

Starters

Balvenie Cure Roux Smoked Salmon

Sieved egg, capers, and toasted granary bread £15

Roasted Heritage Tomato Soup

Sunflower Seed and Smoked Paprika Pesto £9

Highland Charcuterie

Selection of Great Glen charcuterie, sourdough crackers, garlic aioli, and pickles £14

Grilled Cheese (V)

Melted Scottish Clava Brie, Isle of Wight tomatoes on toast, drizzled with Crossbasket honey, served with mixed leaves £12

Denhead Farm Asparagus (V)

Perthshire asparagus, cured ham, and hollandaise sauce £14

MICHEL ROUX JR AT
Trocadero's

Taste of Trocadero's

Starters

Orkney Scallop

Hand-dived scallop, charred corn succotash, chorizo jam, brown butter vinaigrette £20

Belhaven Crab

Picked white crab, Granny Smith apple, fennel, brown crab XO mayo, BBQ mango, seaweed cracker £20

Mains

Chateaubriand for Two

30-day aged chateaubriand, grill garnish, seaweed butter Jersey Royals, triple-cooked chips, with choice of peppercorn, chimichurri, or Béarnaise £90

Lemon Sole Meunière

Lemon sole on the bone, capers, brown shrimp, Scottish Dulse, seaweed butter £42

Mains

Spatchcock Chicken

Sticky Glazed Chicken on the Bone, Herb and Tomato Salsa £26

Gnocchi (V)

Fried Gnocchi, Ratatouille, Parmesan, Chimichurri £20

Rack of Spring Lamb

Josper-grilled lamb, tender shoulder fritter, seaweed creamed potatoes, sweet peas, pancetta, and a hint of tarragon. £38

Smoked Haddock

Poached smoked haddock with buttered greens, golden potato fondant, and a perfectly poached egg, Mornay glaze £25

Tomato Goats Cheese Salad (V)

Toasted goat's cheese with grilled Perthshire asparagus, marinated British tomatoes, and pickled spring vegetables. £20

Speyside Steak

Josper-grilled Scotch ribeye with classic grill garnish and triple-cooked chips, served with your choice of peppercorn, chimichurri, or Béarnaise sauce.
280g £47 | 400g £57

Sides £6 each

Castle Honey Glazed Carrots, Puffed Rice and Crispy Kale £6
Grilled Little Gem, Crispy Ham, Aioli £6
Ayrshire 'Tatties' Cowboy Butter £6
Triple Cooked Chips, Malted Vinegar Salt £6

We endeavor to use local produce wherever possible. Should you have any questions about allergens please speak to our team.

Dessert & Cheese

Chocolate Mousse

Manjari 64% Chocolate Mousse, Kirsch Chantilly,
Cherry, Cherry Sorbet £13

Raspberry Custard

Set Raspberry Custard, Mascarpone,
Lemon Curd, Shortbread £10

Affogato

Double espresso poured over Scottish-cured vanilla ice cream for a
perfectly balanced bitter-sweet finish £9

Selection of Scottish & French Cheeses (from the trolley)

Served with muscat-poached apricots, crisp green apple, sourdough
crackers, and house chutney
4 Cheeses £18 | 6 Cheeses £22

Pastry Chef Simone's Gelato Sundae

Seasonal ice cream creations, luxuriously layered and garnished £11

Strawberry Pavlova

Strawberry basil consome, watermelon & ginger sorbet £12



CROSSBASKET
CASTLE

HOTEL, SPA & RESTAURANT

Bar Nibbles

£5 each

Gordal Olives

Smoked Haddock, Cheddar and Spring Onion Bite, Tomato Salsa

Loch Creran Oyster, Bloody Mary, Pickled Cucumber, Lovage Oil
(3 Oysters for £13 or 6 Oysters for £24)