

## Lunch special

### Croque monsieur

Pan fried ham and Swiss cheese sandwich served with a light cheese sauce, salad garnish and fries

**Chocolate profiteroles**  
**£8.95**

## Menu prix fixe

### Chef's freshly prepared soup

made from the finest local market ingredients

### Rich chicken liver pâté

flavoured with garlic and ruby port with red onion compote and toasted brioche

### Cured herring fillets

In cider vinaigrette with hazelnut and pecan toast with celeriac and apple remoulade

### Moroccan spiced carrot and chickpea brik

with feta and coriander, cumin roasted vegetables and honey mustard and lemon vinaigrette

### Smoked haddock and dill fishcake

sweetcorn beurre blanc, watercress and lemon

### Supreme of chicken

with toulouse sausage, white bean stew and chilli dressing

### Grilled sweetcure bacon loin

with mash, creamed leeks and peppercorn sauce

### Vanilla panna cotta

with raspberries, raspberry coulis and mini meringues

### Bitter orange and chocolate frangipan tart

with mango sorbet

### Sticky toffee pudding

with vanilla ice cream

**Two courses £16.95**

**Side orders all £3.00**

Mixed or green salad	Tomato & onion salad
French fries	Rooster mash
Sauté mushrooms	Garlic bread
Red wine sauce	Peppercorn sauce
Seasonal vegetables	

**An optional service charge of 12.5% will be added to your bill and passed to the staff. Please let us know if you would like it removed.**

## Starters, snacks and main meals

**Chef's freshly prepared soup** £5.00  
made daily from the finest market ingredients

**French onion soup** £7.50  
baked with a Swiss cheese crouton

**Gruyere cheese and herb omelette** £9.00  
with creamed mushrooms and salad garnish

**Warm chicken and bacon salad** £11.95  
with parmesan cheese, strawberries, pine nuts, boiled egg and raspberry vinaigrette

**Crispy fried haddock** £11.95  
with spring onion mash, tomato and pea beurre blanc

**La Bonne Auberge burger** £13.50  
our own special recipe burger made with 100% Scotch beef in a brioche bap with crisp lettuce, tomato, red onion, peppercorn mayo and fries  
**add cheese or bacon £1.00**

**Braised Scotch beef Bourguignon** £14.00  
with bacon, mushrooms and onions in a red wine sauce served with creamy mash

**Cajun spiced salmon fillet** £14.00  
pan fried with seasonal salad, honey mustard and lemon vinaigrette

**Steak haché** £14.50  
chopped seasoned Scotch beef with brandy, cracked and green peppercorn sauce and skin-ny fries

## Side orders all £3.00

Mixed or green salad	tomato and onion salad
French fries	mashed potatoes
Sauté mushrooms	garlic bread
Buttered spinach	French beans
red wine sauce	peppercorn sauce

Detailed allergen information is available on request for all menu items. Please ask your server if required.

Short of time, please let us know if you require faster service today!

**Prices Include VAT at 20%**

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**Special offer Menu Prix Fixe**  
**two courses only £16.95**  
**before 6.30pm**

## Menu prix fixe

### Chef's freshly prepared soup

made from the finest local market ingredients

### Rich chicken liver pâté

flavoured with garlic and ruby port with red onion compote and toasted brioche

### Cured herring fillets

in cider vinaigrette with hazelnut and pecan toast with celeriac and apple remoulade

### Moroccan spiced carrot and chickpea brik

with feta and coriander, cumin roasted vegetables and honey mustard and lemon vinaigrette

### Smoked haddock and dill fishcake

sweetcorn beurre blanc, watercress and lemon

### Supreme of chicken

with Toulouse sausage, white bean stew chilli dressing

### Grilled sweetcure bacon loin

with mash, creamed leeks and peppercorn sauce

### Vanilla panna cotta

with raspberries, raspberry coulis and mini meringues

### Bitter orange and chocolate frangipan tart

with mango sorbet

### Sticky toffee pudding

with vanilla ice cream

**Two courses £18.95**

**Three Courses £24.95**

**Side orders all £3.00**

Mixed or green salad	Tomato and onion salad
French fries	Rooster mash
Sauté mushrooms	Garlic bread
Red wine sauce	Peppercorn sauce
Seasonal vegetables	

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## A la carte menu

### Starters

**Rich chicken liver pâté** £7.50  
scented with garlic and port served with red onion compote and toasted brioche

**Cured herring fillets** £7.50  
in a cider vinaigrette with hazelnut and pecan toast with celeriac and apple remoulade

**French onion soup** £7.75  
with gruyere cheese crouton

**Ham hock terrine** £8.50  
with apple puree and affilia cress

**Twice baked cheese soufflé** £8.95  
with forest mushrooms, white truffle oil

**Pan fried scallops** £9.50  
with Stornaway black pudding, cauliflower puree baby caper beurre noisette

## Main courses

**Sundried tomato and leek risotto cake** £14.50  
panfried and served with asparagus and roasted vegetables

**Corn fed chicken supreme** £16.50  
with Mc Sweens haggis, red onion compote cider braised swede, spinach, roast tomato, mash whisky and peppercorn jus

**Confit duck leg** £17.95  
with Judion butter beans, tomato, olives, chorizo and basil

**Pan fried hake fillet** £21.95  
served simply with lobster ravioli pea and tomato beurre blanc and creamed spinach

**Loin of venison** £24.95  
with braised cabbage with pinenuts and bacon dauphinoise potatoes, port wine jus

**Fillet of Scotch beef** £27.50  
with smoked bacon, mushrooms and onions in a red wine sauce with boulangère potatoes, cauliflower puree and spiced carrots

## Grill menu

**We pride ourselves on handling only the finest quality Scotch beef and pork. All grills are served with tomato, mushroom and parsley ragout and a side order of your choice**

BBQ pork loin	225 grm	£17.95
Rib eye steak	250 grm	£25.00
Fillet steak	225 grm	£29.00

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