

# BISQUE RESTAURANT

*We are excited to announce the  
opening of our new restaurant, Bisque.*

*After a major refurbishment we are bringing a fresh,  
modern design with a look reminiscent of a famous  
Parisian restaurant and still offering luxury and comfort  
but with a more informal dining experience.*

*Looking over our manicured gardens you will be  
wined and dined from our new extensive menu and  
in the evenings enjoy a stunningly lit restaurant with  
its romantic atmosphere – your own Ayrshire Chateau!*

*Our Head Chef, Iain Conway, has created a fabulous  
menu of modern dishes individually priced to suit  
your style of dining from light appetites to special  
occasion celebrations.*

*Whether you are joining us for afternoon tea,  
a light lunch or dinner,  
Bisque is a destination that you will never forget...*

# BISQUE RESTAURANT

## Starters

*Shellfish Bisque with Croutons, Parmesan and Aioli*  
£9

*Langoustine Tails*  
*Saffron and Cauliflower Risotto, Toasted Almonds*  
£14

*New Season Asparagus Bearnaise*  
*Garden Peas, Ham Croquette, Crispy Hen Egg*  
£10

*Chicken Cassoulet Terrine*  
*French Beans, Pommery Mustard Vinagrette*  
£9

*Goats Cheese Salad*  
*Picked Beetroot, Radish, Scottish Raspberries*  
£9

*Native Crab and Scallop Mousseline*  
*Tomato and Herb Butter Sauce*  
£13

*Chilled Pineapple Carpaccio*  
*Passion Fruit and Chilli Salsa, Minted Lime Sorbet*  
£9

*Five Spiced Duck Confit*  
*Spring Onion Waffle, Liver Parfait, Cherry Hoi Sin*  
£12

## Classic Starters

*Carlingford Oysters*  
*Six £15 / Twelve £30*

*Bisque Signature Seafood Cocktail*  
£18

*Grilled Lobster with Café de Paris Butter*  
*Half £20 / Whole £35*

*Smoked Halibut*  
£15

*Glayva Smoked Salmon*  
£12

# BISQUE RESTAURANT

## Sea and Shell

### Mains

*Roasted West Coast Cod Fillet  
Velouté Potatoes, Sea Greens, Mussels Mariniere  
£22*

*Monkfish and King Scallop Goan Style Curry  
Coconut, Tamarind, Cumin Scented Rice, Cashew Nuts  
£27*

*Whole Native Lobster Omelette Thermidor  
Green Vegetables, Sourdough  
£35*

*Whole Dover Sole  
Pomme Frites, Sauce Ravigote, Artichoke Salad  
£30*

*Loch Fyne Fillet of Salmon Provencale  
New Season Asparagus, Soft Herb Fish Fume  
£20*

*Soy Basted Sea Bass  
Calamari, Toasted Hazelnut, Apple, Wasabi  
£25*

## From the Land

### Mains

*Fillet of Scotch Beef  
Roasted Roscoff Onions, Bone Marrow Panade, Café De Paris Butter  
£30*

*Charcoal Loin of Tandoori Lamb and Minced Lamb Kofta  
Tomatoes, Chickpeas, Mint Yoghurt  
£24*

*Herb Roasted Breast of Corn Fed Chicken  
Leg Meat Vol au Vent, Broad Beans, Morel Mushrooms  
£19*

*Pan Fried Calf's Liver  
Cured Ham, Sage and Apples, Mustard Sauce  
£18*

# BISQUE RESTAURANT

## Steaks

### From the Charcoal Grill

#### *Classic Steak Tartar*

*Hand-chopped Striploin with all the traditional ingredients,  
Topped with an Egg Yolk and Served with Truffle Chips*

£25

*Scottish dry aged Rib-eye 285g*

£27

*Matured Tender Fillet 225g*

£35

*Dry aged extra matured Sirloin 285g*

£25

#### *Sauces*

*Bordelaise / Béarnaise / Peppercorn*

### Vegetables and Salads

*For two to share*

## Sides

*Whipped Velouté Potatoes*

£5

*New Potatoes, Herb Butter*

£5

*Triple Cooked Chips, Truffle salt*

£5

*Green Vegetables, Asparagus, Fine Beans and Broccoli  
Optional Blue Cheese Dressing*

£5

*Vine Tomato and Basil Salad, Shallots, Sherry Vinegar*

£5

# BISQUE RESTAURANT

## Desserts

*Valrhona Chocolate Fondant*

*Cappuccino Ice Cream*

£8

*Pina Colada*

*Caramelised Rum soaked Pineapple,*

*Coconut Rice Pudding, Maraschino Cherry Sorbet*

£8

*Classic Apple Tarte Tatin*

*Vanilla Ice Cream, Sauce Anglaise*

£8

*Oeufs a la Neige*

*Scottish Strawberries, Raspberries, Toasted Almonds*

£8

*Steamed Citrus Pudding*

*Lemon Curd Ice Cream, Candied Orange*

£8

*Salted Caramel Tart*

*Walnut Ice Cream*

£8

*Ice Cream and Sorbets*

£6

*British and Continental Cheese Selection*

£12

~~~~

*Coffee and Petit Fours*

£5