

Kintyre Restaurant A La Carte Menu

Starters

OYSTERS & CRUSTACEANS

Carlingford Oysters

6/£12.00 12/£22.00

*From the East Coast of Ireland, Carlingford Oysters is a family run business like ourselves.
They pride themselves on producing some of the world's finest oysters
and are regarded highly by chefs throughout the world*

Half or Whole Dressed Lobster

*Locally creel caught, dressed with Herb Crème Fraiche
Brown Butter Vinaigrette
£16.00/£30.00*

Fresh Dressed Vallance Crab

*Tomato, Avocado and Round Leaf Lettuce
£16.00*

Chilled Shellfish Cocktail

*Caught in the Firth of Clyde and landed in Troon,
served simply with chopped Salad Horseradish Cocktail Sauce,
Brown Bread and Lemon
£16.00*

Lochgreen Signature Shellfish Bisque

*With Chilli, Cognac and Anise, served with Traditional Accompaniments
£8.00*

STARTERS

Hendricks Gin Cured Scottish Salmon

*Served with Salted cucumber Salad, Brown Bread and Lemon
£10.00*

Warm Salad of Duck Confit & Puy Lentils

*Served with a Foie Gras Crouton, Spinach and Almond Veloute
£10.00*

Ahi Yellow Fin Tuna, Tempura Calamari

*With Toasted Sesame Salad, Sushi Ginger, Wasabi
And Ponzo Sauce
£10.00*

Hand Dived Scallops with Curried Cauliflower

*Grapes, Pine Nut and Caper Dressing
£14.00*

Grilled Crotin Goat's Cheese

*Pickled Beets, Poached Pear, Pecans and Truffled Honey
£8.00*

FISH

Whole Sole, Grilled or Muniere

*Served with Spinach, Brown Butter, Lemon and Capers
£24.00*

Atlantic Halibut with Cider & Apple Braised Onions

*Loch Fyne Mussels and New Potatoes
£23.00*

Wild Sea Bass Topped with Mushroom & Herb Crust

*Served with Slow Cooked Ratatouille and Lemon Beurre Blanc
£20.00*

Half or Whole Grilled Lobster Thermidor

*Garlic and Herb Butter or Saffron Rice Pilaf, Mustard and Cognac
£16.00/£30.00*

MEAT

Roast Breast of Corn Fed Chicken

Haggis Scotch Egg, Truffled Pearl Barley and Whisky Essence
£18.00

Pan Fried Calf's Liver

Chorizo Lentils, Onion Confit and Purple Mash
£16.00

Roast Lamb 'Nicoise'

Crushed Epicure Potatoes, Green Olive Tapanade, Sauce Vierge
£18.00

GRILL

Matured on the Bone for a minimum of 30 Days, our Beef is 100% Scotch and hand selected by our Butcher for flavour and tenderness

10oz Sirloin £28.00

10oz Rib Eye £28.00

8oz Prime Fillet £32.00

All cooked to your liking and served with traditional grill garnish and your choice of sauce

Timeless Sauces

Peppered Brandy Cream, Red Wine, Forestiere, Café de Paris Butter

Sides

Pomme Puree £4.00, Gratin Dauphinoise £5.00, Boiled New Potatoes £4.00

Pomme Pont Neuf £4.00,

Garlic and soy Glazed Broccoli £4.00, Seasonal Vegetables £4.00

Green Salad with a choice of Blue Cheese Dressing or Mustard Vinaigrette £4.00

Heritage Tomato Salad £4.00

DESSERTS

Classic Tarte Tatin

*Chilled Sauce Anglaise and Ice Cream
£8.00*

Caramelised Banana Semi Freddo

*Chocolate Creameux, Peanut Brittle
£8.00*

Pina Colada Rice Pudding

*Tropical Fruit Granola, Glazed Mallow
£8.00*

Scottish Strawberries and Raspberries

*Chantilly Cream
£8.00*

Salted Caramel Custard Tart

*Spiced Ice Cream
£8.00*

Costley's Gelato Selection of Ice Cream and Sorbet

£7.00

Selection of Scottish & Continental Cheeses

*Served from the Trolley with Fresh Fruit and Biscuits
£12.00*

*Freshly Brewed Coffee and Tea
Served with Chocolates and Petit Fours
£5.00 per person*

We respectfully request that all residents sign for their dinner bill before retiring for the evening