

# glenisle

BISTRO | *Isle of Arran*

## Starters

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### Salt Baked Celeriac

Pea and truffle puree, parsley veloute, heritage carrot

8.95

### Arran Smoked Salmon

Parsley creme freche, lemon wedge, citrus gel and poached cucumber

9.95

### Jerusalem Artichoke

Veloute and heritage carrot crisps

7.00

## Mains

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### Pan Seared Chicken supreme

Bread sauce puree, roasted new potatoes, wild mushrooms, tenderstem broccoli, maderia jus

22.50

### Butter Roasted Fillet Steak

Featherblade mini beef pie, asparagus, artichoke puree, red wine jus

25.00

### Pan Seared Seabass

Heritage carrots, fennel, mussels, raddish, white wine sauce

19.50

### Wild Mushroom

Asparagus risotto

16.50

## Desserts

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### Creme Brulee

Shortbread

8.95

### Vanilla Cheesecake

Strawberry, ginger crumb

7.95

### Arran Cheeseboard

Chutney, oatcakes

12.50

### Trio of Arran Ice Cream

6.00

Please don't hesitate to speak to your server about any additional dietary requirements, our Chefs endeavour to accommodate where possible.

[www.glenislehotel.com](http://www.glenislehotel.com)