



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.

We are delighted to be able to support the local economy using the finest of ingredients from our local suppliers in and around Scotland.

All of our meat is chosen from fully accredited Scottish Farms and where possible from rare breed farms. 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 Beef is aged for a minimum of 28 days, hand cut by highly skilled butchers, using time honoured techniques. Ageing the steak in this method gives our steak increased flavour and intensity, creating the best flavour possible.

Our shellfish is sourced from the shores of Scotland, offering Hand Dived Scallops. We only use the finest white fish, caught from sustainable sources and delivered fresh every day.

Our Smoked Salmon is smoked on-site, using beech briquettes and hickory smoking chips, giving the salmon a truly unique 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. Ensuring they are 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 & Bread

Selection of Home-made Bread <i>whipped Scottish butter, aged balsamic, virgin olive oil</i>	£4.95
Harissa Marinated Olives	£4.95
Haggis Bon Bon <i>garlic mayonnaise</i>	£4.95
Oysters au Naturel	£2.95 per oyster

To Begin...

Soup of the Day <i>freshly baked bread</i>	£6.25
Highland Beef Carpaccio <i>king oyster mushroom, watercress, parmesan</i>	£12.95
West Coast Crab Lasagne <i>orange endive, shellfish sauce</i>	£12.95
Truffle Agnolotti <i>onion consommé, celeriac</i>	£8.50
Grilled Squid <i>venison chorizo, tomato, salmorejo</i>	£10.95
Classic Smoked Salmon <i>lemon capers, brown bread</i>	£10.95
Chicken Liver & Foie Gras Parfait <i>beetroot, brioche</i>	£10.95

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.

A service charge of 12.5% will be added on for groups of 8 or more.

To Follow...

Corn Fed Chicken <i>puy lentil, baby leek, turnip</i>	£18.95
Crispy Pork Belly <i>oyster beignet, sour cabbage, apple</i>	£20.95
Confit Lamb Shoulder <i>wild garlic, asparagus, mushroom</i>	£22.95
Gressingham Duck <i>carrot, pommes dauphine</i>	£21.95
Sea Bass <i>fennel, sea herbs, smoked herring roe</i>	£21.95
Crispy Hen's Egg Tartlet <i>mushroom, fennel</i>	£20.95
Monkfish <i>squid-ink risotto, artichoke and sea vegetables</i>	£21.95

FONAB GRILL MENU

All of our Steaks are aged for a minimum of 28 days, served with dauphinoise potatoes and a sauce of your choice

Sauces: pepper sauce, red wine jus, truffle jus, chicken jus or béarnaise

8oz Scotch Fillet Steak <i>dauphinoise potatoes, choice of sauce</i>	£37.95
Prime 10oz Ribeye Steak <i>dauphinoise potatoes, choice of sauce</i>	£29.95
Fonab Steak Burger <i>brioche bun, tomato chutney, lettuce, chunky chips, Comté cheese</i>	£17.95
Harissa Cauliflower <i>garlic and tahini sauce, rose petals, mint, mixed salad</i>	£17.95

SIDES

<i>Triple-Cooked Chips</i>	£3.75
<i>Skinny Fries</i>	£3.75
<i>Mixed Salad</i>	£3.75
<i>Seasonal Vegetables</i>	£3.75
<i>Sautéed Potatoes</i>	£3.75
<i>Green Beans & Caramilsed Onions</i>	£3.75
<i>Creamy Mash</i>	£3.75
<i>Tenderstem Broccoli</i>	£3.75
<i>Dauphinoise Potatoes</i>	£3.75

To End...

Chargrilled Pineapple <i>lychee, pomegranate</i>	£7.50
Chocolate Tart <i>caramel, peanut, milk</i>	£7.50
Blood Orange Soufflé <i>chocolate ice cream</i>	£8.95
Scottish Snowball <i>coconut, raspberry jam</i>	£7.50
Poached English Rhubarb <i>Champagne, vanilla</i>	£7.50

SELECTION OF BRITISH CHEESES

Five Cheeses £11.95 **Seven Cheeses** £16.50 **Nine Cheeses** £19.00
walnut bread, oatcakes, lavash, honeycomb, apricot

HARD

St Andrews, Fife, Cow's Milk, Unpasteurised
matured for nine months, the cheese is creamy and medium-strength, and offers a well-rounded, lingering finish.

4 Ewes, Tain, Ewe's Milk, Pasteurised
takes its inspiration from Spain's Manchego. Fudgy on the palate, a delectable sweet nuttiness.

Bonnet, Ayrshire, Goat's Milk, Pasteurised
nutty, herbaceous, sometimes smoky finish with a sweet lemony tang. Smooth and crumbly texture.

SOFT

Minger, Tain, Cow's Milk, Pasteurised
strong washed rind aroma with a soft and silky fresh creamy centre.

Drumturk, Ptarmigan, Perthshire, Goat's Milk, Pasteurised
a firm, young curd cheese, ash dusted with a snowy rind.

Sir Lancelot, Lanarkshire Ewe's Milk, Unpasteurised
flavour is gentle, earthy and vegetal. The centre is fluffy, bright and lactic.

BLUE

Blue Murder, Tain, Cow's Milk, Pasteurised
softer and creamier than many blues. Spicy, salty and slightly sweet.

Lanark Blue, South Lanarkshire, Ewe's Milk, Unpasteurised
slightly sweet and green-blue veins spreading through the cheese, Roquefort-styled.

Hebridean Blue, Isle of Mull, Cow's Milk, Unpasteurised
Scotland's take on a classic Stilton, wonderfully subtle and creamy blue. Salty and tangy with a creamy texture.

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