

# Restaurant 47

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

Tempura King Prawns £ 6.95 <sup>V</sup>  
with Roasted Lime and Tamari Dipping Sauce

Baked Individual Asparagus Tartlet £ 6.50  
with Sun Blushed Tomato and Mature Cheddar

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

Warmed Goats Cheese Salad £ 6.50 <sup>VGF</sup>  
Baby Beetroot, Walnuts and Course Grain Mustard Dressing

Pâté Maison with Cumberland Sauce and Toasted Brioche £ 6.25

Classic Caesars Salad with Crispy Bacon £ 5.95

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  
in order that we can handle your individual requirements.

gf - Gluten Free: all fried food is cooked in a shared fryer.  
Some items not marked as GF can be adapted, please ask for full allergen information.

# Restaurant 47

Pan Fried Fillet of Sea Bass £ 18.50  
Sauté Potatoes and French Beans

Grilled Fillet of Shetland Salmon £ 17.95 GF  
with Chilli, Lime and Coriander Salsa

Smoked Haddock Florentine £ 17.95  
Poached Smoked Haddock served on Wilted Spinach with Mornay Sauce  
and topped with a Soft Poached Free Range Egg

Confit Duck £ 16.95  
Stornoway Black Pudding and Sweet Pickled Red Cabbage

Corn Fed Chicken Suprême £ 15.95 GF  
wrapped in Parma Ham served on Garlic Mash with a Tomato and Basil Sauce finished with Cream

250g Sirloin Steak Garni and Hand Cut Twice Cooked Chips £ 22.50 GF  
Choose from:- Garlic Butter, Green Peppercorn and Cognac Sauce  
or Tomato and Basil Sauce

Tournedos au Poivre £ 24.50  
Fillet Steak Medallions served on a Crouton with Haggis  
Served with a Green Peppercorn and Cognac Sauce

Baked Red Pepper £ 12.50 V, GF  
with Roasted Vegetables Organic Cheese and Toasted Pine Kernels

All our main courses are served with Chef's potatoes

## Sides

Green Salad £ 3.75  
Mixed Salad £ 3.75  
Braised Red Cabbage £ 2.80  
Fine Beans £ 2.80

Mash £ 2.80  
Pomme Lyonnaise £ 2.80  
French Fries or Spicy French Fries £ 2.80  
Twice Cooked Hand Cut Chips £ 3.80

# Restaurant 47

Panna Cotta with Fresh Raspberries and Biscotti £ 5.50

Rich Belgian Pot au Chocolate with Vanilla Ice Cream £ 5.50 ✓

Strawberry Meringue Glacé £ 5.50 ✓

Fresh Strawberries, Crushed Meringue, Vanilla and Strawberry Ice-creams, Strawberry Sauce

Warm Apple Pie and Crème Anglaise £ 5.25 ✓

Chocolate Nut Sundae £ 5.25 ✓

Vanilla and Chocolate Ice-cream, Whipped Cream, Chocolate Sauce, Chopped Nuts

Sticky Toffee Pudding served with Vanilla Ice Cream £ 5.50 ✓, GF

White Chocolate Cheesecake £ 5.25 ✓

Blueberry Compôte and Fresh Cream

Banoffee Sundae £ 5.50 ✓

Banana, Toffee Sauce, Fudge Pieces with Caramel Ice-cream and Fresh Cream

French Brie, Organic Godminster Mature Cheddar and Kintyre Blue £ 6.25 ✓

Caramelised Red Onion Chutney and Arran Oatcakes

Selection of Ices £ 4.50 ✓

Choose three scoops from Strawberry, Caramel, Vanilla, Chocolate, Choc-mint, Stracciatella and Lemon Sorbet

## Beverages

Cafetiere of Coffee - 1 persons £ 2.50

Cafetiere of Coffee - 2 persons £ 4.75

Liqueur Coffee £ 4.75

Selection of Teas £ 2.30

Traditional, Peppermint, Camomile, Darjeeling, Earl Grey, Lemon