

Renwicks at Macdonald Cardrona Hotel, Golf and Spa

Sample Menu

- A selection of bread from the trolley, £1.75 supplement
 - Served with olive oil & balsamic vinegar

Starters

- Chef's homemade soup of the day
With crusty bread
 - Honey whipped goats' cheese
Fig, beetroot & caramelised walnut salad
 - Scottish salmon rilette
Smoked mackerel & apple salad
 - Ham hock & parsley terrine
Piccalilli & toasted wholemeal bread
- Smoked breast of Gressingham duck, £2.95 supplement
Medjool date puree, orange & chicory salad
- Seared sea scallops, Stornoway black pudding £5 supplement
Cauliflower puree & pancetta crisp
 - John Ross Jr. smoked salmon, £2.95 supplement
Capers, grated egg, lemon and buttered brown bread

Main courses

- Grilled fillet of wild hake
Puy lentils, fennel confit & sherry vinegar sauce
 - Free range chicken breast
Fondant potato, haricot bean, chorizo & tomato cassoulet
 - Roast loin of outdoor reared pork
Creamed savoy cabbage, Stornoway black pudding, apple puree
 - Braised rib blade of Scottish beef
Button onions, streaky bacon, mashed potato, red wine jus
- Roast loin & braised shoulder of Highland lamb £4.95 supplement
Dauphinoise potato, pearl barley, baby gem, red wine jus
- Medallions of 21 day aged Scottish beef fillet £6.95 supplement
Wilted spinach, balsamic roasted shallots, horseradish pannacotta

- Baked Mediterranean vegetable & mozzarella tart
Sunblushed tomato & basil sauce
- Potato gnocchi, wild mushroom & tarragon cream
Rocket & Italian hard cheese salad

Grills

- 220 Gram sirloin steak £10.95 supplement
- 220 Gram rib eye steak £9.95 supplement
- Served with Carroll's Heritage hand cut chips, grilled tomato, flat cap mushroom and onion rings
 - Peppercorn or béarnaise sauce £2.50

Sides

- Carroll's Heritage hand cut chips £3
- Rosemary & rock salt potatoes £3
 - Mash potatoes £3
 - Sweet potato fries £3
 - Mixed vegetables £3
 - French fries £3
 - Seasonal salad £3
 - Onion rings £3

Desserts

- Warm steamed rhubarb pudding
Sauce anglaise, dairy ice cream
 - Passionfruit pannacotta
Coconut macaroon
 - Vanilla pod crème brulee
Almond tuile
 - Glazed lemon tart
Lemon curd & blackcurrant sorbet
 - Hot sticky toffee pudding
Toffee sauce, toffee ice cream

- Selection of Arran Dairy ice cream

- Cardrona cheese slate £3.50 supplement

A selection of five award-winning regional cheeses with oatcakes and red onion chutney

- Guests staying on a dinner, bed and breakfast basis will receive 3 courses inclusive; any additional supplements will be added to your bill

2 Courses £29.95 per person

- 3 Courses £34.95 per person