

# CONSERVATORY BRASSERIE

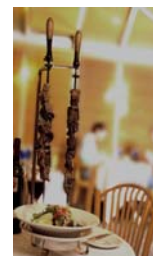
## SAMPLE DAY MENU

(Changes monthly)

<b>Sliced Tomato &amp; Buffalo Mozzarella Salad</b> dressed with olive oil	£5.25
<b>House Caesar Salad</b> with char-grilled smoked chicken and bacon	£5.75
<b>Individual Potted Chicken Liver Pate</b> fresh oregano butter and char grilled bread	£4.95
<b>West Coast Steamed Mussels</b> in a rich Portuguese tomato & chorizo sauce	£5.95
<b>Croquete de Bacalhau</b> "Salted Cod Fishcakes" with a prawn and piri-piri yoghurt	£5.50
<b>Wild Woodland Mushrooms</b> in tempura batter with a sweet and sour piri-piri dip	£5.95



<b>Daily Braised Roast</b> on sautéed new potatoes and steamed vegetables and roast jus from	£9.95
<b>Fresh Haddock</b> in Local Belhaven Ale Batter with handcut local potato chips & garden peas	£9.95
<b>Sautéed Fillets of Chicken</b> in a spicy piri-piri curry sauce on tomato scented rice	£9.50
<b>Grilled Local Pork &amp; Herb Sausage</b> on creamed potato with onion gravy and crispy bacon	£9.75
<b>Traditional Beef and Belhaven Ale</b> cooked with root vegetables creamed potato topped with a pastry pie lid	£9.75
<b>Roast Butternut Squash Risotto (V)</b> with wilted spinach and pine nut	£9.50
<b>Portuguese Beef Espetada</b> , Skewered local beef marinated in red wine And mixed herbs served with sautéed new potatoes and mixed salad	£10.95
<b>Char-grilled Rib Eye</b> of local Scottish Beef Steak with sautéed new potatoes mushrooms and grilled tomato	£15.50



**Daily Desserts** are available from the blackboard from £3.95



**Freshly Brewed Coffee** or Tea complemented with homemade shortbread from £2.50

### SCOTTISH QUALITY ASSURED BEEF

With full traceability and wherever possible is sourced locally in support of local farming community

This menu has been prepared in support of the

**el** East Lothian  
**Food & Drink**  
festival

Please note we cannot guarantee that any product on this menu is totally free from nuts or nut derivatives or genetically modified foods

# CONSERVATORY BRASSERIE

## TABLE D'HOT MENU

(Changes weekly)

Local Findlay's Haggis and Black Pudding Tower  
with Glenkinchie whisky and mustard grain cream

Bruchetta of Goats Cheese and Beetroot  
with fresh raspberry dressing

A platter of Dunbar Smoked Salmon  
on a large bellini with pesto oil and lemon

Classic Portuguese Seafood Chowder  
With mixed Scottish seafood, salmon and white fish in a rich tomato and onion base



Leg of Duck Confit

Duck leg cooked slowly in duck fat  
presented on creamed herb potatoes with Madeira wine jus

Slow Braised Scottish Border Lamb Shank  
on creamed new potatoes with a full bodied Dao red wine sauce

Breast of Maize Fed Chicken  
on Finlay's haggis fritter on creamed potato laced with Glenkinchie malt whisky sauce

Fricassee of Dunbar Farmed Salmon and White Fish  
and seafood on a rich tomato and onion base layered with filo pastry and goat's cheese

Grilled Fillet of Farmed Seabass  
on wilted spinach with a light vanilla jus and creamed potatoes



Individual Hot Apple Crumble  
with East Linton bramble liqueur ice cream

Glazed Lemon Curd Tart  
with a fresh lime sorbet quenelle

Rum and White Chocolate Crème Brulee  
with handmade shortbread biscuit

East Lothian Cheese Platter  
with fruit, mini oatcakes



2 Courses Set Brasserie Menu £17.50

3 Course Set Brasserie Menu £ 22.50

Freshly Brewed Fair Trade Columbian Grounded Coffee  
with chocolate mints £2.50

**Hotel residents on a dinner, bed and breakfast package are welcome to choose from the  
Three Course Brasserie TDH menu.**