



# THE BRASSERIE

AT ÒRAN MÓR

**NIBBLES** Pickled Mussels or Pickled Vegetables (vg) /5 | Houmous and Flatbread (v) /5  
Freshly Baked Bread and Flavoured Whipped Butter /5.50

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**STARTERS** **Soup of the Day (vg) /6**  
*Served with Freshly Baked Bread*

**Seafood Pathia Roulade /8**  
*Pineapple Salsa, Spiced Mango Jelly,  
Shallot Pakora, Brown Shrimp*

**Quails Breast /9**  
*Wild Garlic Purée, Fried Quails Egg, Ham Hough,  
Truffle Croquette, Pickled Morels*

**Duck and Foie Gras Terrine /9**  
*Poached Rhubarb, Rhubarb Meringue,  
Blood Orange Gel, Fennel and Orange Salad*

**West Coast Scallops /12**  
*Pea Purée, Pancetta, Popcorn, Confit Lemon*

**Marinated Cauliflower (v, vg) /8**  
*Saffron Pickled Golden Raisins, Romesco Sauce,  
Goats Cheese or Vegan Smoked Cheese*

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**MAINS** **Fish of the Day /20**  
**Venison Loin /20**  
*Potato Gnocchi, Beetroot, Pickled Red Cabbage  
Gel, Blackcurrant*

**Slow-cooked Aubergine (vg) /14**  
*Tamarind, Roasted Onion, White Bean Purée*

**Wild Mushroom and Truffle Rissotto (v) /15**  
*Parmesan Crisp, Chive Oil*

**Breast of Chicken Supreme /17**  
*Wild Garlic, Chorizo, Rainbow Kale, Potato  
Terrine, Chanterelle Mushrooms, Courgette*

**Lamb Rack /20**  
*Duchess Potatoes, Asparagus, Salsify,  
Black Garlic Purée*

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**GRILL** **Sirloin /26**      **Ribeye /29**      **Fillet /32**  
*Aberdeen Angus Beef - served with Hand Cut Chips, Flat Cap Mushrooms, Confit Tomato, Rocket  
Salad and Choice of Sauce - Sauces: Peppercorn, Blue Cheese, Garlic Butter, Bordelaise*

**Surf and Turf - add Scallops - 9**  
*Thermidor Butter*

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**DESSERTS** **Caramelised White Chocolate  
Deconstructed Cheesecake /8**  
**Lime Pannacotta and Pistachio Sponge /8**  
**Spiced Pineapple with Pina Colada Granita  
and Coconut Cream (vg) /8**

**Elderflower and Strawberry Trifle /8**  
**Selection of Ice Creams or Sorbets (vg) /8**

**Chocolate Mousse, Orange Gel and  
Candied Orange /8**

**Selection of Cheeses, Biscuits, Grapes  
and Chutney /11**