



D *fairfield*
house hotel

Kitchen & Bar.



Pre Dinner Drinks

Kir Royal	7.00
<i>Creme de Cassis Blended with Sparkling White Wine</i>	
Gimlet	7.50
<i>Zesty Blend of Gin, Lime & Sugar</i>	
Pimms Spritz	7.00
<i>Fruity Pimms & Italian Sparkling Wine</i>	
Berry Belini	7.00
<i>Crushed Scottish Berries & Italian Prosecco</i>	

Starters

Soup	5.00
<i>Chefs Freshly Made Soup</i>	
<i>Baked Onion Bread & Butter</i>	
Scallops	10.00
<i>Pan Seared Scottish Scallops, Cauliflower</i>	
<i>Black Pudding, Fennel, Sea Greens, Pork Jus</i>	
Duck	7.00
<i>Confit Duck Leg Terrine, Tarragon Aioli, Pistachio</i>	
<i>Pickled Cucumber, Focaccia Crisps</i>	
Fig	6.50
<i>Baked Fig, Goats Cheese Mousse, Scottish Brambles</i>	
<i>Beetroot, Endive, Sourdough</i>	
Pork	8.50
<i>Pig Cheek Croquette, Apple Gel, Caramelised Apple</i>	
<i>Seared Foie Gras, Pea Shoot Salad</i>	
Salmon	7.50
<i>Rillette of Smoked Salmon, Herb Emulsion, Capers, Dill</i>	
<i>Creme Fraiche, Baked Brioche</i>	

Main Course

Stone Bass 16.50

*Pan Seared Stone Bass, Chorizo Crushed Potatoes, Fine Beans
Garden Peas, Pancetta Crumb, Lobster Sauce*

Try with Luis Felipe Edwards Chardonnay - from 5.10

Lamb 19.00

*Roast Rump of Lamb, Lamb Boulangere Potato
Crisp Lamb Belly, Pea Veloute, Confit Tomato, Lamb Jus*

Try with Portuguese Vinha Grande Douro - from 5.70

Chicken 15.00

*Breast of Chicken, Baby Vegetables, Black Pudding Presse
Winter Mushroom Fricassee, Celeriac Veloute, Thyme Sauce*

Try with Errazuriz 1870 Chilean Cabernet - from 5.50

Risotto 12.50

*Wild Mushroom & Truffle Risotto, Poached Duck Egg
Tarragon Dressing, Brioche Crumb*

Try with Italian Parini Pinot Grigio Rose - from 5.40

Steak 23.00

Scottish Sirloin, Hand Cut Chips, Watercress, Cafe de Paris Butter

Add Rich Pan Jus, Peppercorn or Dianne Sauce - 2.00

Try with Australian Berri Estates Shiraz - from 5.20

Burger 13.50

*Classic Scotch Beef Burger, Lettuce, Tomato, Ayrshire Bacon
Melted Cheddar, Chilli Jam, Crisp French Fries*

Curry 13.00

Chicken or Veg Curry, Coriander Rice, Crispy Onion, Naan

Fish & Chips 13.00

*Freshly Caught Beer Battered Haddock Fillet, Hand Cut Chips
Peas, Tartar*

Side Orders On Next Page

Side Portions

- Green Veg, Toasted Almonds, Lemon
- Hand Cut Chips
- Crisp French Fries
- Chefs Selection of Bread
- Garden Salad
- Lyonnaise Potatoes

All 4.00

Desserts

Delice

*Chocolate Delice Tart, Hazelnut Praline
Textures of Raspberry, Clotted Cream Ice Cream*

6.50

Panna Cotta

*Ginger Scented Panna Cotta, Ginger Crumb
Poached Rhubarb, Rhubarb Puree*

6.50

Sticky Toffee

*Sticky Toffee Sponge, Rum & Raisin Ice Cream
Candied Pecans, Rum Caramel*

6.00

Cheese

*Scottish Cheese Plate : Clava Brie, Kintyre Blue
Arran Cheddar, Black Crowdie, Biscuits, Chutney, Grapes*

8.50

Ice Cream

Simple Mixed Ice Creams, Fruit Garnish

5.00

Crumble

*Spiced Apple Crumble, Scottish Bramble Jam
Vanilla Ice Cream*

6.50

After Dinner

Mocha Russian

Mocha Coffee, Vodka, Whisky Cream

8.50

Strawberry Shortcake Martini

Fraise Liqueur, Golden Rum, Cream

8.50

Most Popular with Guests

Baileys, Glayva, Disaronno, Drambuie, Cognac, Whisky

from 3.80