

Seasons View

@ THE FOUR SEASONS

10.00am to 12.00 noon

Brodies Tea or Coffee and a Virginia Cured Back Bacon or Sausage Roll
£7-50

Brodies Tea or Coffee with a scone, cream and jam
£7-00

Brodies Tea or Coffee and shortbread
£4-50

Brodies Tea or Coffee
Cappuccino/latte etc 50p supplement
£2-50

12.00 noon to 5.00pm – OPEN SANDWICHES

Slow Cooked Pulled Beef, Pickled Slaw, BBQ Sauce
£9-00

Fish Goujon, Tartare Sauce
£9-00

Avocado & Humous (VG), Mango Chutney, Salted Peanut
£8-50

Mature Scottish Cheddar Cheese (V) Sliced Tomato, Basil Pesto
£8-00

All sandwiches served on Sourdough with House Dressed Salad and Salted Crisps

2.00pm to 4.30pm - AFTERNOON TEA

Seasons View

@ THE FOUR SEASONS

2.00pm to 4.30pm - AFTERNOON TEA

Cream Tea
Brodies teas/coffee, freshly baked scone with preserves and clotted cream, shortbread
£9-50

Full Afternoon Tea
Cream tea as above plus a round of mixed sandwiches plus a selection of cake bites
£19-50

12.00 noon to 6.30pm - DESSERTS

Scottish Cheese Plate (G)
Blue Murder, Morangie Brie and Arran Cheddar with Whisky, Oatcakes and House Chutney
£10-00

Orange Marmalade Bread & Butter Pudding (V)
Vanilla Ice Cream and/or Custard
£8-00

Coconut Panna Cotta (VG)
Rum Pineapple Chutney, Salted Caramel
£8-00

Chocolate Lime Tart (V, GF)
Chocolate Soil, Chocolate Ice Cream
£8-00

Affogato - Clotted cream vanilla ice cream served (G)
with a shot of espresso
with Tia Maria
£7-50
£9-50

Seasons View

@ THE FOUR SEASONS

STARTERS

House Cured Salmon (GF, V) £9-00
Avocado Puree, Wasabi Mayonnaise, Pickled Puffed Rice,
Garden Peas Radish, Dill Oil

Chicken Liver Parfait £9-00
Sourdough, Orange Gel, Spiced Red Onion & Orange Chutney

Wild Garlic Mushrooms (GFO, V) £8-00
Toasted Sourdough, Aged Parmesan, Tarragon Emulsion,
Mushroom Ketchup

Soup of The Day (GFO, VGO, V) £7-00
Freshly Baked Bread, Whipped Salted Butter

SIDES

Roasted Heritage Carrots (GF) £4-00
Orange Reduction, Rosemary & Thyme.

Tender stem Broccoli (GF, V) £4-00
Parmesan Crumble Topping

Hand Cut Chips (V) £4-00

Dressed House Salad (V, GF) £4-00

Seasons View

@ THE FOUR SEASONS

MAIN COURSE

8oz Scotch Beef Sirloin Steak (GF) £27-50
Chimichurri, Baby Vine Tomatoes, Potato Terrine

6oz "Highland Wagyu" Beef Burger served on a Pretzel Bun £18-00
Virginia Cured Back Bacon, Mature Scottish Cheddar Cheese, Beef Tomato,
Baby Gem,
Mustard Mayonnaise, Tomato Compote, Hand Cut Chips

Loch Etive Trout (GF) £17-00
Tender Stem Broccoli, Toasted Almond, Crushed New Potatoes, Lemon & Dill
Hollandaise

Tamarind Glazed Confit Duck Leg £16-00
Jerusalem Artichoke, Roasted Onion, Swiss Chard, Duck Sauce

Scampi £15-00
Hand Cut Chips, Mushy Peas, Tartare Sauce

Chicken and Leek Pie £14-00
Mashed Potato, Seasonal Vegetable, Chicken Butter Sauce

Salt Baked Beetroot (V, GF, VGO) £13-50
Risotto, Pickled Apple, Aged Parmesan, Herb Oil

Three Cheese Macaroni Cheese (V) £12-00
Herb Crust, Toasted Garlic Sourdough