

Oblò's Dinner Menu

STARTERS

Choice of Soups of the Day, served with Fresh Bread	£ 3.75
Tian of Ripened Summer Berries & Orange Blossom Honey with Crème Fraîche & Elderflower Syrup	£ 4.75
Mille Feuille of Crab & Char Grilled Asparagus Spears with Roast Vine Tomatoes & Red Chilli Oil	£ 5.25
Pan Fried Fillet of Rainbow Trout, Sugar Snap Peas & a Pink Grapefruit Butter Sauce	£ 5.25
Salad of our own Tea Smoked Duck, Hazelnut Dressed Rocket Leaves & Apricot Purée	£4.95

MAINS

Grilled Fillet of Sea Bream, Broad Bean, Asparagus & Cherry Tomato Casserole, Potato Fondant, Parmesan Cheese Wafer	£13.50
Slow Cooked Veal Shank, Saffron Risotto, Green Bean & Smoked Bacon Parcel, Lemon Crumble Topping	£16.95
Whole Grilled Dover Sole, Buttered New Potatoes, Sautéed Mange Tout, Caper, Tomato & White Wine Cream	£15.50
Char Grilled Sirloin Steak Garni, Roasted Butternut Squash, Chorizo Oil & Sumo Chips	£16.95
Oven Baked Pork Cutlet, Bubble & Squeak Potato, Creamy Green Peppercorn Sauce, Apple Wafers	£13.95
Baked Bell Pepper stuffed with Goats Cheese, Wild Mushroom & Pine Nuts accompanied with a Rocket Leaf Salad	£10.95

Please let us know of any special dietary needs or allergies you have, which we will be happy to cater for.

All our produce is provided by local suppliers and is sourced from our surrounding area as far as possible. Our main suppliers are Foreman Butchers, Ross Dougal Fish Merchant, BF Wholesale (Fruit & Vegetables) and Buccleuch Heritage Brands.

Oblò is also a member of the Scotch Beef Club.

