

FOOTDEE'S

Restaurant

Homemade Soup | Balmoral Bread | Rolled Butter **£6.95**


 **North Sea Mussels** | Cider & Apple Broth | Bread & Butter **£8.25**


 **Caramelised King Scallops** | Strawberry | Basil **£9.50**

 **Arbroath Smokie Fishcake** | Leek | Prosecco **£7.95**

Smoked Wood Pigeon | Black Pudding | Blackberries **£8.25**

Cured Ayrshire Pork Belly | Langoustine | Fennel | Apple | Plum **£19.00**

 **Loch Duart Salmon** | Heritage Tomatoes | Pickled Shallots | Crab **£19.50**

 **Baked Peterhead Cod Loin** | Petits Pois a la Francaise | White Wine & Garlic Clams **£19.00**

Wild Mushroom and Chestnut Pithivier | Pomme Puree | Brussels Sprouts **£16.00**

Roast Duck Breast | Turnip | Confit Fig | Five Spice | Port **£22.00**


Toffee Sponge | Vanilla Panna Cotta | Honeycomb | Soy Caramel Sauce **£7.00**

Lemon Posset | Italian Meringue | Shortcrust Pastry | Caramelised White Chocolate **£7.00**

Cookie Torte | Pumpkin Puree | Poppy Seed Crème | Pumpkin Granola **£9.00**

Poached Pears and Plums | Elderflower | Blackberry | Cinnamon Crumble | Champagne Sorbet **£8.00**

Peanut Butter and Mocha Cheesecake | Peanut Butter Icing | Candied Nuts | Chocolate Wafer **£8.00**

 *Preserving our oceans for future generations, Seafood with this mark comes from Marine Stewardship Council certified sustainable fisheries. MSC-C-54946. www.msc.org*

For guests with special dietary requirements or allergies who may wish to know about food ingredients used, please ask a member of staff. All prices are inclusive of VAT at the current rate.

We do not add a service charge to your bill. 100% of the tips you leave are distributed amongst the staff according to their wishes.