

# CITATION

TAVERNE & RESTAURANT

## Starters

<b>Selection of Breads, Olives &amp; Oil (v)</b>	<b>£4.50</b>
<b>Soup of the Day</b> with sourdough bread	<b>£4.50</b>
<b>Chicken Caesar Croquettes</b> gem lettuce, parmesan, anchovies	<b>£5.50</b>
<b>Grilled Asparagus &amp; Quails Egg (v)</b> burnt aubergine, pepper coulis, curry dressing	<b>£6.00</b>
<b>Creamed Goats Cheese (v)</b> apple, celery, pickled walnuts, chicory, chervil	<b>£5.50</b>
<b>Fillet of Mackerel</b> cucumber and radish tartare, capers, lemon and green pepper mayonnaise	<b>£6.00</b>
<b>Potted Loch Fyne Smoked Salmon</b> sourdough, onion and apple pickle	<b>£7.00</b>
<b>Ham Hough, Pistachio &amp; Tarragon Terrine</b> peach chutney, oatcakes	<b>£6.00</b>
<b>Steamed Mussels in Cider, Thyme &amp; Bacon Cream</b> with toasted sourdough	<b>£6.00</b>

## Main Courses

<b>Battered Haddock &amp; Hand Cut Chips</b> pea puree, tartar sauce	<b>£10.50</b>
<b>Truffle &amp; Cauliflower Mac &amp; Cheese (v)</b> herb crust, garlic bread	<b>£10.50</b>
<b>Fillets of Sea Bass</b> crushed new potatoes, spring vegetables, garlic & anchovy dressing	<b>£16.50</b>
<b>Pea, Basil &amp; Asparagus Risotto (v)</b> herb oil	<b>£11.00</b>
<b>Breast of Chicken</b> bacon, carrots, leeks, creamed potatoes, watercress pesto	<b>£15.00</b>
<b>Honey, Chilli &amp; Ginger Pork Belly</b> braised wild rice, purple sprouting broccoli, coriander	<b>£14.00</b>
<b>Baked Hake Fillet, Chorizo Crumb</b> white beans, tomato, fennel	<b>£14.00</b>
<b>8 oz Fillet of Dry Aged Scotch Beef</b> pickled wild mushrooms, air dried tomatoes, broccoli, chips, port jus	<b>£32.00</b>
<b>12 oz Sirloin of Dry Aged Scotch Beef</b> pepper sauce, fries, watercress, air dried tomatoes	<b>£28.00</b>

*Our beef is from specially selected, grass fed cattle from the finest farms in the Tweed valley in the Scottish borders. It is then dry aged on the bone for 35 days to maximise flavour and tenderness.*

## Desserts

<b>Chocolate Ganache</b> cherry, Amaretto, almonds	<b>£5.00</b>
<b>Lemon Meringue Pie</b> ginger, oat crumb	<b>£5.00</b>
<b>Scottish Strawberries &amp; Cream</b> strawberry gel, anise syrup, shortbread	<b>£5.00</b>
<b>Vanilla Panna Cotta</b> poached rhubarb, Port	<b>£5.00</b>
<b>Selection of Ice Creams or Sorbets</b> berry compote	<b>£4.00</b>
<b>Selection of Artisan Cheeses &amp; Biscuits</b> chutney, grapes, celery, apple	<b>£7.50</b>



## Side Dishes £3.00

Buttered Vegetables | Braised Wild Rice | Herb Buttered New Potatoes  
Creamed Potatoes | Mac & Cheese | Hand Cut Chips  
Fries | House Salad

*Due to food being freshly cooked to order, there may be a short wait during busy periods. Customers with food allergies or intolerances, please speak to a member of staff for further information and dish contents. There will be a discretionary service charge of 10% added to tables of 8 or more. Please note that our menus are subject to seasonal change without prior notice.*