

The Black Bull

HOTEL & RESTAURANT

ESTABLISHED 1780

À La Carte

12 - 3pm & 5pm - Late

To Start

Home made Soup , home made bread	4.55
Mushroom & Tarragon Ravioli , vegetable spaghetti, broth	5.45
Home-cured Salmon , pickled vegetables, beetroot pear	6.95
Chicken Liver Pâté , truffle butter, brioche	7.45
Seared Scallops , pineapple foam, celery sauce, almonds <i>(125ml Unoaked Chardonnay Mandrarossa £3.25)</i>	8.50
Haggis Bon Bons , whisky sauce <i>(125ml Peter Lehmann's Shiraz Art Series 2008 £2.85)</i>	5.65

Main Courses

Fillet of Hake , cauliflower puree, broccoli, garlic butter <i>(Little Yering Chardonnay 2009 £24.95)</i>	12.45
Filo Wrapped Free Range Chicken , potato spaghetti, kale, parsnips, orange jus <i>(Leduc Viognier 2010 £20.50)</i>	13.45
Pumpkin Risotto , truffle oil, pickled watercress	12.45
Loin of Venison , pak choi, celeriac dauphinoise, juniper jus <i>(De Gras Cabernet Reserva 2009 £21.95)</i>	19.95
Duck Breast , carrot & ginger puree, kale, Madeira jus <i>(Biferno Rosso Riserva 2007 £19.95)</i>	13.45
Fillet of Plaice , bread crust, root vegetable ragout, beetroot & lemon sauce <i>(Frost Pocket Sauvignon Blanc 2010 £22.95)</i>	13.95
8oz. Sirloin of Scottish Beef , hand cut chips, watercress Red wine jus Or Peppercorn Sauce <i>(Colome Estate Malbec 2009 £27.95)</i>	17.95

Desserts

Blackberry Soufflé , mascarpone ice cream <i>Please allow 15 minutes</i>	6.50
Apple Tart , candied apple syrup, cinnamon ice cream	6.85
Saffron Poached Pear , cardamom jelly, chocolate tuille	5.45
Dark Chocolate Fondant , cranberry, sauce	5.65
Chefs Cheese Selection , chutney, fruit loaf	6.50

