

Beck at Brown's Hotel Sample Menu

Aperitivo

Gillardeau oyster with matcha tea jelly & yuzu £7

Smoked salmon, potato cream & horseradish tarteletts £7

Tacos with buffalo mozzarella & tomato £7

Insalate & antipasti

Rhug estate rabbit terrine, wild mushroom & wild garlic £21

Veal sweetbread milanese, salsa tonnato & garden vegetables £22

Roasted octopus, pecorino romano cheese & infusion of green pea £23

Marinated Scottish scallops with spring beetroots & horseradish vinaigrette £24

Dressed crab, avocado, papaya & violet potato chips £23

Burrata cheese, baby onions and artichoke salad £17

Salad of mixed leaf, vegetable crudites & turmeric vinaigrette £22

Primi piatti

Green pea mint soup, celery & quail eggs £14

Lemon spaghetti with langoustine & broad beans £22

Fusilli with squid, green asparagus & bottarga £19

Rhug estate rabbit tortellini, baby spinach & wild mushroom £22

Gnocchi with spring lamp, grana padano cheese & foraged herbs £19

Risotto with robiola cheese, spiced pork salumi & courgette flowers £24

All our fresh pastas are made in house

Pesce

Grilled dover sole, new - season asparagus & tarragon £42

Pan fried cornish turbot, heritage tomato verbena dressing & pea puree £39

Wild sea bass, baby chard & green gazpacho £38

Carne

Roast pigeon, parsley cream, wild berries & peeper sauce £29

Roast leg of milk fed lamb, coastal vegetables, yogurt & spices for 2 £70

Fillet of aberdeenshire beef, borlotti beans & aged balsamic sauce £39

Contorni £8 each

Sautéed spinach

Green beans

Mashed potatoes

Triple cooked chips

Desserts

British & Italian cheese selection served with dried fruits £16

Strawberry lemon curd & almond ice cream £15

Rhubarb & white chocolate £15

Beck's tiramisu affogato £15

Selection of homemade ice creams & sorbets £13