

DINNER

# START

## DUO OF SCOTTISH SALMON

hot smoked and smoked salmon, horseradish yogurt, baby capers, lemon zest, red onion rings, rocket and wholemeal bloomer.

## DUCK AND MANGO SALAD

shredded duck confit, mixed leaves, bean sprouts, croutons and home made mango salsa.

## ROPE GROWN MUSSELS

white wine, garlic, cream and grain mustard sauce with leeks and bacon.

## BUTTERNUT SQUASH AND SPINACH RISOTTO CAKES

with parmesan, mascarpone, rocket, avocado and red pepper pesto.

## SOUP OF THE DAY

with house bread.

## SEARED THAI BEEF SALAD

spring onions, bean sprouts, cucumber, coriander, crispy shallots with a chilli and coconut dressing.

# MAIN

## PAN ROASTED SCOTTISH SALMON

crushed parsley potatoes, green beans, purple sprouting broccoli with whipped peppercorn butter.

## CHICKEN STUFFED WITH STORNOWAY BLACK PUDDING

with sautéed Savoy cabbage, bacon lardons creamy mash potato and a red wine and rosemary jus.

## MOROCCAN STYLED LAMB SHANK

with Middle Eastern spices, harissa, tomato, mixed fruit and coriander with fragrant rice, flat bread and raita.

## STONE BAKED THIN CRUST PIZZA

choose from, cherry tomato, buffalo mozzarella and basil or chorizo, black pudding and red onion.

## LASAGNE

layers of ground beef bolognese, pasta and cheese sauce, with hints of garlic and red wine served with Adamo side salad.

## SEARED SEA BASS

with roasted vegetable and rocket risotto, herb olive oil, red pepper coulis and crispy pancetta.

# FINISH

## RHUBARB AND VANILLA CRÈME BRÛLÉE

with lavender short bread.

## BANOFFEE PAVLOVA

banana, rich toffee sauce, and mascarpone.

## CHEESECAKE OF THE DAY

fresh berries and fruit coulis.

## FRESH FRUIT PLATE

with mango coulis and lemon sorbet.

## CHOCOLATE SEMIFREDDO

with whipped cream and chocolate shavings.

## EQUIS MIXED ICE CREAM

with biscotti and fresh berries.

# DINNER

**2 COURSES £17.50**

**3 COURSES £22.00**

**THE BANK**  
RESTAURANT

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