

Café Tartine Set Menu

STARTERS

Soup du jour (v)

served with artisan bread and butter

Pork Rilette

slow cooked in goose fat served with homemade apricot & mustard pickle and cornichons

Caesar Salad

baby gem lettuce, Caesar dressing, garlic croutons and freshly grated Parmesan

Tartare of Fresh and Smoked Scottish Salmon

with minced sweet red onion, cocktail capers, mixed leaf salad, lemon dressing and dill oil

Sauté Button Mushrooms (v)

with creamy brie and garlic cream topped with a herb and emmental crust
served with crusty French bread

MAINS

Slow Cooked Pork Belly

with York cabbage, creamy pomme purée and mustard grain jus

Pan Roasted Cornfed Chicken Supreme

with asparagus and pea risotto and carrot & sauternes butter

Bœuf Bourguignon

slow braised Scottish beef in a rich red wine gravy served with creamy pomme purée
and French beans

Pan Seared Sea Bass

with peperonatta, roasted baby boiled potatoes, harissa dressing and basil oil

Asparagus and Pea Risotto (v)

with basil oil and grated vegetarian parmesan

DESSERTS

Profiteroles

with praline cream and toffee sauce

Orange Scented Chocolate Panna Cotta

Crème Caramel

Fresh Watermelon

with fresh lime juice, fresh mint and homemade raspberry sorbet

If you have any special dietary requirements, please inform your server