

## Starters

## Chicken liver parfait

With house chutney & toasted brioche

#### Seared scallops

Cauliflower puree, compressed apple  ${\mathcal E}$  fennel salad  ${\mathcal E}$ 3 supplement

### Cold smoked salmon

La Ratte potato salad, egg yolk aioli

#### Soup of the day

Served with sourdough bread & butter

## Mains

## Beef burger (Vegetarian option available)

Brioche bun, baby gem lettuce, sliced tomato, pickled shallots, garlic mayo & fries

## Lemon & thyme chicken supreme

Diced pancetta, woodland mushrooms  $\mathcal{E}$  madeira sauce

# Wild mushroom & artichoke pithivier

Rooster mash, glazed root vegetables, cauliflower puree & red wine sauce

## Seabass fillet

Rooster mash potato, mussels, tomato & leek beurre blanc

### Braised shin of beef

Glazed carrot, crispy onion, red wine sauce, rosemary & thyme pesto and rooster mash potato

#### Bavette steak

Confit tomato, ranch gem wedge, fries & garlic butter £3 supplement

#### Desserts

#### Trio of Arran diaries ice cream

Please ask your server for todays flavours

# Sticky toffee pudding

Warm toffee sauce & Arran Dairies salted caramel ice

# Raspberry & orange frangipane tart

Coconut and almond tart with Arran Dairy raspberry ripple ice cream & raspberry syrup

#### **Assiette of Scottish cheeses**

Fresh fig, spicy pear chutney & mixed crackers £3 supplement

# Sides, Snacks & Sauces

Koffman Fries £4 Side Salad £4 Mash £5 Sautéed Mushrooms £5 Onion rings £5
Garlic Bread £5
Sourdough Baguette £5
Gordal Olives £4

Pepper Sauce £4
Garlic Butter £4
Red Wine Jus £4
Chive buerre blanc £4

2 courses £25 3 courses £32

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#### Allergen information

We cannot offer a 100% guarantee that all our produce is allergen-free. Gratuities are at your discretion and all prices are inclusive of VAT . VAT is charged at the current rate on food & soft drinks. VAT 20% on alcoholic beverages