

# COLESSIO

## SAMPLE MENU

*Menu is subject to change*

Served from 12-4pm and from 6pm onwards

### Starters

<b>Soup du Jour</b> , Home-Baked Bread & Butter	6.5
<b>Classic Cullen Skink</b> , Highland Oatcakes & Butter	8.5
<b>Halloumi, Courgette &amp; Herb Cakes</b> , Chilli Dressing	8.5
<b>Spiced Beef Tataki</b> , Chilli & Coriander, Red Cabbage & Lemon	12
<b>Isle of Mull Scallops</b> , Pea Puree, Julienne of Apple, Endive Strands	13.5
<b>Hot-Smoked Duck</b> , Pickled Walnut & Vincotto Salad	14
<b>Golden Beetroot Salad</b> , Goats Cheese, Champagne & Elderflower, Truffle Croutons	14.5

### Main Courses

<b>8oz Aberdeen Angus Burger</b> , Milk Brioche, Smoked Cheese, Red Onion Chutney & Fries	14.5
<b>Classic Moules Mariniere</b> , Home-Baked Bread & Butter	15
<b>Cauliflower Steak</b> , Cashew Nut Butter, Vine Tomatoes, Charred Red Onion	17.5
<b>Potato Gnocchi</b> , Wild Mushroom, Sage Butter, Courgette, Beetroot	17.5
<b>Maple Glazed Belly of Pork</b> , Cauliflower Puree, Mustard Jus	18.5
<b>Roasted Cod Loin</b> , Buttered Wild Mushrooms, Langoustine Bisque Sauce	18.5
<b>Pan-Fried Duck</b> , Sweet Cherry Jus, Boulangere Potato, Purple Stemmed Broccoli	21

### Steaks

*All Steaks are served with Vine Cherry Tomatoes, Charred Red Onion & Triple Cooked Chips*

<b>10oz Rib Eye of Scotch Beef</b> , 30 Days Aged	28
<b>10oz Aberdeen Angus Sirloin</b> , 40 Days Aged	28
<b>10oz Fillet of Scotch Beef</b> , 30 Days Aged	30
<b>Peppercorn Sauce, Bearnaise Sauce or Garlic Butter</b>	2.5

**All dishes are created in house by Head Chef Stephen Donnelly and his Brigade  
e-mail us on [Chef@hotelcolessio.com](mailto:Chef@hotelcolessio.com)**

*If you have any allergies or special dietary requirements, please make a member of our team aware as soon as possible.*