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# OLOROSO

Restaurant, Bar & Grill

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## our menus

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At Oloroso we are passionate about our food. We use only the finest ingredients that Scotland's wonderful larder has to offer. By sourcing our food locally and using the seasons freshest produce, we can offer you some of the best sea food and game found anywhere in the world.

Enjoy browsing through our carefully created and innovative menus. Our reception team will gladly help you with any special requests or dietary requirements.

Please call us on +44 131 226 7614 or, alternatively you can email us at info [info@oloroso.co.uk](mailto:info@oloroso.co.uk)



Our menu changes on a daily basis depending on the season, availability & also what our suppliers have to offer. If you have any allergies or dietary requirements, please inform a member of staff who will be able to advise. All products may contain traces of nuts, game may contain shot.

# menu

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## starters

Salami, Baby Mozzarella and Mustard Fruits Salad

Celeriac Veloute with Crème Fraiche

Smoked Halibut and Potato Tian

Confit Duck and Wild Mushroom Terrine with Apple and Vanilla Chutney and Toast

Warm Asparagus with Smoked Hollandaise

## mains

Breast of Guinea Fowl with Confit Savoy Cabbage, Creamed Potatoes, and Red Wine Sauce

Polenta and Thyme Cake, Spinach and Mushroom Fricasse with Gorgonzola Sauce

Baked Plaice Fillet with Braised Puy Lentils, Salsify Pureé and Salsa Verde

Char Grilled Ribeye Steak with Chips and Seasonal Vegetables and Peppercorn Sauce

Roast John Dory Fillet with Braised Puy Lentils, Salsify Puree, Wild Mushrooms and a Red Wine Sauce

## desserts

Sticky Toffee Pudding with Butterscotch Sauce

Ginger Ice Cream with Poached Rhubarb

Selection Cheeses with Homemade Oatcakes, Apple and Port Chutney

Rum and Raisin Crème Brulée

## to finish

Coffee and Grandma Wallace's Tablet

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### starters

Herb mousse with pickled vegetables

Leek en papillote with Quail

Artichoke 'Mimosa'

Seared langoustines and lobster butter

Roulade of duck with Foie Gras and orange brioche

Tomato press with Wigmore ravioli

### mains

Braised trotters with Morels , Pork Cheek en Crepinette with Fondant Potatoes Root Vegetables

Roast Turbot on dried Fennel with mussel stew and Veloute of feves

Fillet of Angus Beef, Horseradish Crust Gratin Dauphines and Red Wine Sauce

Baked Salmon, Red Onion Soubise Thyme Foam

Shitake Millefeuille, Braised Leeks and 24 hour Poached Egg

### desserts

Lemon and crème fraiche mousse with raspberry soup

Aniseed Soufflé with bramble jelly and ice cream

Hot chocolate tart with malt ice cream

Peanut parfait with glazed bananas and cashew nut butter

Selection of Blue Cheeses with Homemade Oatcakes, Apple and Port Chutney



### to finish

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## starters

Terrine of Ham Hock Braised Trotter, Gribiche Sauce and Toast

Fillet of Hake with Brandade Croquette and Leek Sauce

Game Consommé with Pigeon Breast

Tart of Truffled Brie with Balsamic Shallots and Truffled Honey

Pan Seared Red Mullet Aubergine Compote, Sun Blushed Tomato Salsa

## mains

Roast Monkfish, Fennel Mash Oyster and Coriander Broth Lobster and Ginger Won Tons

Rack of Pentlands Lamb Provencal, Garnish

Confit Organic Salmon, Sautéed Potatoes, Spinach, Semi Dried Tomatoes and a Lemonade Dressing

Pot Roasted Quail with White Bean Purée bitter Wild Rocket and Sweet Onion Salad

Sweet Potato Pancake, Stew of Peppers and Smoked paprika with Manchago

## desserts

Warm Espresso Tart, Vanilla Ice Cream

Mincemeat and Hazelnut Parfait Christmas pudding foam

Chilli Pineapple, Coconut Ice Cream

Cinnamon Crème Brulée with Candied Peel Biscotti

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## menu

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### starters

Cullen Skink with Curry and Vanilla Oil

Foie Gras Terrine with Apple and Thyme Jelly, Salt Crackers

Pan Fried Pigeon Breast, Parline Dressing

Risotto of Beetroot, Parmesan Cream

Sardine and Tomato & Butter Stew Sauce Vièrge

### mains

Chump of Lamb with Aubergine Compote, Asian Pesto and Chips

Roast Salmon with Choucroute, Bacon and Balsamic

Veal Cutlet with Wet Parmesan Polenta and Sage Jus

Grilled Tuna, Green Mango Salsa Thai scented Noodles

### pastry

Chocolate Fondant, Chocolate Chip Ice Cream

Lemon Mousse Millefeuille

Chilli Pineapple Gateau with Mango Parfait

Ginger Pudding and Butterscotch

Blue Cheeses and Chutney

### to finish

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## starters

Warm Tart of Tomato, Pesto and Crab

Foie Gras with Apple & Thyme Jelly

Hot & Sticky Prawns with Wild Rocket

Stozzapretti with Tomato and Lemon

Jerusalem Artichoke Velouté with Truffle and Salt Pork Tortellini

## mains

Rib of Aged Beef with Roast Marrow

Baked Cod on a White Bean Casserole, Red Wine Butter Sauce

Roast Guinea Fowl with Pepper Stew and Balsamic Onions Smoked Paprika Dumplings

Sea Bass with Sweet Pea Masala and Sautéed Potatoes

Salsify with Tomato Gnocchi and a light Curry Cream

## pastry

Deep Fried Frangipane Beignet with Pineapple and Chocolate Chip Ice Cream

Pineapple 3 ways and Rusmoli Ice Cream

Nutella Crêpes with Marmalade Sauce

## to finish

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## grill menu

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### our beef

Scotland enjoys an excellent reputation for producing the finest beef in the world.

Our Butcher, using traditional skills and with over 50 years contact with the farmers, guarantees the best Scotch Beef with unique flavour, texture and succulence from the top grass-fed Scottish herds.

As a direct result of this we were asked to become founder members of the [Scotch Beef Club](#).

This exclusive club of restaurants take prime care in sourcing, ageing and using the finest Scottish breeds. HRH The Princess Royal, acting as president, warrants this mark of quality.

I hope this will reflect in the quality of the steak you choose at [Oloroso](#).



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# grill menu

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## beef

### Ribeye 8oz

Served with House Chips, Seasonal Vegetables and your choice of Sauce

### Sirloin 10oz

Served with House Chips, Seasonal Vegetables and your choice of Sauce

### Chateaubriand 16oz

Served with House Chips, Seasonal Vegetables and your choice of Sauce

### Veal T-Bone 16oz

Served with House Chips, Seasonal Vegetables and your choice of Sauce

## lamb

### Barnsley Lamb Chop 9oz

Finest Scottish Lamb Served with House Chips, Seasonal Vegetables, Mint & Redcurrant Jelly and a Red Wine Jus

### Single Loin Chops 3 x 6oz

Finest Scottish Lamb Served with House Chips, Seasonal Vegetables, Mint & Redcurrant Jelly and a Red Wine Jus

## seafood

### Seabass

Chargrilled on the bone served with New Potatoes and Seasonal Vegetables

### Lemon Sole

Chargrilled on the bone served with New Potatoes and Seasonal Vegetables

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