

Nosey Parkers

STARTERS

Chef's Soup of the Day

Please ask your waitperson for today's choice

Tatties, Neeps and Venison Haggis

Venison haggis flavoured with Balbair malt whisky set on neeps and tatties with Arran mustard sauce

Rabbit Terrine

A blend of rabbit and wild thyme served with a cranberry and port wine chutney and Scottish oatcakes

Goujons of Pollack

Fresh goujons of pollack, coated in a crisp sesame seed batter deep fried and served with a sweet yellow chilli and ginger dipping sauce

Trio of Garlic Bread (V)

Three generous wedges of grilled bloomer soaked in garlic butter, topped with smoked cheddar and tomatoes, talegio and red onion, port Salut and crisp apple

Half Baby Pineapple (V)

A tender baby pineapple scooped out and filled with paw paw, kiwi and pineapple compot, topped with a mango passion fruit foam and accompanied with a strawberry smoothie

Wild Mushroom and Brioche (V)

Warm brioche a tête filled with a selection of wild mushrooms gently simmering on a creamy sauce with chives and tomato concasse

Nosey's Mezze (V)

Humous, olives, sunblushed tomatoes, spiced citrus carrot salad accompanied with a slice of roasted garlic loaf and rosemary olive oil bread

MAIN COURSES

Chicken Fajitas

Strips of chicken quick fried in a wok, with peppers, onions and authentic Mexican spices, served with a trio of dips – sour cream, guacamole, and chilli salsa. Accompanied with flour tortillas and a salad garnish

Stuffed Supreme Chicken

A plump breast of chicken stuffed with Stornaway black pudding and pancetta, carved and presented on a sage and onion sauce

Grilled Salmon

Grilled fillet of salmon nestling on an Arbroath smokie mash napped with a saffron cream and samfire

Beef Bourguignon

Prime pieces of beef slowly braised with a red wine sauce, root vegetables, lardons of bacon, chestnut mushrooms and button onions, presented on a creamy horseradish mash potato

T A B L E
D ' H O T E
M E N U

RESTAURANT
&
BISTRO

MAIN COURSES

Fillet of Hake Tempura

Fillet of fresh hake coated with a light tempura batter, served with a mint pea puree, homemade tartar sauce and french fries

Escalope Pork

A tender escalope of pork coated with a pink peppercorn, button mushroom, bell pepper, brandy and mustard sauce

Chicken Jalfrezi

An aromatic Indian Jalfrezi sauce bound with strips of chicken accompanied with a timbale of basmati and wild rice, mini poppadoms and chotta naan bread

Sirloin Steak *£2.50 supplement

A prime 8oz sirloin steak grilled to your liking with vine roasted tomato and salad garnish

Goats Cheese Salad

A crisp romaine salad, with soft creamy goats cheese, baby beetroot and balsamic roasted onions

Sardine Salad

Filletts of cooked and boned sardines marinated in basil oil, accompanied with a roasted vegetable salad

Vegetarian Fajitas

A selection of peppers, courgettes, baby corn, mushrooms, mange tout and onions, wok fried in authentic Mexican spices, served with a trio of dips – sour cream, guacamole, chilli salsa. Accompanied with flour tortillas and a salad garnish

Pumpkin and Sage Ravioli

Fresh pumpkin and sage ravioli drizzled with a shallot cream, served with garlic bread wedges

DESSERTS

Trio of Sorbet

Three generous scoops of tangy and refreshing fruit sorbet

Selection of Cheeses

An individual cheese board selection with crisp celery, grapes, apple chutney and oatcakes

Homemade Sticky Toffee Pudding

Moist sponge made to a traditional recipe using dates and muscovado sugar topped with a rich toffee sauce served with double cream

Nosey's Profiteroles

Light choux buns filled with a Chantilly banana cream topped with dark chocolate and hazelnut sauce

Chocolate Mint Irish Cream Liqueur Cheesecake

A rich biscuit base topped with a smooth chocolate mint Irish liqueur mousse accompanied with pistachio nut ice cream

Meringue Nest with Red Fruits

Hand piped crisp chewy meringue nest filled with seasonal red fruits topped with a dairy vanilla ice cream

3 Courses - £25.00 Inclusive