



Fairfield

house hotel

- Freshly Made Soup, Bloomer Bread & Butter 6.50
- Whipped Goats Cheese, Beetroot, Scottish Bramble, Hazelnut & Sourdough 7.50
- Pan Roast Monkfish, Curried Cauliflower, Cauliflower & Vanilla Puree 10.50
Mussel Velouté
- Duck Liver Parfait, Smoked Duck Breast, Roast Onion Chutney 8.50
Endive, Toasted Brioche
- North Atlantic Prawn Cocktail, Compressed Cucumber, Cocktail Salad 8.00
Tomato Crisp Bread
- Ham Hough & Chicken Terrine, Pea & Mint Salad, Chicory, Tarragon Aioli 8.50
Soft Boiled Quails Egg, Walnut Dressing, Crisp Tomato Bread



- Pan Seared Breast of Chicken, Paris Mash, Crispy Chicken Leg Bon Bon 17.00
Shallot Puree, Tender Stem Broccoli, Chicken Jus
- Baked Salmon Fillet, Chorizo, White Bean & Crayfish Cassoulet, Crispy Kale 18.50
- Braised Beef Cheek, Fondant Potato, Carrot Puree, Baby Leek 20.00
Red Wine Shallots, Beef Sauce
- Scotch Beef Burger, Smoked Cheddar, Crisp French Fries 14.50
Sourdough Bun, Burger Sauce, Lettuce, Tomato
- South Indian Chicken/ Vegetable Curry, Coriander Rice, Naan Bread 14.50
- Sirloin Steak, Rosemary Dauphinoise, Oyster Mushroom, Tomato 25.00
Sauces; Peppercorn, Diane, Blue Cheese or Bordelaise 2.50
- Wild Mushroom Stroganoff, Braised Rice 15.50



4.50 Each

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| Green Vegetables, Toasted Almonds, Lemon | Crisp French Fries |
| Mashed Potato, Bacon & Chive Crumb | Garden Salad |
| Sautéed Truffle & Chive Potatoes | Rosemary Dauphinoise |



- Dark Chocolate Delice Torte, Cherry Sorbet, Cherry Gel, Blackberries 8.00
- Clementine Panna Cotta, Raspberry Garnish, Shortbread Crumb 7.50
Vanilla Ice Cream
- White Chocolate & Cranberry Cheesecake, Berry Compote 8.50
Vanilla Ice Cream
- Apple & Blackberry Crumble, Brandy Anglaise 7.50
- Chefs Selection of Locally Made Ice Creams, Spiced Winter Fruits 6.50
- 3 or 5 Scottish Cheeses, Arran Oatcakes, House Chutney, Celery, Grapes 9.00/ 13.00
 - Clava Brie
 - Black Crowdie Soft Cheese
 - Arran Cheddar (ask for today's flavours)
 - Lanark Blue