



# B Fairfield

house hotel

## Pre Dinner Drinks

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<b>Gimlet</b>	7.50
<i>Zesty Blend of Gin, Lime &amp; Sugar</i>	
<b>Pimms Spritz</b>	7.00
<i>Fruity Pimms &amp; Italian Sparkling Wine</i>	
<b>Berry Belini</b>	7.00
<i>Crushed Scottish Berries &amp; Italian Prosecco</i>	

Kitchen & Bar.

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## Starters

<b>Soup</b>	5.50
<i>Freshly Made Soup, Baked Bloomer Bread, Herb Butter</i>	
<b>Scallops</b>	10.00
<i>Pan Seared Dived Scallops, Peas a la Francais, Pea Veloute, Fennel Butter Sauce</i>	
<b>Goats Cheese</b>	6.50
<i>Whipped Goats Cheese, Heritage Tomatoes, Almond Crumb, Wild Garlic Pesto, Fresh Endive</i>	
<b>Pigeon</b>	8.50
<i>Breast of Pigeon, Black Pudding &amp; Thyme Crumb, Date Puree, Blackberry &amp; Beetroot, Light Jus</i>	
<b>Salmon</b>	7.50
<i>Rillette of Smoked Salmon, Creme Fraiche, Lemon, Capers, Grapefruit, Crisp Bread</i>	
<b>Duck</b>	7.50
<i>Duck Liver Parfait, Smoked Duck Breast, Kumquat Jam, Pickled Carrot, Toasted Brioche</i>	

## Main Course

<b>Beef</b>	24.00
<i>Fillet of Scotch Beef, Pave Potato, Truffled Duxelle Mushrooms, Baby Carrot, Hazelnut Cauliflower Veloute, Borderlaise Sauce</i>	
**Try with Portuguese Vinha Grande Douro - from 5.70**	
<b>Halibut</b>	19.00
<i>Pan Seared Halibut Fillet, Confit Potato, Celeriac Puree, Glazed Asparagus, Mussel Veloute</i>	
**Try with Italian Parini Pinot Grigio Rose - from 5.40**	
<b>Chicken</b>	16.00
<i>Breast of Chicken, Chive Pomme Puree, Wild Mushroom, Shallot Ketchup, Brocollini Chicken Jus</i>	
**Try with Luis Felipe Edwards Chardonnay - from 5.10**	
<b>Risotto</b>	13.00
<i>Pearl Barley Risotto, Garden Peas, Brioche, Hens Egg, Persillade</i>	
**Try with Errazuriz 1870 Chilean Cabernet - from 5.50**	
<b>Curry</b>	13.50
<i>South Indian Chicken Curry, Coriander Rice, Naan Bread, Crispy Onions</i>	
<b>Burger</b>	13.50
<i>Scotch Beef Burger, Lockerbie Cheddar, Ayrshire Bacon, Crisp French Fries, Brioche Bun Burger Sauce, Lettuce, Tomato</i>	
<b>Haddock</b>	14.00
<i>Arran Ale Battered Haddock, Hand Cut Chips, Tartar Sauce, Minted Peas, Lemon</i>	
<b>Steak</b>	23.00
<i>Scotch Sirloin Steak, Hand Cut Chips, Steak Garni, Watercress, Cafe de Paris</i>	
Sauces: Brandy & Cracked Black Pepper, Dianne, Borderlaise Sauce, Lanark Blue Cheese - All £2	

## Side Portions

- Summer Greens, Toasted Almonds, Lemon	- Buttered Bacon & Chive Mash	All 4.00
- Hand Cut Chips	- Garden Salad	
- Crisp French Fries	- Sauteed Truffle & Chive Potatoes	

## Dessert

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<b>Torte</b>	7.00
<i>Dark Chocolate Delice Torte, Cherry Sorbet, Cherry Gel, Blackberries</i>	
<b>Tart</b>	7.00
<i>Classic Lemon Tart, Almond Cream, Raspberry Jam, Fresh Berries</i>	
<b>Panna Cotta</b>	6.50
<i>Passionfruit Panna Cotta, Pineapple Salsa, Toasted Coconut, Coriander</i>	
<b>Treacle Sponge</b>	6.50
<i>Sticky Treacle Sponge, Vanilla Ice Cream, Ginger Scented Caramel</i>	
<b>Ice Cream</b>	5.50
<i>Chefs Selection of Locally Made Ice Creams, Berry Compote, Honeycomb &amp; Shortbread Crumb</i>	
<b>Cheese Plate</b>	8.00/ 12.00
<i>Choose 3 or 5 Scottish Cheeses, Arran Oatcakes, House Chutney, Celery, Grapes</i>	
-	<i>Arran Chilli Cheddar</i>
-	<i>Arran Whisky Cheddar</i>
-	<i>Clava Brie</i>
-	<i>Black Crowdie Soft Cheese</i>
-	<i>Lanark Blue</i>

## Tea & Roast Italian Coffee

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Americano (Black)	3.00
Cappucino (Frothy)	3.50
Latte (Milky)	3.50
Mocha (Coffee & Chocolate)	3.50
Espresso (Short & Strong)	3.00
Breakfast Tea	2.50
Herbal Tea	3.00

All served with handmade shortbread

## After Dinner Drinks

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<b>Mocha Russian</b>	8.50
<i>Mocha Coffee, Vodka, Whisky Cream</i>	
<b>Strawberry Shortcake Martini</b>	8.50
<i>Fraise Liqueur, Golden Rum, Cream</i>	
<b>Most Popular with Guests</b>	from 3.80
<i>Baileys, Glayva, Disaronno, Drambuie, Cognac, Whisky</i>	