
LA

BONNE AUBERGE

Starters

Chicken liver & garlic parfait

With plum & fig chutney
& toasted brioche

Seared Scottish scallops

Black pudding, cauliflower, lemon & caper butter
£3 supplement

Prawn & smoked salmon roulade

Marie rose sauce, pickled cucumber
& caper salsa

Soup of the day

Served with sourdough bread & butter

Mains

La Bonne Auberge steak burger

Brioche bun, baby gem lettuce, sliced tomato,
red onion marmalade, garlic mayo & fries

Lemon & thyme chicken supreme

Diced pancetta, woodland mushrooms
& madeira sauce

Wild Mushroom & Artichoke Pithivier

Rooster mash, glazed root
vegetables, cauliflower puree
& red wine sauce

Seabass fillet

Rooster mash potato, mussels, tomato
& leek beurre blanc

Braised shin of beef

Glazed carrot, confit onion, red wine sauce,
rosemary & thyme pesto and rooster mash potato

7oz Sirloin steak

Wild mushroom & tomato ragu served with a
buttermilk ranch & baby gem lettuce wedge
£5 supplement

Desserts

Black forest Panna Cotta

Vanilla panna cotta, kirsch
cherries & chocolate

Sticky toffee pudding

Warm toffee sauce & Arran
Dairy salted caramel ice cream

Orange & raspberry frangipane tart

Coconut and almond tart with Arran
Dairy raspberry ripple ice cream &
raspberry syrup

Assiette of Scottish cheeses


Fresh fig, spicy pear chutney & mixed
cracker £3 supplement

2 courses £25

3 courses £32

LABONNEAUBERGE.CO.UK

 Vegan

 Vegetarian

 Gluten Free

Allergen information

We cannot offer a 100% guarantee that all our produce is allergen-free.
Gratuities are at your discretion and all prices are inclusive of VAT. VAT is charged at
the current rate on food & soft drinks. VAT 20% on alcoholic beverages