



THE BRASSERIE
AT FONAB

Opening times - 5.30pm to 10.00pm

Scotland has an enormous natural larder, producing a range of quality seafood, meat, game, fruit and vegetables.

We are delighted to be able to support the local economy using the finest of ingredients from our local suppliers in and around Scotland.

All of our meat is chosen from fully accredited Scottish Farms and where possible from rare breed farms. In supporting rare breeds, we are playing our part in helping to conserve breeds that are in danger of being lost to future generations.

Our Beef is aged for a minimum of 28 days, hand cut by highly skilled butchers, using time honoured techniques. Ageing the steak in this method gives our steak increased flavour and intensity, creating the best flavour possible.

Our shellfish is sourced from the shores of Scotland, and we only use the finest white fish, caught from sustainable sources and delivered fresh every day.

Our Smoked Salmon is smoked on-site, using beech briquettes and hickory smoking chips, giving the salmon a truly unique flavour.

We only use Wild Game from Scotland, traceability is key and we ensure that estates and gamekeepers we work with are legally certified, trained hunters. Ensuring they are abiding to the seasons and that they protect the welfare of the animals and their natural habitat.

Enjoy the richness and flavour of Scotland's natural larder through the seasons.

Snacks & Bread

Wild Hearth Bakery Bread <i>Scottish rapeseed oil, butter</i>	£4.95
Mixed Olives	£4.95
Haggis Bon Bon <i>garlic mayonnaise</i>	£4.95
Lindisfarne Oysters <i>natural, with lemon</i>	£2.95 per oyster

To Start

Soup of the Day <i>wild hearth bread</i>	£6.50
West Coast Crab Panzanella <i>citrus, green olive, sourdough, fresh curry leaf</i>	£13.95
Mouclade Soup <i>mussels, leek, curry</i>	£11.95
Confit Duck Terrine <i>mango, tandoori puffed wild rice</i>	£11.95
Celeriac and Truffle Pressè <i>pecorino, quince</i>	£10.95
Roasted Quail <i>sweetcorn, mushroom, soy</i>	£15.95
Home Smoked Salmon <i>chicory, lemon, caper berry, rye bread</i>	£12.95
Spelt Grain Risotto <i>Winter truffle, parmesan, mangalitsa ham</i>	£11.95

Guests booked on a dinner inclusive package have an allowance of £40.00 per person for food.
Any extras including all wine and drinks will be charged as consumed.

Menus might be subject to change due to seasonality and produce availability.
Please speak to a member of staff before ordering, should you have any allergies or intolerances.

A discretionary service charge of 10% will be added to your bill

To Follow

Ox Cheek <i>pomme puree, shallot, tenderstem</i>	£23.95
Monkfish <i>saffron risotto, soffrito sauce</i>	£23.95
Highland Venison <i>gem lettuce, crapaudine, redcurrant</i>	£23.95
Chicken Kiev <i>broccoli, baby vegetables</i>	£21.95
John Dory <i>cauliflower, razor clam, curry and sauternes</i>	£23.95
Gratin of Leeks <i>winter vegetables, truffle, crispy potatoes</i>	£21.95
Fonab Hen's Egg Tartlet <i>lentils, broccoli, shallot</i>	£21.95

FONAB GRILL MENU

All of our steaks are matured in a Himalayan Salt Chamber, served with triple-cooked chips and a **sauce of your choice:** Pepper Sauce, Red Wine Jus, Chicken Jus or Béarnaise

8oz Scotch Fillet Steak <i>triple-cooked chips, choice of sauce</i>	£37.95
Prime 10oz Ribeye Steak <i>triple-cooked chips, choice of sauce</i>	£31.95
Fonab Steak Burger <i>comté cheese, house sauce, dill pickle, tomato, lettuce, chips,</i>	£17.95
Romanesco Cauliflower Steak <i>baba ganoush, spiced tomato salsa, burnt onion</i>	£19.95
Halibut <i>sautéed potatoes, lemon, hollandaise sauce</i>	£27.95

SIDES

Triple-Cooked Chips	£3.95
Skinny Fries	£3.95
Mixed Salad	£3.95
Seasonal Vegetables	£3.95
Creamy Mash	£3.95
Cauliflower Cheese	£3.95
Tenderstem Broccoli	£3.95

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To End

Vanilla Crème Brûlée <i>almond biscotti</i>	£8.00
Pineapple Tart Tatin <i>smoked rum & raisin ice cream</i>	£8.50
Yorkshire Rhubarb <i>white chocolate mousse, ginger crumble</i>	£8.50
Pecan Pie <i>chocolate cremeux, banana</i>	£8.50
Sweetcorn and Polenta Delice <i>blood orange</i>	£8.00
Selection of Homemade Ice Cream or Sorbet	£5.50

SELECTION OF BRITISH CHEESES

Five Cheeses £11.95 **Seven Cheeses** £16.50 **Nine Cheeses** £19.00
sesame and fruit loaf, oatcakes, lavosh, honeycomb, apricot

HARD

St Andrews, Fife, Cow's Milk, Unpasteurised
matured for nine months, the cheese is creamy and medium-strength, and offers a well-rounded, lingering finish.

4 Ewes, Tain, Ewe's Milk, Pasteurised
takes its inspiration from Spain's Manchego. Fudgy on the palate, a delectable sweet nuttiness.

Bonnet, Ayrshire, Goat's Milk, Pasteurised
nutty, herbaceous, sometimes smoky finish with a sweet lemony tang. Smooth and crumbly texture.

SOFT

Minger, Tain, Cow's Milk, Pasteurised
strong washed rind aroma with a soft and silky fresh creamy centre.

Drumturk, Ptarmigan, Perthshire, Goat's Milk, Pasteurised
a firm, young curd cheese, ash dusted with a snowy rind.

Elrick Log, Carnwath, Goat's Cheese, Pasteurised
a mould ripened lactic goat's cheese with a lemon tang and creamy finish.

BLUE

Blue Murder, Tain, Cow's Milk, Pasteurised
softer and creamier than many blues. Spicy, salty and slightly sweet.

Lanark Blue, South Lanarkshire, Ewe's Milk, Unpasteurised
slightly sweet and green-blue veins spreading through the cheese, Roquefort-styled.

Hebridean Blue, Isle of Mull, Cow's Milk, Unpasteurised
Scotland's take on a classic Stilton, wonderfully subtle and creamy blue. Salty and tangy with a creamy texture.

