

Starters

Balvenie Cured Roux Smoked Salmon
Sieved egg, capers, and toasted granary bread £15

Soup of the moment
Always seasonal £9

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

Scottish Mozzarella
Buffalo Milk Mozzarella, IOW Tomatoes, Peach, Lochlane Estate Honey & Fried Bread £14

Orzo Pasta
Orzo 'Risotto' Scottish Girolles, Ham Hough, Broad Beans, Nduja, Parsley £14

Foveran's Caesar Salad Trolley
Romaine, 36 Month Aged Parmesan, Sourdough,
Caesar Dressing, Maple Bacon, Anchovy £11 (£16 as main)
(Add Fried Buttermilk Chicken +£3)



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 Dulce, seaweed butter £42

Mains

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

Herb Gnocchi (V)
Ratatouille, Crispy Kale, Baby Carrot, Chimichurri, Candied Walnut £18

Rack of Spring Lamb
Josper-grilled Lamb, Ratatouille, Red Wine Lamb Jus £35

Scottish Hake
Batter Scraps, Malt Vinegar, Peas and Dill, Vermouth Tartare Butter Sauce £25

Tomato Goats Cheese Salad (V)
Toasted goat's cheese marinated British tomatoes, and pickled spring vegetables. £20

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

Scotch Beef Burger from the Josper
Onion Jam, Burger Sauce, Brioche Bun, Cheese, Gem Lettuce, Pickles, Skinny Fries £18

Classic French Dip au Jus
Thinly Carved Roast Rib of Speyside Beef,
Brioche Roll, .Fried Onions Melting Cheese
Roasting Juice and Shallot Gravy to Dip £14

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 Delice

Manjari 64% Delice, Blackberry, Honey Ice Cream £13

Cinnamon Crème Brûlée

Red Wine Poached Pear, Pear Sorbet,
Pain D'épice Tuile £12

Affogato

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

Selection of Scottish & French Cheeses

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

Warm Plum Bakewell Tart

Plum Compote, Disaronno Ice Cream £12

Bar Nibbles

£5 each

Bowl of Parmesan Skinny Fries and Garlic Aioli

Gordal Olives

Sea Trout, Spring Onion Bite, Tomato Salsa

Loch Creran Oyster, Bloody Mary, Pickled Cucumber, Lovage Oil

Lunch Market Menu

2 Courses £21.95/ 3 Courses £29.95

12-3pm

Starters

Soup of the Moment

Always seasonal

Or

Pressed Ham Hough, Sourdough Cracker, Celeriac and Apple Slaw, Burnt
Apple Ketchup, Sourdough Crisp

Or

Foveran's Caesar Salad Trolley

Romaine, 36 Month Aged Parmesan, Sourdough, Caesar Dressing, Maple Bacon,
Anchovy

Mains

Fish and Chips, Breaded Haddock, Minted Peas, Lemon Pepper Mayo, Chunky Chips

Or

Breast of Chicken, Lemon Thyme, Ratatouille, Olive Oil Crushed Ayrshire Tatties, Basil

Or

Ricotta Ravioli

Sage Butter Emulsion and Pickled Chili

Desserts

Cinnamon Crème Brûlée

Red Wine Poached Pear, Pear Sorbet,

Pain D'épice Tuile

Or

• Warm Plum Bakewell Tart, Plum Compote, Disaronno Ice Cream

Or

Selection of Scottish Cheese, Green Apple,
Sourdough Crackers and House Chutney