

# Restaurant 47

Spiced Butternut Squash Soup  
Coconut Milk, Chilli and Ginger £ 4.25 <sup>V, GF</sup>

Tempura King Prawns  
with Roasted Lime and Tamari Dipping Sauce £ 6.95

Ham Hock Terrine with Piccalilli and  
Warmed Individual Artisan Loaf £ 6.25 <sup>A</sup>

Hot Smoked Salmon, Lemon Curd, Celeriac and Curly Endive £ 6.50 <sup>GF</sup>

Honey Glazed Goat's Cheese Salad  
with Toasted Pine Kernels on a Wild Rocket and Endive Salad £ 6.50 <sup>V, GF</sup>

Pâté Maison with Cumberland Sauce and Toasted Brioche £ 6.25 <sup>A</sup>

Classic Caesars Salad with Crispy Bacon £ 5.95 <sup>A</sup>

Chef's Homemade Soup of the Day £ 3.95

**Head Chef: Finlay Mairs**

Our food is prepared in a kitchen with nuts and other ingredients not specified on the menu.  
Full allergen information is available please ask.

Customers - When ordering please inform your server as to any dietary requirements.

gf - Gluten Free: all fried food is cooked in a shared fryer.  
V - Vegetarian, A - Gluten Free Adaptable, please advise on ordering

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Pan Fried Fillet of Sea Bass Sauté Potatoes and French Beans	£ 18.50 <sup>A</sup>
Grilled Fillet of Shetland Salmon with Chillí, Lime and Coriander Salsa	£ 17.95 <sup>GF</sup>
Poached Sole Gratin Poached Fillets of Sole with Mornay Sauce	£ 17.95
Confit Duck Stornoway Black Pudding and Sweet Pickled Red Cabbage	£ 16.95 <sup>A</sup>
Pan seared Corn Fed Chicken Suprême wrapped in Smoked Bacon with a Red Wine, Tarragon and Mushroom Reduction	£ 17.95 <sup>GF</sup>
250g Sirloin Steak Garni and Hand Cut Twice Cooked Chips Choose from:- Garlic Butter, Green Peppercorn and Cognac Sauce or Tomato and Basil Sauce	£ 22.50 <sup>GF</sup>
Tournedos Diane Fillet Steak Medallions served in Mushroom, Cognac, French Mustard and Cream Sauce	£ 24.50
Baked Red Pepper with Roasted Vegetables Organic Cheese and Toasted Pine Kernels	£ 12.50 <sup>v GF</sup>

All our main courses are served with Chef's potatoes

## Sides

Green Salad	£ 3.75	Mash	£ 2.80
Mixed Salad	£ 3.75	Pomme Lyonnaise	£ 2.80
Braised Red Cabbage	£ 2.80	French Fries or Spicy French Fries	£ 2.80
Fine Beans	£ 2.80	Twice Cooked Hand Cut Chips	£ 3.80

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Panna Cotta with Fresh Raspberries and Biscotti	£ 5.75 <sup>A</sup>
Rich Belgian Pot au Chocolate with Vanilla Ice Cream	£ 5.75 <sup>V,A</sup>
Strawberry Meringue Glacé Fresh Strawberries, Crushed Meringue, vanilla and Strawberry Ice-creams, Strawberry Sauce	£ 5.75 <sup>V,A</sup>
Warm Apple Pie and Crème Anglaise	£ 5.50 <sup>V</sup>
Chocolate Nut Sundae vanilla and Chocolate Ice-cream, Whipped Cream, Chocolate Sauce, Chopped Nuts	£ 5.50 <sup>V,A</sup>
Sticky Toffee Pudding served with vanilla Ice Cream	£ 5.75 <sup>V</sup>
Caramel and Cookie Dough Cheesecake with Butterscotch Sauce	£ 5.50 <sup>V</sup>
Banoffee Sundae Banana, Toffee Sauce, Fudge Pieces with Caramel Ice-cream and Fresh Cream	£ 5.75 <sup>V,A</sup>
French Brie, Organic Godminster Mature Cheddar and Kintyre Blue Caramelised Red Onion Chutney and Arran Oatcakes	£ 6.75 <sup>V,A</sup>
Selection of Ices Choose three scoops from Strawberry, Caramel, vanilla, Chocolate, Choc-mint, Stracciatella and Lemon Sorbet	£ 4.75 <sup>V,A</sup>
Beverages	
Cafetière of Coffee - 1 persons	£ 2.50
Cafetière of Coffee - 2 persons	£ 4.85
Liqueur Coffee	£ 4.95
Selection of Teas	£ 2.40
Traditional, Peppermint, Camomile, Darjeeling, Earl Grey, Lemon	