



Scottish Loch Creran Oysters

Bloody Mary, Pickled Cucumber, Lovage Oil

or

Nature Lemon, Tabasco, Red Wine, Shallots Vinaigrette

1 Oyster - 5.00 3 Oysters - 14.00 6 Oysters - 28.00

To Start

Denhead Farm Asparagus

Perthshire Asparagus, Cured Ham, Hollandaise Sauce

14.00

Loch Fyne Scallop

Hand Dived Scallop, Charred Corn Succotash, Chorizo Jam,

Brown Butter Vinaigrette

20.00

Belhaven Crab

Picked White Crab and Granny Smith Apple, Fennel,

Brown Crab XO Mayo, BBQ Mango, Seaweed Cracker

20.00

Highland Wagyu

Tartare of Wagyu Beef, Sourdough Toast, Curred Egg Yolk,

Fried Capers, Truffled Emulsion

17.00

Rooster Baked Potato and Leek Soup

Hot Smoked Salmon

9.00

House Caesar

Romaine Lettuce, Parmesan, Caesar Emulsion,

Croutons, Maple Bacon

11.00

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.



For Mains

Lemon Sole Meuniere

Lemon Sole on the Bone, Lemon, Capers, Brown Shrimp, Scottish Dulse Seaweed Butter, Jersey Royals

45.00

Mull Cheddar Pie (V)

Puff Pastry, Celeriac, White Beans, Spinach, Butternut Squash

18.00

Herb Gnocchi (V)

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

18.00

From The Jospur Grill

700g Bone in Cote De Beef 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, Wild Garlic and Tomato Salsa

26.00

Scottish Monkfish Jospur Grilled Monkfish, Crushed Jersey Royals, Spinach, Shellfish Bisque, Lovage Oil

36.00

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

Bearnaise

Chimichurri

Additional Sauce Served at 4.00 per Sauce

Sides

Triple Cooked Chips, Malted Vinegar Salt 6.00

Seaweed Buttered Jersey Royal Potatoes 6.00

Honey Glazed Carrots, Puffed Rice and Crispy Kale 6.00

Spring Greens, Crispy Onions and Panko 6.00

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 12.00

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

Strawberry & Pistachio Souffle

Scottish Cured Vanilla Ice Cream

16.00



