



# Fairfield

house hotel

- Freshly Made Soup, Bloomer Bread & Butter
- Whipped Goats Cheese, Beetroot, Scottish Bramble, Hazelnut & Sourdough
- Pan Roast Monkfish, Curried Cauliflower, Cauliflower & Vanilla Puree Add 4.00  
Mussel Velouté
- Duck Liver Parfait, Smoked Duck Breast, Roast Onion Chutney  
Endive, Toasted Brioche
- North Atlantic Prawn Cocktail, Compressed Cucumber, Cocktail Salad  
Tomato Crisp Bread
- Ham Hough & Chicken Terrine, Pea & Mint Salad, Chicory, Tarragon Aioli  
Soft Boiled Quails Egg, Walnut Dressing, Crisp Tomato Bread



- Pan Seared Breast of Chicken, Paris Mash, Crispy Chicken Leg Bon Bon  
Shallot Puree, Tender Stem Broccoli, Chicken Jus
- Baked Salmon Fillet, Chorizo, White Bean & Crayfish Cassoulet, Crispy Kale
- Braised Beef Cheek, Fondant Potato, Carrot Puree, Baby Leek Add 4.00  
Red Wine Shallots, Beef Sauce
- Scotch Beef Burger, Smoked Cheddar, Crisp French Fries  
Sourdough Bun, Burger Sauce, Lettuce, Tomato
- South Indian Chicken/ Vegetable Curry, Coriander Rice, Naan Bread
- Sirloin Steak, Rosemary Dauphinoise, Oyster Mushroom, Tomato Add 9.00  
Sauces; Peppercorn, Diane, Blue Cheese or Bordelaise Add 2.50
- Wild Mushroom Stroganoff, Braised Rice



### 4.00 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
- Clementine Panna Cotta, Raspberry Garnish, Shortbread Crumb  
Vanilla Ice Cream
- White Chocolate & Cranberry Cheesecake, Berry Compote  
Vanilla Ice Cream
- Apple & Blackberry Crumble, Brandy Anglaise
- Chefs Selection of Locally Made Ice Creams, Spiced Winter Fruits
- 3 or 5 Scottish Cheeses, Arran Oatcakes, House Chutney, Celery, Grapes Add 4.00/ 6.00
  - Clava Brie
  - Black Crowdie Soft Cheese
  - Arran Cheddar (ask for today's flavours)
  - Lanark Blue