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# BLAIR'S RESTAURANT

## MENU

SERVED 6.30PM-9.30PM

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\*Approximate uncooked weight

 Suitable for vegetarians

If you suffer from a food-related allergy or intolerance, please let us know. Allergen information for this menu is available on request. Foods described in this menu may contain nuts or derivatives of nuts. All prices are inclusive of VAT at the current rate.

All the items on this menu are available on our dinner inclusive package, although some carry a supplement.

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## To Share

Noccarella Olives £3.00 Artisan Breads, Chutney, Olive Oil, Balsamic £4.50

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## Starters

Soup of the Day  £8.00 Ham Hock Terrine £9.00  
Bread, butter Pea puree, pickled onion

Whipped Goat's Cheese  £8.00 Duck Rillettes £9.00  
Beetroot, garlic ketchup Seeded cracker, orange marmalade

Haggis Bon Bons £8.00 Smoked Mackerel Terrine £9.00  
Bourbon glaze Creamed cheese, leek, cucumber

Smoked Salmon £11.00  
Capers, buttered brown bread, lemon sup. £3.00

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## Main Courses

Roasted Duck £21.00 Wild Mushroom Pearl Barley Risotto  £15.00  
Puy lentils, bacon, dauphinoise potatoes Parmesan, balsamic

Oven-Baked Fillet of Cod £18.00 Pork Belly £17.00  
Peas (a la Francaise), potato fondant Black pudding, cauliflower gratin, apple cider jus

Breast of Chicken £18.00 Lamb Rump £25.00  
Summer squash, potato gnocchi, seasonal veg, cooking jus Roasted carrots, creamed cabbage, crushed new potatoes, rosemary jus

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## Grills

10oz\* Sirloin £29.00 8oz\* Fillet £33.00  
Mushroom, tomato, chunky chips, onion rings sup. £8.00 Mushroom, tomato, chunky chips, onion rings sup. £10.00

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## Sides

All £3.00

Chunky Chips Creamed Cabbage  
Crushed New Potatoes Onion Rings  
Peas (a la Francaise) Rocket Salad  
Seasonal Vegetables

Sauces (peppercorn, béarnaise, garlic butter) £2.00

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