



### Starter

*Textures of Beetroot, Horseradish, Chilli and Apple*  
£11.50

*Roast Perthshire Pigeon Breast, Port Risotto, Black Pudding Puree, Red Wine Jus*  
£12.50

*Seared Red Mullet with Jerusalem Artichoke Veloute*  
£13.50

*Salad of Local Leeks, Smoked Bacon, Quails Scotch Egg, Sauce Grabiche*  
£13.50

### Main Course

*Scottish Lamb Rack, Polenta Cake, Cep Tortellini, Savoury Granola, Lamb Jus*  
£25.00

*Honey Glazed Garmorn Duck Breast, Heritage Carrot, Endive Jam, Duck Jus*  
£27.00

*Butternut Squash Risotto, Poached Egg, Golden Cross Cheese*  
£19.00

*Skrei Cod, Caramelised Cauliflower, Lightly Spiced Cauliflower Cous Cous, Saffron Veloute*  
£26.00

*WE ENDEAVOUR TO USE LOCAL PRODUCE WHEREVER POSSIBLE*

*Poultry from Garmorn Farm and St Brides, Meats and Game from Ochill Foods,  
Fish and Shellfish from Campbells Prime Meats and Loch Fyne Oysters, Vegetables and Potatoes from Albert Bartlett and Caldwell's Farm,  
Free Range Eggs from Kilduncan's of Leven, Dairy from Katy Rodgers*

*Albert & Michel Roux Jr*  
CROSSBASKET CASTLE



CROSSBASKET  
CASTLE  
★★★★★

**Desserts**

*Blood Orange Souffle, Pistachio Crumble, Mascarpone Sorbet*  
£9.00

*Albert Roux's Classic Lemon Tart with Crème Fraiche Sorbet*  
£11.00

*Chilled Rice Pudding, Poached Yorkshire Rhubarb, Gingerbread Toast*  
£10.00

*A Selection of British and Continental Cheeses from Our Trolley  
with Quince and Damson Plum Jelly and Fresh Grapes*  
£15.00

*Selection of Tea or Coffee with Petit Fours £4.50*

*Service charge is not applied to your final bill, any gratuity is at the discretion of our guests*

*Albert & Michel Roux Jr*  
CROSSBASKET CASTLE