



The Meall Reamhar rosette restaurant - a la carte menu

Dishes may contain Allergens – please ask for Allergen Folder

Starters

Smoked Venison Carpaccio, Gin Bothy Blueberry Gin Gel, Pickled Morels and Black Trompettes, Sauce Vierge **£11.95**

Seared West Coast Scallops, Pearl Barley and Brown Shrimp, Saffron and Smoked Haddock Veloute **£10.95**

Chicken Leg and Foie Gras Terrine marbled with Pistachio, Morels and Black Trompettes, Saffron Pickled Cauliflower and Shallot, Jerusalem Artichoke Purée **£ 10.95**

Beetroot Cured Scottish Salmon, Smoked Mussels, Horseradish Mousse, Beetroot Textures, Gin Bothy Chilli Gin Vinaigrette **£10.50**

Wild Mushroom and Ricotta Ravioli, Spinach and Red Chard, White Wine Veloute, Parmesan Crisp **£8.95**

Cullen Skink Soup, Smoked Haddock, Leek and Potato Veloute **£8.95**

Purple Sprouting Broccoli, Poached Hens Egg, Sauce Hollandaise, Shaved Parmesan **£7.95**

The Four Seasons Hotel, Lochside, St Fillans, Perthshire PH6 2NF
T: 01764 685333 W: thefourseasonshotel.co.uk E: info@thefourseasonshotel.co.uk



Main courses

8 oz Scotch Angus Rib Eye Steak, Hand Cut Chips, Green Bean and Wild Mushroom Fricasee, Peppercorn Brandy Sauce £28.95

Sole Veronique, Poached Fillets of Sole, Vermouth Avruga Caviar Buerre Blanc, Salsify, White Grape, Saffron Smoked Haddock Foam £21.95

Rump of Lamb, Potato Fondant, Pea and Broad Bean Fricasee, Honey, Glazed Carrots, Thyme Jus £21.95

Poached Fillet of Sea Trout, Saffron Chateaux Potato, Smoked Lobster, Fennel and wilted Spinach, Sauce Vierge £20.95

Confit Leg of Gressingham Duck, Smoked Duck BonBon, Vanilla Pomme Purée, Roast Honey Glazed Shallot, Wilted Red Chard, Lentil Jus £18.95

Brie, Apple and Tarragon Pithivier, Pickled Vegetables, Wilted Spinach, Red Chard and Kale, Jerusalem Artichoke Purée, Pearl Onion Dressing £17.95

Beetroot and Goats Cheese Risotto, Purple Sprouting Broccoli, Kale, Toasted Spiced Seeds £16.95

Pan Roasted Supreme of Chicken, Potato Fondant, Leek Fondue, Salsify, Purple Sprouting Broccoli, Tarragon Jus £16.95

Dessert

Scottish Cheese Platter, quince jelly, grapes, red onion marmalade, oatcakes £9.95

Gin Bothy Raspberry Gin and White Chocolate Cheesecake, Poppy Seed Tuille, Gin Bothy Strawberry Gin Jelly £8.95

Passion Fruit Tart, Coconut Meringue, Blood Orange and Grand Marnier Sorbet £8.50

Dark Chocolate Mousse, Hazelnut Praline, Caramel Popcorn £7.95

Iced Lemon and Vanilla Parfait, Honeycomb, Salted Caramel £7.95

Ice Cream and Sorbet Selection, Berry Compote, Crumbled Honeycomb £7.50

Columbian Coffee and petit fours £4.95

Espresso or Cappuccino and petit fours £5.50

Printed February 2018