

## Starters

### Balvenie Cure Roux Smoked Salmon

Sieved egg, capers, and toasted granary bread £15

### Rooster Baked Potato & Leek Soup

Velvety potato and leek soup, hot smoked salmon, wild garlic pesto, served with sourdough £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

Perthshire asparagus, cured ham, and silky hollandaise sauce £14

MICHEL ROUX JR AT  
*Trocadero's*

## Taste of Trocadero's

### Starters

#### Loch Fyne 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, finished with seaweed butter and Jersey Royals £45

## Mains

### Spatchcock Chicken

Sticky glazed chicken on the bone with chunky chips and a wild garlic tomato salsa. £29

### Cauliflower V

Crisp cauliflower fritters with cauliflower cous cous, spiced onions, and vibrant chimichurri. £20

### Rack of Spring Lamb

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

### Peterhead Smoked Haddock

Poached smoked haddock with buttered greens, golden potato fondant, and a perfectly poached egg, finished with a rich 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

Castle honey glazed carrots with puffed rice and crispy kale £6

Spring greens with truffle emulsion £6

Jersey Royals with seaweed butter £6

Triple-cooked chips with 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

#### Valrhona Tainori 64% Chocolate & Raspberry Tart

Rich, dark chocolate tart with tangy raspberry, finished with a dollop of crème fraîche £13

#### Crème Brûlée

Silky vanilla custard with a caramelized top, served alongside delicate lavender 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

3 Cheeses £15 | 5 Cheeses £18

#### Pastry Chef Simone's Gelato Sundae

Seasonal ice cream creations, luxuriously layered and garnished £11

#### Individual Rhubarb Bombe Alaska

Light meringue encasing tart rhubarb and creamy ice, flambéed to perfection £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)