



Turrets Restaurant

Starters

- Haggis and parsnip soup
- Crab bon bon on white crab risotto
- Beetroot 3 ways (roast, pickled & crisp) goats cheese mousse & savory tuille
- Maple glazed pig cheek, apple jelly, Stornoway black pudding
- Pan fried scallops, pea puree, slow cooked cherry tomatoes & pea shots

Main course

- 6 oz fillet steak, beef croquette, spring vegetables, mushroom ketchup, local whisky jus
- Oven roast salmon, prawn bisque, seaweed, crispy kale
- Duck breast, confit duck leg, twice cooked potato, creamed savoy cabbage, wine jus
- Sea bass, a saffron and mussel velouté, parsley oil, crushed peas & bacon
- Carrot wellington, spiced marmalade gravy, vegetables and potatoes

Desserts

- Sticky toffee pudding with toffee sauce, honeycomb ice cream
- Dark chocolate and Drambuie tart, vanilla ice cream
- Coconut panna cotta with a pineapple salsa
- Cheesecake of the day
- Tulloch Castle cheese selection
or
a cheese platter to share

Why not add a glass of port £4.25

Welcome to our Turrets Restaurant, our team of Chefs are happy to prepare your food.

If you have any allergens or intolerances please speak directly to a member of the team if you are concerned or wish more information regarding the allergens in each dish.

Staying on a dinner, bed and breakfast package? You can enjoy a meal to the value of £30.00 per person. Any additional charges will be added to your room account.

1 course £25.00
2 courses £30.00
3 courses £37.50

£5.00 Supplement for

Scallops
Fillet steak
Sharing cheese platter

Tea & Coffee £3.95

There is a 10% service charge added to all food and beverage bills. This is completely discretionary. Please do not hesitate to let us know if you wish to remove this from your bill.