

# **Browne's at Enterkine**

## **Lunch Menu**

### **Starters**

#### **Butterbean Velouté**

Quail's Eggs, Grana Padano, nutty avocado oil

#### **Arbroath Smokie and Goat's Cheese Soufflé**

Red pepper, spinach soubise, grape and walnut salad

#### **Galantine of Quail and Foie Gras**

Red cabbage jam, celery root, quinoa, alfalfa sprouts

#### **Baby Artichoke and Wild Mushroom Salad (V)**

Parmesan, wild rocket, dried tomato and olive oil

**Prepared at your table**

### **Main Courses**

#### **Breast of French Guinea Fowl**

Foie Gras, morels, salsify root and poultry jus gras

#### **Fillet of Mature Buccleuch Beef**

White beans, horseradish potato, savoy and navets

#### **Cepe Mushroom and Truffle Lasagne (V)**

Organic leaves, broad beans, French mids

#### **Breast of Gressingham Duck**

Pastilla of leg, barley, cherries and butternut squash

### **Desserts**

#### **Strawberry Panna Cotta**

Elderflower jelly, strawberry espuma and vanilla rice bonbon

#### **Caramel and Tonka Bean**

Fig ice cream, macerated fruits, almond financier

#### **Selection of Ice Creams and Sorbets**

#### **Scottish and Western Isle Cheeses**

3 Cheeses with accompaniments

2 Courses £16.50, 3 Courses £18.50

Coffee served with Valrhona Chocolate Sticks £2.75