

# The Azalea

at Glenapp Castle



## *starter*

rabbit 14.5  
watercress | prosciutto | muscat | mustard seed

mackerel 12.5  
minestrone | fennel | pesto | ditalini

quail 13.5  
leek | anchovy | egg | sherry

celeriac 12.5  
miso | walnut | apple | buckwheat (v)

courgette 12.5  
burrata | rye | elderberry | sage (v)

## *main course*

roe deer 35.5  
mushroom | beetroot | red cabbage | blackcurrant

turbot 36.5  
sweetcorn | girolle | bisque | farfalle

pork 33.5  
loin | cheek | carrot | ginger

artichoke 28.5  
cauliflower | nasturtium | wasabi | pear (v)

mushroom 28.5  
Lanark blue | balsamic | sour cream | white beetroot (v)



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## *dessert*

milk chocolate 12.5

banana | hazelnut | croissant | aero

lemon 11.5

cherry | white chocolate | oats | yoghurt

pine nut 12.5

fig | caramel | Glenapp honey | marigold

maple 12.5

pecan | muscavado | creme fraiche | celery

cheese 15.5

crackers | apple | tomato & chili jam | violet mustard

## *dessert wine*

pink muscat 9

stella bella | australia | 100ml

torrontes tardio 9

familia zuccardi | argentina | 100ml

pedro ximinez 14

sherry | Spain | 100ml

tokaji 13

st. thamas | hungary | 100ml

chateau suduiraut 125

sauternes 1er cru classe | 37.5cl

*coffee & petit fours 6*

