

# Sample Sunday Lunch at Barmore Bistro

## Starters

### **Chicken Liver Paté**

toasted brioche, black cherry, hazelnut (Gfa)

### **Beetroot Salmon Gravavlax**

pickled cucumber, parsley mayo, lemon (Gf)

### **Buffalo Mozzarella**

heritage tomato, black olive, basil (Gfa)

### **Soup of the Day**

homemade bread, butter (Gfa)

## Mains

### **Roast Scotch Beef**

garlic roast potato, giant Yorkshire pudding, honey roast root vegetables, cauliflower cheese, pan gravy (Gfa)

### **Honey and Arran Roast Mustard Roast Gammon**

garlic roast potato, Yorkshire pudding, honey roast root vegetables, cauliflower cheese, apple puree and redcurrant gravy (Gfa)

### **Smoked West Coast Haddock**

Parsley mash, wilted spinach, poached egg, smoked Applewood cheddar cream (Gf)

### **Butternut Squash and Wild Mushroom Wellington**

red pepper salsa, garlic roast potatoes (V)

## **Sides**

- Cauliflower cheese (Gf) £5
- Honey roast root vegetables (Gf) £5
- Maple pigs in blankets £6
- Truffle and parmesan chips (Gf) £5
- Garlic roast potatoes (Gf) £5
- Giant Yorkshire Pudding £4
- Homemade bread and butter £4

## **Desserts**

**Warm Pistachio and Olive Oil Cake**  
raspberry ripple ice-cream, bramble puree

**Strawberry Cheesecake**  
strawberry sorbet

**Selection of Arran Ice Cream and Sorbets (Gf)**

**Scottish Cheese Selection**  
damsel biscuits, celery, grapes, seasonal chutney (Gfa)

Two courses £24.95  
Three courses £29.95

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

V: Vegetarian Ve: Vegan Gf: Gluten Free Gfa; Gluten Free Available  
Dfa; Dairy Free Available

### **FOOD ALLERGENS & INTOLERANCES**

Please ask a member of staff if you require information on the ingredients in the food we serve.