



*The Roost*  
RESTAURANT

Lunch Menu

*Starters*

Roasted heritage tomato soup, wild garlic pesto (gf) - £6

Warm salad of Perthshire pigeon, puy lentils, green beans & pomegranate (gf) - £7.75

Home-cured Shetland salmon with pickled heritage carrots, cucumber ketchup & borage - £8

Twice-baked Anster cheese soufflé, hazelnuts & apple (v) - £8

Rillettes of Perthshire hare, carpaccio of baby figs, garden salad & crostini - £7.50

Salad of radicchio, lamb's lettuce & dandelion leaves, toasted pecans, caramelised pear, whipped goats' curd, hibiscus syrup (v) (gf) - £7

*Main courses*

Pan-fried local venison liver, red cabbage, Parmentier potatoes, Medlar & pan juices - £16

Parsnip & caramelised onion tart, crème fraiche, watercress (v) - £15  
(Baked to order, please allow 20 minutes)

Braised Scotch ox cheek, horseradish pomme mousseline, braised celery, heritage carrots, red wine sauce (gf) - £16

Oven-roasted fillet of Loch Awe sea trout, crushed potatoes, sea-beet, baby fennel, apple & thyme dressing (gf) - £16

Risotto of Scottish free range chicken, baby leek, sautéed wild mushrooms Jerusalem artichoke (gf) - £16 (Also available without chicken (v) - £14)

North Atlantic cod fillet with wild garlic mash, baby beets, choi sum, rosemary & orange butter (gf) - £16

*Our produce suppliers are :- Campbells Prime Meats (Fish & Meat), Ochil Foods (Local game & fine foods), Wellocks (Fruit & Vegetables), Seriously Good Venison (Game), Carroll's Heritage Potatoes*

If you have an allergy please ask one of our staff about the ingredients in our dishes before placing your order  
All prices are inclusive of VAT at 20%