



B Fairfield

house hotel

Pre Dinner Drinks

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>	

Table D'Hôte



Starters

Soup	INC
<i>Freshly Made Soup, Baked Bloomer Bread, Herb Butter</i>	
Scallops	+3.00
<i>Pan Seared Dived Scallops, Peas a la Francais, Pea Veloute, Fennel Butter Sauce</i>	
Goats Cheese	INC
<i>Whipped Goats Cheese, Heritage Tomatoes, Almond Crumb, Wild Garlic Pesto, Fresh Endive</i>	
Pigeon	+3.00
<i>Breast of Pigeon, Black Pudding & Thyme Crumb, Date Puree, Blackberry & Beetroot, Light Jus</i>	
Salmon	INC
<i>Rillette of Smoked Salmon, Creme Fraiche, Lemon, Capers, Grapefruit, Crisp Bread</i>	
Duck	INC
<i>Duck Liver Parfait, Smoked Duck Breast, Kumquat Jam, Pickled Carrot, Toasted Brioche</i>	

Main Course

Beef	+8.00
<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	
Halibut	+5.00
<i>Pan Seared Halibut Fillet, Confit Potato, Celeriac Puree, Glazed Asparagus, Mussel Veloute</i>	
Try with Italian Parini Pinot Grigio Rose - from 5.40	
Chicken	INC
<i>Breast of Chicken, Chive Pomme Puree, Wild Mushroom, Shallot Ketchup, Brocollini Chicken Jus</i>	
Try with Luis Felipe Edwards Chardonnay - from 5.10	
Risotto	INC
<i>Pearl Barley Risotto, Garden Peas, Brioche, Hens Egg, Persillade</i>	
Try with Errazuriz 1870 Chilean Cabernet - from 5.50	
Curry	INC
<i>South Indian Chicken Curry, Coriander Rice, Naan Bread, Crispy Onions</i>	
Burger	INC
<i>Scotch Beef Burger, Lockerbie Cheddar, Ayrshire Bacon, Crisp French Fries, Brioche Bun Burger Sauce, Lettuce, Tomato</i>	
Haddock	INC
<i>Arran Ale Battered Haddock, Hand Cut Chips, Tartar Sauce, Minted Peas, Lemon</i>	
Steak	+8.00
<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

Torte

Dark Chocolate Delice Torte, Cherry Sorbet, Cherry Gel, Blackberries

INC

Tart

Classic Lemon Tart, Almond Cream, Raspberry Jam, Fresh Berries

INC

Panna Cotta

Passionfruit Panna Cotta, Pineapple Salsa, Toasted Coconut, Coriander

INC

Treacle Sponge

Sticky Treacle Sponge, Vanilla Ice Cream, Ginger Scented Caramel

INC

Ice Cream

Chefs Selection of Locally Made Ice Creams, Berry Compote, Honeycomb & Shortbread Crumb

INC

Cheese Plate

Choose 3 or 5 Scottish Cheeses, Arran Oatcakes, House Chutney, Celery, Grapes

+3.00/5.00

- Arran Chilli Cheddar
- Arran Whisky Cheddar
- Clava Brie
- Black Crowdie Soft Cheese
- Lanark Blue

Tea & Roast Italian Coffee

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

Mocha Russian

8.50

Mocha Coffee, Vodka, Whisky Cream

Strawberry Shortcake Martini

8.50

Fraise Liqueur, Golden Rum, Cream

Most Popular with Guests

from 3.80

Baileys, Glayva, Disaronno, Drambuie, Cognac, Whisky