

**Sides - £4.00**

Hand Cut Chips

Buttered Carrots, Toasted Almonds & Raisins

Warm Cauliflower A la Greque

Honey & Thyme Roasted Root Vegetables

Velvet Mash Potatoes

Citrus Dressed Seasonal Green Leaves



**Desserts**

***Warm Plum Frangipane Tart***

*Plum Syrup, Toasted Almond Crumble, Vanilla Ice Cream £7.50*

***White Chocolate Mousse***

*Passion Fruit Jelly, Toasted Granola, Mango Sorbet £7.50*

***Pear & Apple Crumble***

*Vannila Anglaise, Cinammon Ice Cream £7.50*

***Strawberry Panna Cotta***

*Pistachio Tuille, Vanilla Marquise, Strawberry Ice Cream £7.50*

***Selection of Scottish Cheeses***

*Arran Oaties, Grapes, Apple, Chutney £10.00*

***For any allergies please inform member of staff***

# Riverside

## Restaurant

## TASTE THE BEST DARK TRUFFLE IN THE WORLD

& complemented with some of Scotland's best whisky's  
*Iain Burnette, the Highland Chocolatier in conjunction with the  
Whisky distilleries have created unique whisky and chocolate experience!*

**£20**



Raspberry & Black Pepper Velvet Truffle  
with Aberfeldy 12 years

Dark Velvet Truffle  
with Dalwhinnie 15 years

Orange & Hint of Clove Velvet Truffle  
with Glenfiddich 15 years

Guests with 2 Courses included in their stay have an allowance of £26.  
Guests with 3 courses included in their stay have an allowance of £33.

### **Warm Crusty Breads**

*Aged Balsamic & Spanish Olive Oil £6.00*

### **Starters**

#### **Roasted Butternut Squash Soup**

*Truffled Marscapone Cream & Toasted Pumpkin Seeds £6.00*

#### **Selection of Cured Meats**

*Mini Pickles, Piccalilli, Toasted Ciabatta Crisp £7.50*

#### **Grilled Halloumi Salad**

*Sun-Blushed Tomatoes, Herb Croutons £7.00*

#### **Confit Duck Leg**

*Warm Puy Lentil & Vegetable Ragu £7.50*

#### **Smooth Chicken Liver Parfait**

*Blood Orange Syrup, Petite Garden Salad £7.50*

### **Mains**

#### **Roast Breast of Free Range Chicken**

*Baby Vegetables, Braised Little Gem Lettuce & Smoked Pancetta £19.00*

#### **Pan Seared Fillet of Sea Bass**

*Roasted Sweet Potato & Cauliflower, Cauliflower Puree, Curry Veloute £18.00*

#### **Slow-Roasted Loin of Ayrshire Pork & Sea Salt Crackling**

*Caramelised Apple Puree, Black Pudding, Tenderstem Broccoli £19.00*

#### **Pumpkin and Sage Ravioli**

*Butternut Squash Veloute, Goats Cheese & Herb Crumble £17.00*

#### **Char Grilled Scotch Rib-Eye Steak**

*Flat Cap Mushroom, Grilled Tomato, Hand Cut Chips, Peppercorn Sauce £28.00*

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