



DURN HOUSE

Menu subject to change according to availability, microclimates and quality assurance
Please inform our service staff of any dietary requirements or intolerance's

STARTERS

Red pepper & ginger soup **£6.95**

Crème fraiche swirl

[M]

Pan Seared Scallops **£7.95**

With pork belly, Apple purée, black pudding & scallop roe crumb

[Mo], [C], [M]

Chicken & ham terrine **£7.95**

Pressed terrine, Celeriac remoulade, pickled beetroot & shallots, honey mustard dressing

[E], [Mu], [SD]

Goats cheese fig & onion tart **£7.95**

Parmesan tart, sesame dressing, kitchen garden micro herb salad

[G], [M], [E]

MAINS

Steak au poivre **£25.95**

Peppered beef canon, parsnip mousse, broccoli, pomme Anna, veal cognac sauce

[Ce], [M], [E]

Duck **£26.50**

With celeriac purée

With celeriac purée, shimeji mushrooms, fondant potato and five spice - jus

[SD], [M], [G]

Filet of sea-bass **£25.95**

With prawn tortellini, fennel purée and white wine sauce

[Pe], [F], [M], [G], [C], [E]

Butternut Squash Pithivier **£18.50**

Savoy cabbage and carrot on wilted spinach with sauce soubise

[G], [E], [M]

DESSERT

Chocolate Sphere **£6.90**

Chocolate hazelnut mousse, chocolate sugar crumb, warm coffee caramel sauce

[E], [M], [N],

White chocolate pannacotta **£6.90**

Grenadine macerated strawberries, raspberry sorbet

[M]

Deconstructed Apple Strudel **£6.90**

Apple mousse, Zimt gelée and nut cream

[E], [M], [SD], [N], [G]

Selection of Scottish Cheeses **£11.50**

Biscuits, Grapes & Chutney

[M], [G], [SD],

Freshly Brewed Coffee or Tea with Chef's Petit Fours **£5.50**

"Good food is the foundation of genuine happiness" – Auguste Escoffier

[V] Vegetarian, [Ve] Vegan, [Pe] Pescatarian [Ce] Celery (and Celeriac), [C] Crustaceans, [E] Eggs, [F] Fish, [G] Gluten, [L] Lupin, [M] Milk, [Mo] Molluscs, [Mu] Mustard, [N] Nuts, [P] Peanuts, [Se] Sesame, [S] Soya, [SD] Sulphur Dioxide

Sadly, we cannot guarantee any items on the menu are free from nuts