

MICHEL ROUX JR AT *Trocadero's*

Scottish Loch Creran Oysters

Frozen Bloody Mary, Pickled Cucumber, Lovage Oil
or

Nature Lemon, Tabasco, Red Wine, Shallots Vinaigrette
1 Oyster - 4.00 3 Oysters - 12.00 6 Oysters - 24.00

To Start



Shetland Crab

White and Brown Crab Meat, BBQ Mango, Sourdough Crackers
Remy Martin XO Cocktail Sauce
20.00

Roux Balvenie Smoked Salmon

Lemon, Egg Mimosa, Capers, Pickled Shallot, Granary Bread
18.00

Beef Short Rib

Slow Cooked Beef Short Rib, Celeriac Remoulade, Whisky Sauce Au Poivre
14.00

Scottish Game Pate

Game Pate, Spiced Pear Gel, Toast, Fig and Apple Jam
14.00

Soup Of The Day

Soup of the Day, Crispy Onion, Herb Crème Fraiche
9.00

House Caesar

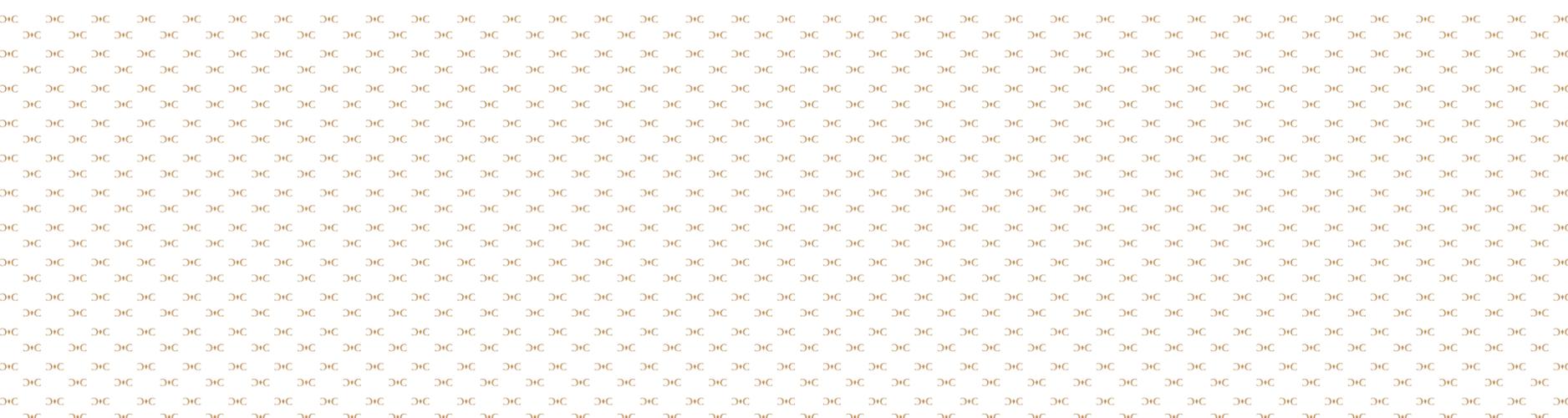
Romaine Lettuce, Parmesan, Caesar Emulsion,
Croutons, Maple Bacon
12.00

The Caviar Bar

Royal Oscietra From Imperial Caviar
Crackers, Nori Puff, Boiled Egg Mimosa,
Whipped Chive Crème Fraiche, Fried Capers
30g - 120.00



*We Endeavour to Use Local Produce Wherever Possible.
Should You Have Any Questions About Allergens, Please Speak To One Of Our Team Members.*



MICHEL ROUX JR AT Trocadero's

For Mains



Trocadero's Fish of The Day

Best of Market

Market Price

Shallot Tarte Tatin (V)

Puff Pastry Tart, Glazed Shallot, Blue Cheese, Pickled Pear, Butternut Squash

20.00

Herb Gnocchi (V)

Mushroom Bolognese, Mull Cheese Custard, Candied Walnut, Chive Cream

20.00

Scottish Halibut

Champagne & Grape Beurre Blanc, Wilted Greens

35.00

From The Jospier Grill



700g Bone in Cote De Boef of Prime Speyside Beef

99.00

200g Fillet of Prime Speyside Beef

45.00

280g Ribeye of Prime Speyside Beef

40.00

Sticky Glazed BBQ Style Spatchcock

Chicken on the Bone, Chimichurri

25.00

Our Meats are Marinated in our Special Salt Rub and Brushed With our Special Meat Butter.
Served With A Choice of One Sauce Per Person

Pepper

Red Wine, Shallot

Beefy Marmite Hollandaise

Chimichurri

Additional Sauce Served at 4.00 per Sauce

Sides



Triple Cooked Chips, Malted Vinegar Salt 7.00

Clotted Cream Mashed Potatoes 7.00

Honey Glazed Carrots, Puffed Rice and Kale 7.00

Purple Sprouting Broccoli, Toasted Almonds, Truffled Emulsion 7.00

To Finish



Trocadero's Dessert Trolley

A Nod to the Past. Signature Desserts, Sharing Bowls, Ice Cream and Sorbet

Signature Desserts - 12.50 Sharing Desserts 16.00

Cheese Plate with Scottish, British and French Cheeses

CB Grape Chutney, Muscat Poached Apricots, Crisp Green Apple Scottish Oat Cakes and Sourdough Crackers

18.00

Chocolate & Orange Souffle

Marmalade Ice Cream

16.00



