



Rowan Tree Country Hotel Summer Menu

Starters

Soup of the day 8 *homemade bread (gf,df,v, vegan)*

Falafel Bites 10 *sundried tomato pesto & honey mustard dressing (gf,df*,vegan*,v)*

Pan roasted asparagus in Parma ham 13 *wild garlic & white bean hummus, poached egg & paprika hollandaise (gf,v*)*

Pan seared scallops 15 *with grilled chorizo, pea puree & a smoky bacon & hazelnut crumb (gf*)*

Main Course

Chicken supreme 28 *Applewood Cheddar mash, wild mushrooms, bacon crumb & wine jus (gf,df*)*

Seared salmon 29 *asparagus, strawberry salsa & vinaigrette, coriander & lime wild rice (gf,df*)*

Cairngorm Black Gold braised lamb 29 *potato rosti, red cabbage & buttered greens (df*)*

Fried potato, wild garlic & wild mushroom cakes 22 *wilted spinach, kale, sundried tomatoes & carrot chutney (gf, df*,vegan*,v)*

18oz Chateaubriand for two 98 *wild mushrooms, onion rings, broccoli,*

hand cut chips, red wine jus, peppercorn sauce (gf,df*) (subject to availability)*

Rowan Tree beef burger 21 *red chilli jam, whole grain mustard mayo, bacon, lettuce, tomato, hand-cut chips, gherkin, and slaw; choice of blue cheese or Scottish Cheddar (gf*,df*)*

Rowan Tree battered haddock fillet 21 *hand-cut chips, peas, tartare sauce, lemon (gf*,df)*

Dessert

Homegrown rhubarb panna cotta 10 *pistacchio crumb (gf)*

Cheesecake 11 *white chocolate, berry (v)*

Chocolate fondant 12 *with Chantilly cream & chocolate sauce (v)*

Cheese platter 12.75 *homemade chutney, oatcakes (gf*,v)*

Affogato 6.75 *vanilla ice cream, espresso (gf, df*,v)* **Ice cream or sorbet 7.5** *(gf, df*,v)*

v vegetarian; df dairy free gf - gluten free: made with gluten-free products, but gluten products are used in the kitchen. Whilst we take every care with your meal, we cannot guarantee a 100% allergen free environment. *These can be made to your dietary requirement, please advise us when placing your order.

Please discuss any food related allergies or requirements when placing your order.