



ARCHIE'S
RESTAURANT | BAR

SUNDAY ROAST SAMPLE MENU

TO BEGIN

CREAMED PARSNIP VELOUTE – Leek ash

CLASSIC CULLEN SKINK - Condensed milk, snipped chives

SMOKED HAM HOUGH AND PARSLEY PRESS – Walnut, stewed pear, Tain blue cheese, oatcake

COLD SMOKED ATLANTIC SALMON – Pickled courgette, charred lemon, fine shallot

WHIPPED GOATS CHEESE MOUSSE – White balsamic, confit garlic, sliced early summer truffle

MAINS

ROAST BALLIEFURTH STRIPLOIN OF BEEF – Roast red onion

ROAST LOIN OF NETHY PORK – Baked apple

SEARED ATLANTIC COD LOIN – Tenderstem broccoli

PAN ROASTED CHICKEN SUPREME - Grant's haggis

PEA AND SHALLOT HANDMADE FILLED PASTA – Lemon oil

TO FINISH

DARK CHOCOLATE MOUSSE CUP – Chocolate Ice-cream

SCOTTISH BERRY TARTLET – Italian meringue

STEAMED DATE PUDDING– Vanilla ice-cream

BRAMBLEY APPLE CRUMBLE – Pouring cream

SCOTTISH CHEESE SELECTION – Grape, quince, oatcake

2 COURSES - £21

3 COURSES - £26

