COUL HOUSE HOTEL

Deliciously Relaxing

Appetiser Selection

			£
Green Pea Soup GFO, DF Scented with lemongrass and fresh lime garnished with paprika sippets, served warm with homemade bread	Small bowl 7.50	Large bowl	9.50
Langoustine and Fennel Bisque GF Drizzled with Ricard and fennel oil, served warm with homemade bread	Small bowl 8.50	Large bowl	10.50
Egg Tartare GFO, DF Served chilled on toasted brioche garnished with a pickled honeyed egg, crispy spiced spinach, fresh coriander sauce vierge			9.50
Mildly Spiced Sweet Potato and Red Onion Bhaji GF, DFO Served warm with a mildly spiced melon salad and tangy tomato and mint yoghurt			10.00
Cured Smoked Scottish Salmon GF, DF Served chilled with a papaya and cucumber salad and a yellow mustard slaw dressing			14.50
Smoked Ham Hock Terrine Scented with Pineapple GF, DF Served chilled with vegetable piccalilli, cornichons and a wholegrain mustard dressing			12.00
Buckthorn Berry Cured Venison Loin GF Served chilled with a beetroot, horseradish and walnut salad with savoury golden sultana and chocolate chutney and shin of beef vinaigrette			14.50

Vegetarian Main Courses

Sautéed Spätzle with Roasted Vegetables GFO, DFO Scented with fresh rosemary topped with mozzarella, garnished with smoked tomato dressing	29.50
Baked Carrot, Celeriac and Peppered Oatmeal Pavé GF Scented with lemon myrtle, served with steamed vegetables garnished with crispy leeks and a pea and mint purée	29.50

Catch of the Day

Our fish main course dish is listed on our specials page with the appetiser specials and is priced daily

Allergy Notice

Please tell a member of staff if you or one of your dinner guests has a food allergy.

Your restaurant host will confirm with the chef regarding the ingredients for the dishes on the menu. Many of our dishes can be adapted to suit dietary requirements.

DF: Dairy Free	GF: Gluten Free
DFO: Dairy Free Option	GFO: Gluten Free Option

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Pan Roasted Meaty Main Courses £

Pork Chop GFO, DF 30.00
Topped with a sage and onion breadcrumb crust, served with a beetroot and potato mash,
with steamed vegetables and a mild Cajun spiced chargrilled red pepper sauce

Pan Seared Calves Liver GFO, DFO 31.00
Served with mashed potatoes laced with Boursin cheese, and a red onion marmalade purée,
garnished with steamed vegetables and an elderberry jus

Gressingham Duck Breast or (Chicken, should you prefer) GFO, DF 32.50
Glazed with a cumin and tomato oil, served with sautéed spätzle laced with duck leg confit,
shredded carrots, and thyme garnished with steamed vegetables and an orange and tamarind sauce

Roast Rump of Scottish Lamb GF, DFO 35.50
Topped with Dijon mustard and mint relish, served with crushed potato nicoise
with a carrot and apple purée, garnished with steamed vegetables and natural lamb jus

Fillet of Prime Scottish Beef DFO, GFO 46.50
8oz fillet steak served with shallot purée and sautéed mushrooms, steamed vegetables,
triple cooked hand cut chips and your choice of an au poivre sauce or Café de Paris butter

Chef Garry`s Homemade Desserts, Ice Creams and Sorbets

Ice Creams, Sorbets or a Mix of the Two ~ Priced per Scoop ~ 3.95
Please select from the following:
Ice creams: Mocha or Vanilla Sorbets: Mango or Raspberry DF

Three Lemon Pana Cotta GF 12.50
Fresh lemon, lemon grass and lemon preserve in a chilled melon soup

Choux Bun filled with Iced Burnt Honey Parfait 12.50
Garnished with caramelised banana dressing and salted caramel

Jaffa Cake 13.00
Joconde cake topped with a tangy orange jelly and Grand Marnier chocolate ganache
served with a rum and raisin cream quenelle and praline syrup

Coul Mess GF, DFO 13.50
The latest version of our classic Coul House ice cream sundae
tutti frutti ice cream, peach compote, lemon drizzle dressing and crushed meringues

Cheese Plate GFO Small Plate £8.50 Regular Plate £14.95
Our regular cheese plate consists of a selection of four cheeses, a smoked cheddar,
a charcoal cheddar, a blue and a brie served with homemade oatcakes and apple jelly
If you would like a small cheese plate, please select two of the above cheeses.

We do not add a service charge to your bill however, any gratuity you wish to leave will be greatly received and distributed in its entirety to all in our Coul House team