



THE HYDRO CLUB RESTAURANT

STARTERS

8 HOUR CONFIT PORK BELLY

pan fried scallop, rhubarb, celeriac puree and black pudding crumb

SCOTCH EGG

celeriac, beetroot, chive aioli, chorizo dressing

DUNLOP DAIRY'S GOATS' CHEESE

Heritage tomatoes, goats' curd, garden picked herbs, tomato consommé

HAGGIS, NEEPS AND TATTIES

oatcake crumble, homemade brown sauce

BUTTERNUT SQUASH VELOUTÉ

coconut, chilli, coriander, toasted pumpkin seeds

MAINS

GARTMORN FARM CHICKEN SUPREME

confit garlic puree, Ayrshire smoked bacon, skirlie potatoes, baby leeks, wild mushrooms, chicken jus

MINCE AND TATTIES

braised oxtail, koffmans cabbage, roasted carrots, oxtail sauce

PETERHEAD LANDED HAKE

smoked haddock chowder, sea vegetables, pea velouté

BACON AND EGGS

roast loin of bacon, fried duck egg, Stornoway black pudding, caramelised apple, roasted shallot, calvados gravy

DRY AGED CAMPBELLS SIRLOIN STEAK

confit tomato, mushroom, caramelised onions, peppercorn or bearnaise

SALT BAKED CELERIAC

roasted beets, heritage carrots, almond crumb, caramelised squash, almond velouté

DESSERTS

CRANACHAN

Drambuie cream, toasted oatmeal, raspberry sorbet, raspberries, ginger biscuit

CLOOTIE DUMPLING

Drambuie custard, Grahams dairy ice cream

BLACK FOREST CHEESECAKE

chocolate delice, pistachio sponge, Amaretto crumb, cherry sorbet

CITRUS MERINGUE PIE

citrus glazed lemon tart, citrus curd, clementine sorbet

SCOTTISH CHEESE SELECTION

Dunsyre blue, Highland brie, Isle of Mull cheddar, red onion marmalade, Scottish oatcakes

SIDES

SIDES £3.00

GRATIN POTATOES

TENDER STEM BROCCOLI, SUGAR SNAPS AND CARROTS

HERITAGE TOMATO AND SMOKED FETA SALAD

TRUFFLE FRIES OR TRIPLE COOKED CHIPS

ISLE OF MULL CHEDDAR CAULIFLOWER CHEESE

SCOTTISH TABLET AND MACAROONS

with coffee