



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

Orkney 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

Roasted Heritage Tomato Soup

Sunflower Seed and Smoked Paprika Pesto £8

9.00

St Brides Chicken

Confit Chicken and Pistachio Ballotine, Pain D'Epice Crumb, Walnut Feuillantine, Rhubarb

16.00

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

42.00

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 Josper Grill



700g Prime Speyside Cote de Boeuf 90.00

200g Fillet of Prime Speyside Beef

45.00

280g Rib Eye of Prime Speyside Beef

42.00

Spatchcock Chicken

Sticky Glazed BBQ Style Spatchcock Chicken on the
Bone, Herb and Tomato Salsa

26.00

Scottish Monkfish

Josper 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 Ayrshire 'Tatties' Cowboy Butter 6.00

Honey Glazed Carrots, Puffed Rice and Crispy Kale 6.00 Grilled Little Gem, Crispy Cured Ham, Aioli Dressing 6.00

Heritage Tomatoes, Tomato Dressing, Shaved Bonnet Goats Cheese 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



