



**TORNACOILLE**  
hotel and restaurant

<b>Pork Belly</b>	Slow Cooked Pork Belly, Apple Puree, Pickled Red Cabbage, Crackling Quaver
<b>Salmon</b>	Inverlochty Smoked Salmon, Caviar, Compressed Cucumber, Crème Fraiche, Quail's Egg
<b>Terrine</b>	Ham Hock, Black Pudding Bon Bon, Mustard Emulsion, Apple
<b>Goat's Cheese</b>	Crispy Goat's Cheese, Sundried Tomatoes, Pickled Vegetables, Tarragon Mayonnaise
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<b>Pork</b>	Prosciutto Wrapped Pork Fillet, Dauphinoise Potatoes, Braised Red Cabbage, Tenderstem Broccoli, Jus
<b>Beef Two-Ways</b>	Seared & Braised, Glazed Shallots, Truffle Mash, Roasted Root Vegetables
<b>Hake</b>	Pan-Fried Hake Fillet, Langoustine, Buttered Greens, Sauce Vierge
<b>Risotto Cake</b>	Parmesan, Black Olive and Pine Nut Risotto Cake, Caper and Herb Hollandaise
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<b>Posset Lime</b>	Lemon Posset, Rhubarb Meringue, Poached Rhubarb, Rhubarb Espuma, Lemon & Sorbet
<b>Brownie</b>	Chocolate Nut Brownie, Crystalized Nuts, Preserved Cherries, Toffee Ice-Cream
<b>Ices &amp; Sorbets</b>	Trio of Handmade Ice Cream & Sorbet with Sable Biscuit
<b>Scottish Cheeses</b>	Oatcakes, Celery, Chutney, Grapes, Quince

**3 Courses £37.50/ 2 Courses £29.50**

<b>Coffee &amp; Selection of Teas, Homemade Fudge</b>	£3
<b>Liqueur Coffee, Homemade Fudge</b>	£6

*Prices are all inclusive of VAT at 20%*

*Everything on our menus is produced on-site, in an environment where the following allergens are present and used regularly: **NUTS, PEANUTS, GLUTEN, MILK & LACTOSE, EGG, FISH, MOLLUSCS & CRUSTACEANS, SOYA, LUPIN, CELERY, MUSTARD, SESAME SEEDS** IF YOU HAVE AN ALLERGY OR SPECIFIC REQUIREMENT, LET US KNOW AND OUR CHEF WILL BE HAPPY TO ADVISE, OR ADAPT THE MENU*