



THE BRASSERIE

AT FONAB

Opening times - 5.30pm to 10pm

Scotland has an enormous natural larder, producing a range of quality seafood, meat, game, fruit and vegetables.

Our Lamb is sourced locally in Perthshire and our Beef is sourced from Ayrshire and Perthshire to ensure we have the best quality. All of our meat is chosen from fully accredited Scottish Farms. Our Beef is then traditionally aged for a minimum of 28 to 35 days and hand cut by highly skilled butchers using timed honoured techniques.

We only buy Rare Breed Pedigree Saddle Back Pork from Clash Farm, Port Logan, Stranraer. In supporting rare breeds we are playing our part in helping to conserve breeds that are in danger of being lost to future generations.

Our Shellfish is sourced from the shores of Scotland, from our Hand Dived Scallops from Loch Broom to Langoustine and Lobster from the Orkneys Islands and Mussels from Shetland. We only use the finest white fish, caught from sustainable sources and delivered fresh every day.

Our Smoked Salmon is from Shetland and smoked using 3,000 year old techniques, giving the smoked salmon a truly unique smoky flavour.

We only use Wild Game from Scotland, traceability is key and we ensure that estates and gamekeepers we work with are legally certified, trained hunters, abiding to the seasons and that they protect the welfare of the animals and their natural habitat.

Enjoy the richness and flavour of Scotland's natural larder through the seasons

Nibbles and Bread

Selection of Home-made Bread <i>whipped Scottish butter, aged balsamic, virgin olive oil</i>	£4.95
Marinated Olives <i>sun-blushed tomatoes</i>	£4.75
Grilled Baby Chorizo <i>saffron mayonnaise</i>	£4.95

To Begin...

LAND

St Andrews Cheddar Cheese Twice Baked Soufflé <i>Ayrshire leek jam, Parmesan cheese, Arran mustard sauce</i> <i>(please note cooking time is 10 minutes for this dish)</i>	£7.95
Butternut Squash Agnolotti <i>pasta pillows, with oregano, brown butter, pine nuts</i>	£9.95
Fonab Garden Soup of the Day <i>freshly baked bread</i>	£6.25
Goats Cheese Panna Cotta <i>roasted fig puree, walnut crumble</i>	£8.95

SEA

Shetland Scottish Oak Smoked Salmon <i>crème fraîche, soured shallots, capers, croutons, lemon dressing</i>	£12.95
Cullen Skink Scotch Egg <i>smoked haddock veloute, potato, leek</i>	£9.95
Shetland Mussels	Starter £9.50 Main £15.50
<i>garlic, shallot and white wine cream sauce, crusty garlic bread</i>	

AIR

Gartmorn Chicken Liver Parfait <i>red onion marmalade, mini brioche loaf</i>	£9.95
Scottish Free Range Duck Cannoli <i>charred sweetcorn, braised red wine shallot, duck jus</i>	£10.95
Wood Pigeon Salad <i>beetroot textures, hazelnut and pomegranate dressing</i>	£7.95

Guests booked on a dinner inclusive package have an allowance of £40.00 per person for food.

Any extras including all wine and drinks will be charged as consumed.

To Follow...

LAND

Scottish Wild Mushroom Wellington £16.95
mushroom ketchup, spinach, truffle, thyme shallot sauce

Parmesan Crusted Highland Venison £24.95
winter truffle mash, roasted butternut squash, pan juices

Veal, Osso Buco alla Milanese £28.75
smoked bacon, red wine, saffron risotto

Fonab Signature Steak Burger £17.95
Scotch rarebit, tomato chutney, triple cooked chips

SEA

Pot Roasted Cod £19.95
chorizo, white bean ragout, garlic crouton

Whole Char Grilled Lemon Sole £26.95
baby leeks, brown shrimps burnt butter sauce

Scottish Salmon En Papillote £24.95
sea asparagus, fennel, tomato, shallots white wine and butter

AIR

Heather Moore Grouse £24.95
braised hispi cabbage, roast parsnips, sherry vinegar pearls

Roasted Pheasant £22.95
salt baked celeriac, black pudding and grape veloute

Char-grilled Chicken Supreme £18.95
Parmesan polenta cake, roasted tomato tarragon jam, shallot jus

FROM THE GRILL

All our beef is Scotch, selected from the Campbells Gold Range. Scotland has an unparalleled reputation for producing high quality beef. All our beef is aged for a minimum of 28-35 days ensuring maximum flavour.

Our steaks are served with triple-cooked chips, vine tomato, sautéed mushrooms, watercress salad and a sauce of your choice: Steak Butter, Shallot and Red Wine, Chimichurri, Béarnaise or Whisky Green Peppercorn

Prime 10oz Scotch Rib-Eye Steak £29.95

Sirloin Steak 8oz £32.95

Fillet of Scotch Beef 8oz £38.50

SIDES

£3.95 per dish

*Triple-cooked Chips, Truffle Mayonnaises
Parmesan and Rocket Salad
Onion Rings in Crispy Batter*

*Panache of Market Vegetables
Buttered Heritage New Potatoes
Shallot and Green Beans*

To End...

Pear, Chestnut and Honey Tart <i>Drambuie ice cream</i>	£6.25
Granny Smith Apple <i>textures of apple and elderflower</i>	£6.25
Sticky Toffee Soufflé <i>vanilla bean ice cream, toffee sauce</i> <i>(please note cooking time is 15 minutes for this dish)</i>	£7.25
Manjari Chocolate Cream <i>natural yogurt panna cotta, chocolate soil, mango sorbet</i>	£7.25
Roasted Figs <i>crème fraiche foam, lemon beignet</i>	£7.25
Blackberry Mess <i>marshmallow, fresh blackberries, mascarpone cream, pistachios, meringue</i>	£7.25
3 Scoops of Ice Cream or Sorbet <i>freshly prepared each day</i>	£5.50

CHEESE

Five Cheeses £11.95 **Seven Cheeses** £16.50 **Nine Cheeses** £19.00

SCOTTISH CHEESE

Blue Murder, Tain, Cow's Milk / *European in style, so not as rich or salty as a traditional English blue cheese. Nice spicy flavour, creamy texture.*

Fearn Abbey, Tain, Ewe's Milk / *smooth and creamy with a slight sweet flavour.*

Inverlochty Goats, Kintyre, Goat's Milk / *a hard cheese made from pasteurised goats milk, firm texture with a nutty aftertaste.*

BRITISH CHEESE

Cornish Yarg, Cornwall, Cow's Milk / *wrapped in stinging nettle leaves. Delicate, creamy lemony flavour with hints of mushroom, slightly crumbly.*

Golden Cross, East Sussex, Goat's Milk / *it has a dense, silky texture. Floral and grassy with complex intense full flavoured citrus.*

Beauvale, Cropwell Bishop, Cow's Milk / *gorgonzola style cheese, mellow and fruity.*

FRENCH CHEESE

Ossau-Iraty, Pyrénées, Ewe's Milk / *mold-dappled rind leading to an ivory paste cheese, slightly granular and very rich, toasted wheat aromas and nutty, grassy-sweet flavours.*

Reblochon, Haute-Savoie, Cow's Milk / *semi-soft, velvety rind. Slight scent of the cellar and a mild fruity taste with an intense nutty aftertaste.*

Morbier, Morbier, Cow's Milk / *creamy with a black layer of tasteless ash. Aroma is grassy, pungent with a rich flavour and a citrus finish.*

All prices quoted are inclusive of VAT at the current rate.

