

Your Executive Chef is Andy Yuill

Andy grew up in Glasgow and was inspired during his early school years by his home economics teachers. As well as a deep love of his mother's macaroni cheese – a dish that remains his favourite to this day – as an apprentice at Glasgow Central Hotel, he loved all the fresh foods he was able to work with. Inspired by travel, Andy is always seeking recipe ideas, inspiration and innovation from his journeys around the world with D&O Cruises. During his years of working in the profession, Andy has fed nearly all of the Royal Family, as well as various well-known actors and musicians.

Starters

Wild Mushrooms in a Puff Pastry Case

Tarragon and Pecorino Cream (v)

Gravlax of Salmon*

Chicory Salad with a Yoghurt, Dill and Caper Dressing (gf)

Smoked Ham Rilette

Orange and Walnut Salad, Charred Cucumber and a Light Mustard Mayonnaise (gf)

Summer Melons

Spiced Pineapple Chutney and Honey Whipped Cottage Cheese (v) (gf)

Atlantic Prawn Cocktail

Always Available
Mare Rose Sauce and Brown Bread

Soup

Beef, Ale and Mushroom

Fasolada

White Beans, Tomato and Olive Oil (gf)

Cream of Tomato

Always Available
Basil Oil and Croutons (v)

Salad

Cobb Salad

Turkey Breast, Ham, Avocado, Stilton, Tomato, Baby Gem Lettuce and Ranch Dressing (gf)

Main Courses

Loch Duart Salmon

Sautéed Potatoes, Poached Egg*, Asparagus and Hollandaise Sauce (gf)

Grilled Stone Bass Fillet with a Devon Crab and Orange Bisque

Orzo Pasta, Bok Choy and Butter Poached Celeriac (gf)

Slow Braised Lamb Shank

Spring Onion Mashed Potatoes, Broad Beans, Peas, Fine Beans and a Rosemary Jus (gf)

Tomato and Mozzarella Gnocchi

Pesto Cream and a Toasted Pine Nut Crumb (v)

Grilled Salmon Fillet

Always Available
Potato Wedges, Seasonal Vegetables and a Lemon Hollandaise Sauce (gf)

Pan-fried Chicken Breast

Always Available
Potato Wedges, Roasted Root Vegetables and a Garlic and Thyme Butter (gf)

Sirloin Steak*

Always Available
Thick Cut Chips, Seasonal Vegetables and Béarnaise Sauce

(v) - Denotes vegetarian option (gf) - Denotes gluten free (fd) - Denotes low sugar

While all the food on our menu is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked poultry, fish, eggs, milk and seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining.

Please note that some of these dishes may contain nuts or nut extracts. Our wild game menu items may contain shot.

A Taste of America

USA New England Crab Cakes

with Green Goddess Sauce and Creamed Mash

Classic Roast

Carved Pork Rack

Normandy Potatoes, Roasted Root Vegetables and Calvados Sauce

Daily Grill

Maryland Corn-fed Fried Chicken Breast

Deep-fried Cornmeal Hush Puppies and BBQ Dip

Desserts

Tate & Lyle Golden Syrup Sponge Pudding

Sauce Anglaise

Chocolate Truffle Torte

Amoretti Biscuit Base (fs)

Greek Yoghurt and Honey Semifreddo

Almond Sponge and Sweetened Beets (fs)

Fresh Seasonal Fruit Salad

Always Available
with Cream (gf)

Food Hero, Eric Lantard's Signature Dessert

Pavé Royal

Valrhona Dark Chocolate Mousse with a Soft Hazelnut and Praline Water Centre (not suitable for vegetarians)

Ice Creams

Vanilla, Mint Chocolate Chip, Rum and Raisin

Sorbet

Lemon

Sticky Toffee Sundae

Salted Caramel Ice Cream,
Sticky Toffee Sponge, Caramel Sauce
and Whipped Cream

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

South African White: Sauvignon Blanc, Gable View, Western Cape £15.95

Refreshing and crisp, with notes of tropical and stone fruit

French White: Picpoul de Pinet, La Viste, Côteaux du Languedoc £17.25

This wine is from France's Languedoc appellation specialising in citrus scented refreshing whites.

Italian Red: Amaronella Valpolicella Villa Belvedere, Veneto £32.25

Full bodied rich complex wine with flavours of plums, blackberries and raisins.

American Red: Old Zinfandel, Delicato Family Vineyards, California £17.95

A concentrated wine with rich, dark fruit and spicy oak flavours.

Dessert Wine: Sauternes (75ML) £3.25

Cognac 3

Graham's Port

