

The Nightingale

Hotel, Bar & Restaurant



Starters

Swordfish Ceviche

Tequila Infused Cactus Tostada, Guacamole, Salsa Ranchero, Pickled Kohlrabi & Beetroot

Chorizo Ragout, Green Olive Corn Bread, Butternut Squash Puree

Lime Marinated Watermelon, Lobster & Salmon Salad, Fig Vinaigrette

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Sorbet

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Main Courses

Fennel Crusted Chicken Breast, Pear Chutney Croquette, Marsala Braised Fennel, Rainbow Carrot & Parsnips, Charred Corn Sauce

Sautéed Salmon, Green Olive & Brie Hash, Swede & Turnip, Baby Courgette, Charred Mango Salsa, Beetroot Reduction

Feather Blade Scottish Wagyu, Chorizo Au Gratin, Fondant Kohlrabi, Celeriac & Carrot, Wild Mushrooms, Piccalilli Cream - £10.00

Supplement

Black Onion Seed Crusted Duck Breast, Tarragon Pearl Barley, Grilled Aubergine & Root Vegetables, Coriander & Grapefruit Reduction

Citrus & Sage Brined Pork Tenderloin, Bourbon Smoked Purple Potato, Baby Leek, Aubergine, Roasted Pear Cream

V- Wild Rice in Cardamom Pesto, Halloumi Marinara

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We pride ourselves on our food being Cooked Fresh to Order and Locally Sourced

If you have any allergens or intolerances please speak to your waiter/ess.

Non-Residents & B+B Guests

Starter ~ £9.00

Main Course ~ £19.00

4 Course Meal ~ £35.00