

# Our Cuisine

We offer our resident guests rustic, bristo-inspired evening dining during their stay with us. A small select daily menu - *plats du jour* style - is available, which changes regularly and seeks to provide our guests with a true taste of classic French cuisine using some of the best Scottish ingredients (with also a few specialities imported from France).

To complement our food we maintain an excellent individually-selected wine cellar features bottles from vineyards across France. House bottles start from £22.

We always have vegetarian options available each day; however, do not offer any vegan alternatives.

When booking dinner, please let us know if you any dietary requirements. Additionnally, please let us know if there is any particular dish you would like during your stay - we try our best to accommodate specific requests where possible.

If rustic French cooking is not your thing, we can advise on the best places to eat locally (in our humble opinions), including where to get the best locally-sourced seafood.

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**Examples of the dishes we serve include the following. Our daily menu will include a small select number of these dishes and also potentially other options not detailed below.**

## Starters

Soups (French Onion, Wild Garlic, Celeriac) £7/ Pate (Smoked Mackerel & Horseradish) £9 / Galettes (Goats Cheese, Tomato & Onion, Ham & Cheese) £8 / Breaded Brie / Terrines (Game, pork & chicken) £9 / Charcuterie Boards / Croquettes £8 / Poached Eggs in Red Wine £8 / Fresh Salads £8

## Mains

Vension Hache £16 / Chicken Paillard £16 / Puy Lentil Ragu £16 / Fresh fish (Grilled, en Papillotte, poached) £18 / Risottos (Pea & Mint, Beetroot & Feta, Lemon) £16 / Tartiflette £16 / Confit Duck £18 / Steak Frites £18 / Coq au Vin £16 / Cassoulet (Game, Pork, Vegetable) £18 / Rabbit £16 / Beef Bourguignon £18 / Toulouse Sausages £16 / Cote de Veal £18

Sides included with main dishes: Julienne (skinny) fries / seasonal greens / new potatoes /plats du jour green salad / aligot mash / gratin

## Desserts

Crème Brûlée £8 / Clafourtis £8/ Red Wine Poached Pears £8 / Cheeseboard £10 / Tarte Tatin £8 / Granita £8 / Affogato £8 / Sorbets & Ice Creams £6

Espresso, Cafe Creama & Filter Coffee - Desert Wines