

Caradon
RESTAURANT

To start

Home made soup of the day <i>crusty bread</i>	£3.95
Cream of chicken, sweetcorn and spring onion soup <i>parmesan gougères</i>	£4.95
Hot smoked fillet of salmon <i>cucumber and tomato salad</i>	£6.50
Cured breast of duck <i>Asian noodle salad, coriander and black rice vinaigrette</i>	£6.50
Smoked ham hock terrine <i>roasted garlic and balsamic mayonnaise, crispy fried egg</i>	£5.95
Traditional Caesar salad <i>home-smoked chicken</i>	Starter £4.95 Main £9.95
Moules mariniere <i>tomato and herb cream, garlic bread</i>	£5.95
Oatmeal crusted haggis <i>Drambuie and marmalade cream</i>	£4.50
Goat's cheese panna cotta <i>Waldorf salad</i>	£4.95

CARADON

R E S T A U R A N T

Main Courses

Grilled rib-eye of Scotch beef	£17.95
<i>wild mushrooms, smoked cheddar and spring onion croquettes, Arran mustard gravy</i>	
Bread crumbed fillet of haddock	£ 9.95
<i>mushy peas, chips and lemon and dill mayonnaise</i>	
Creamy fish pie	£11.95
<i>mashed potatoes, parmesan and parsley crust</i>	
Supreme of chicken	£12.95
<i>roasted baby onions, puy lentils, Toulouse sausage and thyme jus</i>	
Fillet of coley	£12.50
<i>peas bonne femme and crushed jersey royals</i>	
Smoked rump of lamb	£16.95
<i>turnip fondant, Chateau potatoes, redcurrant and rosemary jus</i>	
Blade of Scottish beef	£14.95
<i>buttered kale, Arbroath smokie hash</i>	
Fillet of pork	£14.95
<i>Stornaway black pudding, Parma ham, fondant potato and carrot puree</i>	
Fillet of sea-bream	£13.95
<i>roasted tomatoes, bell peppers and chick peas, anchovy dressing</i>	
Morel gnocchi, wilted spinach, asparagus	£ 9.95
<i>tarragon butter vinaigrette and cress salad</i>	

Sides

Chips/boiled potatoes/panache vegetables/seasonal leaves £2.50 each

*Dinner inclusive guest have £25.00 to spend on dinner per person
VAT @15% included in all pricing*