

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

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)

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

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

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

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
Grilled Little Gem, Crispy Ham, Aioli
Ayrshire 'Tatties' Cowboy Butter
Triple Cooked Chips, Malted Vinegar Salt

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

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

or

Sea Trout, Spring Onion Bite, Tomato Salsa

Loch Creran Oysters

Bloody Mary, Pickled Cucumber, Lovage Oil
1 Oyster £5 or 3 Oysters for £13 or 6 Oysters for £24