



SANDEMANS

at

FONAB

Here at Fonab we have a high regard for the finest and freshest produce from the Scottish landscape and surrounding shores.

Sandeman's restaurant, located in the serene atmosphere of the original castle sets the stage for some of Scotland's best cuisine.

Munur Kara, our Executive Chef, draws on his considerable experience at the highest level and works with artisan producers and local food heroes to select the finest and most vibrant ingredients possible to present dishes that focus on freshness with a contemporary and playful twist.

A true 'taste of Scotland'.

James Payne, our Maitre d' and Sommelier works closely with Chef Munur and a handful of small Scottish independent wine merchants to provide characterful and distinctive wines from around the Globe that are intended to enhance each course and the overall Sandeman's experience.

Choose between the 'Discovery' and 'Prestige' wine flights or take a look at our comprehensive wine list to select a specific bottle to match the menu.

We are passionate about food and wine at Fonab and our experience is that the relaxed, warm and intimate atmosphere of Sandeman's should lead to a memorable meal, both on the plate and in the glass.

Làmh fhada is cead a sineadh!

(enjoy your meal)

AMUSE BOUCHE



STARTER

Consommé

chicken - truffle - tarragon



INTERMEDIATE

Scottish Salmon

confit pink - citrus - fennel - cucumber



MAIN COURSE

Perthshire Lamb

Provençal vegetables - basil - artichokes



PRE DESSERT

Trifle

blue murder - pear - walnut



DESSERT

Panna Cotta

lavender - textures of strawberry



CHEESE

Artisan Selection

*Black garlic and truffle "quavers"
(£7.50 supplement per person)*



HANDMADE PETIT FOURS

Sommeliers matched wines

Discovery Wine Flight £49.00 *per person*

Prestige Wine Flight £75.00 *per person*

Tasting Menu £75.00 *per person*

*All dietary and personal preferences
can be catered for by prior arrangement.*

