



## Strawberry Fields Bistro Menu

Settle in and enjoy Chef's  
**Fresh Seasonal Mixed Salad**, dressed in our House Vinaigrette  
**Freshly baked Flatbread**, Herbs and Garlic dip

### For The Table

#### Scottish Langoustines

Whole langoustines from the North of Scotland, served in their Shell,  
with Aioli and Kashmiri Chili & Garlic Chutney, 10 pieces £42.00

**A selection of Scottish Smoked Seafood (*Shareable, but no judging!*)**  
including Smoked Sea Trout, cured Salmon, Smoked Mussels,  
and other locally Smoked Fish, inspired by Scotland's Lochs and Coastline. £35.00

### The Main Event

**Whole Baked Sea Bream** en Papillote, baked in parchment with Tomatoes,  
soft Herbs & Olives (*Shareable, but no judging!*) £25.00

**Slow Braised local Shoulder of Lamb**, Oregano, Garlic,  
Lemon and Pomegranate (*Shareable, but no judging!*) £36.00

**Perthshire Sirloin**, Succulent Scottish Sirloin, crispy Beef & Onions,  
served Medium £32.00

**Pan-Fried Fillets of Hebridean Salmon**, Crispy Kale £24.00

**Seasonal Garden Chargrilled Vegetable & Halloumi Platter** £21.50

*All main dishes are served with our freshly made sauces:*

**Béarnaise · Red Wine Jus · Chimichurri**

### Sides £7.00

**Triple-Cooked Potatoes**, Rosemary Salt & Sarlic Aioli

**Creamed Potatoes**, Chives & crispy Shallots

**Honey Roast Heritage Carrots**, Thyme, toasted Seeds and Chilli

**Charred Hispi Cabbage**, burnt Butter, Capers & Parsley

**Roasted Squash**, Harissa, Yoghurt & Pumpkin Seeds

**Charred Tenderstem Broccoli**, Mint, Feta & Pomegranate

### To Finish

**Javara Chocolate & Hazelnut Cheesecake**, Crème Fraîche, Raspberries £12.00

**Sticky toffee Pudding**, Butter Scotch Sauce, Vanilla Ice Cream £12.00

**Pavlova of the day**, Seasonal, Fruits from Garden (*Shareable, but no judging!*) £15.00

**Selection of Scottish cheese**, Artisan Crackers, Chutney, Pickled Grapes £16.50

*We endeavour to use local produce wherever possible.*

*Prices are inclusive of V.A.T.*

*Service charge is not applied to your final bill, any gratuities are at the discretion of our guests.*

*If you have any dietary requirements, we would be happy to cater for your dietary needs, however, we cannot guarantee absolute separation of allergens and cannot take responsibility for any adverse reaction which may occur.*

*Please ask your server should you require any further allergen information.*