LUNCH SPECIAL

La Bonne Auberge steak haché

Chopped seasoned Scotch beef with creamy green peppercorn sauce and skinny fries

Arran dairy ice cream

with salted caramel sauce

£9.95

™ MENU PRIX FIXE ™

Chefs freshly prepared soup

made with the finest market ingredients served with freshly baked bread

Rich chicken liver parfait

with spiced pear chutney and toasted brioche

Smoked peppered mackerel

with herb cream cheese, fresh grapefruit, millers toast and Highland pressed rapeseed oil



Roasted spiced carrots

with mascarpone and vanilla risotto, roquette, hazelnut and coriander pesto

Sweetcured Ayrshire bacon loin

with Rooster mash, green beans, apple compote and peppercorn sauce

Pan fried cod loin

with cajun spice, crushed potatoes and asparagus with baby caper prawn and chive cream

Supreme of chicken

with herb potatoes, tomato, pea and curry butter sauce



Chocolate bavarois slice

crème fraiche and Kirsch soaked cherries

Passion fruit parfait

mango sorbet, chocolate sauce

Raspberry and coconut tart

served warm with pistachio ice cream

Two Courses £18.95

An optional service charge of 12.5% is added to your bill, 10% of this goes directly to the staff and 2.5% is used as an administration fee to manage the funds on the staffs behalf. The service charge is completely optional so if you would like it removed please advise your server and we will do so without hesitation.

STARTER, SNACKS & LIGHT MEALS ≪

Basket of freshly baked bread £2.00

Chef's freshly prepared soup

made daily from local market ingredients served with freshly baked bread £5.75

French onion soup

with Gruyere cheese crouton £7.75

La Bonne Auberge croque monsieur

Pan fried local ham and Swiss cheese sandwich served with a light mornay sauce, salad garnish and fries £8.95

Grilled asparagus spears

air cured ham, balsamic onions and freshly poached egg £10.25

Free range three egg omelette

with Scottish smoked salmon, mini mozzarella, basil oil and aphillio cress £11.95

Warm chicken and bacon salad

with peppers, onions, pinenuts, croutons cucumber, strawberries and boiled egg with Scottish honey and mustard vinaigrette
£12.50

Crispy fried haddock

spring onion rooster mash, pea and tomato beurre blanc £12.50

La Bonne Auberge burger

our own special recipe 100%Scotch beefburger served in a brioche bun with crisp lettuce, tomato and red onion, peppercorn mayonnaise and skinny fries £13.50

Warm cajun spiced salmon

with mixed seasonal salad leaves and vegetables with honey lemon and Arran mustard vinaigrette £15.00

Grilled breast of Barbary duck

with sweet chilli sauce, oriental salad, lime and tarragon dressing, skinny fries £15.00

SIDES

Side Orders all £3.25

mixed salad, creamy rooster mash, French fries, panaché of vegetables, sauté mushrooms, peppercorn sauce, red wine sauce, giant onion rings, our own garlic bread

→ DESSERTS ←

Jordan's homemade sorbet

Ask your server for todays flavour

Three scoops £6.00

A traditional Glasgow favourite

Arran dairy ice cream, Tunnocks snowball and raspberry sauce £7.00

Passion fruit parfait

mango sorbet, chocolate sauce £7.00

Chocolate bavarois slice

crème fraiche and Kirsch soaked cherries £7.00

Our own famous sticky toffee pudding

with vanilla ice cream £7.00

Snowball Special Warm raspberry tional Glasgow favourite and coconut tart

m, Tunnocks snowball with pistachio ice cream sberry sauce £7.00

Assiette of Scottish cheeses

Mull cheddar, Lanark blue, Morangie brie and smoked Dunlop £8.00

Detailed allergen information is available on request. Our room service and lounge menus are also available should you require some more options.

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At La Bonne Auberge we are committed to serving quality Scottish produce prepared with care and delivered with passion. As a result of our sourcing policy we have achieved VisitScotland's Taste our Best accreditation. If you require any further food or drink information please ask and we will be delighted to discuss it with you further.