



PAUL  
TAMBURRINI

AT MACDONALD HOLYROOD HOTEL

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## À LA CARTE

### OYSTERS

Oyster £4.00

Lindisfarne Oysters provide high quality pacific oysters Crassostrea Gigas which are available all year. Choose from the following:

Oyster, cucumber & horseradish jelly

Oyster, "kir royale"

Oyster, ponzu

### APPETISERS

Orkney sea scallop, brown butter, tomato, lemon, baby capers £12.50

Duck, lentil & foie gras terrine, carrot crumble & apple £12.00

Confit salmon rillettes, fine herb bavarois, puffed rice £11.00

Tandoori carrots, vadouvan, organic yogurt £7.50

Crab & lemongrass velouté with rouille & Parmesan £9.50

Roast chicken salad, walnut, grape, chicory, celeriac £12.00

Crisp lettuce hearts, fine beans, mushroom, dijon £7.50

### SIDES

French fries £4.00

Silky mash £4.00

Creamed spinach £4.00

Glazed carrots £4.00

Green salad £4.00

Tomato, basil & shallot salad £4.00

### MAINS

Braised Ox cheeks in red wine, silky mash, mushrooms, bacon £23.00

Hand rolled tagliatelle, king crab, lemon & black pepper £25.00

Steamed line caught turbot, asparagus, pink grapefruit, hollandaise £25.00

Slow cooked French farmed rabbit leg, butter sautéed potatoes & mustard £23.00

Poached & roasted free range chicken, leeks, morel nage £24.00

Courgette flower crémeux risotto, aged Parmesan £9.00 / £17.50

### JOSPER CHARCOAL GRILL

Fillet 220g £36.00

Rib-eye 250g £28.00

Sirloin 250g £29.00

Picanha 220g £19.00

Prese Iberico 200g £24.00

All our steaks are marinated in a BBQ dressing and then finished with a madeira glaze. Our steaks only come from the finest Scottish farms and matured for a minimum of 30 days. Choice of one sauce; Béarnaise, peppercorn or red wine.

### FOR TWO

Rack of Scottish lamb, madras pilaf rice, celeriac purée, glazed onions £56.00

Côte de Boeuf 600g, triple cooked chips, onion rings & crisp lettuce £62.00

### DESSERTS

Pink lady tarte tatin, caramel sauce, panna cotta ice-cream for two £16.00

Tiramisu, mascarpone ice cream, espresso granite £8.00

Key lime "pie", lime meringue, coconut sorbet £8.00

Dark chocolate soufflé, hazelnut ice cream (please allow 20 minutes) £9.50

### CHEESE

Seasonal British & French cheeses, walnut bread £12.50

If you have a food allergy, intolerance or sensitivity, please just ask your server for guidance about the ingredients in our dishes before you order your meal. A discretionary 12.5% service charge will be added to the bill for tables of six and more. All prices include VAT.