



THE HYDRO CLUB RESTAURANT

STARTERS

ROASTED TOMATO AND GARLIC SOUP

herb dumplings, homemade bread

ARANCINI DI RISO

chargrilled artichoke, olive tapenade

HAY SMOKED CHICKEN

grape, apple shards, blue cheese, walnut salad

SMOKED MACKEREL PATE

compressed watermelon, cucumber and wasabi gel, sesame seed tuille

HAM HOCK TERRINE

white pudding bon bon, apple gel, curry puree

VEGETARIAN SPECIAL

please ask your table host for details of this evening's dish

MAINS

MEATS

10oz RIB EYE OF SCOTTISH BEEF

(£2.50 supplement)

triple cooked chips, confit tomato, mushrooms, garlic butter, peppercorn or béarnaise sauce

DUO OF LAMB

Lamb chop and braised leg, lentil daal bon bon, paneer pomme galette, coriander and red pepper salsa

CRISPY PORK BELLY

confit pear, tender stem broccoli, pear puree and café au lait sauce

PLATES

BAKED COD LOIN

Arbroath smokie mash, pea puree, spinach foam

PLUM TOMATO, RED ONION MARMALADE BOCCONCINI

layered puff pastry tart, rocket, sweet potato, Edamame bean salad

VEGETARIAN SPECIAL

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DESSERTS

HYDRO TEA CAKE CHEESECAKE

marshmallow, chocolate paint, salted caramel pieces

APPLE TARTE TATIN

Tonka bean ice cream, toasted nuts, cranberries

PEACH MELBA, DUO OF RASPBERRY

vanilla bean ice-cream

COCONUT CREME BRULEE

poached pineapple, chilli chocolate shortbread