prawns, flat parsley
and spinach
£16.50

Sea bream fillet
with white crab and chilli linguini, micro salad
£17.95

Tender fillet of pork
With black pudding, apple puree, creamed leeks and peppercorn jus
£18.95

Corn fed chicken breast
forest mushrooms, lemon, peppercorn and tarragon butter
£18.95

Supreme of duck
With dauphinoise potatoes, braised cabbage
redcurrant jus
£18.95

Feature Grills

Our steaks are cut from Ballinalloch Scotch Beef which is dry aged for a minimum 28 days to improve depth of flavour and tenderness. All our steaks come with mushroom, tomato and parsley compote and your choice of one side order.

La Bonne Auberge burger	£12.95
Our own special recipe made with 100% Scotch beef comes with a toasted olive oil sourdough seeded bun, crisp lettuce, tomato, red onion, peppercorn mayo and French fries	
Rib Eye Steak 250 g	£22.95
Sirloin 250 g	£24.95
Fillet 225 g	£26.95

Desserts

Vanilla panna cotta With pineapple, orange and passion fruit compote	£6.95
Brandy au chocolate With banana Ice cream	£6.95
Sticky toffee pudding with vanilla ice cream and toffee sauce	£6.95
Hazelnut, toasted oatmeal and raspberry meringue with panna cotta ice cream	£6.95
Fresh fruit salad with blackcurrant sorbet	£7.25
Selection of Cheese With pear chutney and bath olivers	£7.50

All prices include VAT at 20%