



**VENACHAR  
LOCHSIDE**

TO START

**SOUP OF THE DAY 5.00**

Granary wedge, Scottish salted butter

**VENACHAR CULLEN SKINK 10.00**

Granary wedge, Scottish salted butter

**ROASTED SALMON CROSTINI 9.50**

Garlic toast, beetroot cream cheese, fennel slaw, pickled cucumber and beetroot

**PAN SEARED TARBERT SCALLOPS 12.00**

Grilled chorizo, pea puree, Ayrshire bacon crumb

**WYE VALLEY ASPARAGUS 10.00**

Soft poached hens egg, confit tomato and courgette

**GOATS CHEESE BRÛLÉE 8.00!**

Red onion jam, parmesan crisps, confit tomato and homemade croutes

**SMOKED FISH SELECTION FOR TWO 16.00**

Kiln roasted Salmon, McQueen's gin cured salmon, Arbroath mackerel pate

**CHESTNUT MUSHROOM PATE 8.50**

Perthshire rapeseed croutes, slow roasted tomato, fennel slaw, pickled carrot

MAINS

**BAKED PETERHEAD COD LOIN 16.00**

Potato thyme terrine, chorizo gratin, seasonal greens, salt and pepper squid, wild garlic velouté

**PAN ROASTED DUCK 16.00**

Smoked Ayrshire bacon, baby gem, peas, potato rosti, red onion and cherry reduction

**ROASTED CORN FED CHICKEN BREAST 16.00**

Ayrshire chorizo, butter bean, roasting jus, green bean and sugar snap crush

**SCRABSTER LANDED BEER BATTERED HADDOCK 15.00**

Hand cut chips, dressed mixed leaves, house tartar and lemon wedge

**VENACHAR SUPER VEGAN SALAD 13.00**

Confit tomato, roasted seeds and nuts, Venachar slaws, pickles and Arran mustard dressing

**AYRSHIRE PORK BELLY 18.00**

Butternut fondant, summer greens, black pudding and apple sauce

**PAN SEARED MACKEREL FILLETS 15.00**

Pepper tapenade, crushed new potatoes, summer greens and lemon oil

**BLUE CHEESE AND CAULIFLOWER GNOCCHI 15.00**

Steamed green medley, summer greens and slow roasted tomatoes

**VENACHAR BURGER 13.00**

Red cabbage and apple slaw, baby gem, tomato, mayonnaise, hand cut chips, dressed mixed leaves (Add bacon or cheese 14.00 or both 15.00)

*Our food is cooked skillfully and fresh for you so takes a bit of time. Please be patient. Happy lunching!*