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# The Compleat Angler Hotel

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## Riverside Restaurant Sample Lunch Menu

### STARTER

**Watercress soup** £10.00  
Duck egg, scorched eel

**Quail** £14.00  
'Kiev', date, Scottish girolles

**Duck** £14.00  
Aerated parfait, duck scratching crumb, hoi sin

**Mackerel** £12.00  
Cured, fermented turnip, dashi

**Scallop** £12.00  
Seared, glazed pork belly, spelt, burnt aubergine, lemon

### MAIN COURSE

**Venison** £26.00  
'Faggot', salt baked celeriac, hay smoked potatoes

**Short rib** £22.00  
Barbecued, yeast, bone marrow crumb

**Lemon sole** £24.00  
Grilled, smoked leek, tarragon

**Chicken** £22.00  
Poached, then roasted, chicken fat 'mash', hen of the woods, kale

**Cornish cod** £22.00  
Smoked, charred leek, Heritage potato, sorrel

### DESSERT

**Cheese** £12.00  
Scottish cheeses, chutney, biscuits

**Pumpkin** £10.00  
Parfait, compressed pineapple, ginger, nutmeg

**Chocolate** £10.00  
'Taco' 70% dark, rosemary aero, cremeaux, malt, cocoa butter

**Apple** £10.00  
Crumble, shiso leaf custard, hazelnut

**Blackberry** £10.00  
Mousse, white chocolate, meringue, almond

IT'S ALL ABOUT THE FOOD — 

We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red tractor pork sausages and our bacon is British dry cured. It's our dedication to serving only the highest quality food that makes us different. All prices are inclusive of VAT at the prevailing rate. A 12.5% discretionary service charge will be added to your final bill.



MACDONALD  
COMPLEAT ANGLER

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## Riverside Restaurant Sample Lunch Menu

### STARTER

Soup

Caramelised white onion, herb oil

Salmon

Slow cooked, garden herbs, smoked cods' roe

Ham

Terrine, piccalilli

### MAIN COURSE

Chicken

Scottish black pudding, leeks, fermented spelt

Haddock

Potato gnocchi, pickled turnip, crispy hens' egg

Wellington

Celeriac, parmesan, truffle

### DESSERT

Cheese

'Blue Murder' cheese, warm Eccles cake, compressed celery

Pudding

Sticky toffee, toffee sauce, vanilla

Peach

Panna cotta, almond cake, aero, raspberry

2 Course - £30.00

3 Course - £35.00

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## Riverside Restaurant Sample Tasting Menu

Homemade spelt sourdough, whipped chicken butter

*Le Versant, Viognier – France (100ml)*

Confit Isle of Wight tomatoes, tomato essence, goats' cheese

*Spy Valley, Sauvignon Blanc – New Zealand (100ml)*

'Compleat' buttermilk chicken, kimchi emulsion

*Journey's End, Chardonnay – South Africa (100ml)*

Poached loin of cod, samphire, dill

*Petit Chablis – La Chabliene - France (100ml)*

Roast lamb loin, smoked aubergine, goats' curd, kale

*Dinastia Vivanco Reserva – Rioja - Spain (100ml)*

English white peach, lemon thyme, vanilla

*Royal Tokaji Late Harvest, Hungary (75ml)*

£65.00 per person

£110.00 per person with wine pairing

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