

# THE MODERN AGE

2 COURSE £29.50

3 COURSE £36.50

## STARTERS

### BURRATA

sorrel pesto, smoked sea salt, tomato water jelly, aged balsamic, tomato tuille

### JOHN ROSS SMOKED SCOTTISH SALMON

carrot yoghurt, chervil, blood orange 'Caviar', salmon roe, salty fingers  
£4 supplement

### BROCCOLI & STRATHDON BLUE CHEESE SOUP

kale focaccia, Strathdon blue cheese butter, Katy Rodgers crème fraiche

### BALBIRNIE ALE BRAISED PORK CHEEK

beer vinegar gel, pork scratchins, celeriac, parsley

## MAINS

### ROAST RUMP OF BORDERS LAMB

braised neck, basil Caesar, pickled egg yolk puree, lamb jus

### STEAMED FILLET OF NORTH SEA PLAICE

parsley mousse, asparagus, olive oil poached potatoes, burnt lemon gel, brown butter 'tartare' hollandaise

### SALT BAKED CELERIAC, SHIITAKE MUSHROOM & SPINACH PITHIVIER

chestnut mushroom ketchup, petit salad, truffle sauce

### RICOTTA GNOCCHI

carrot puree, homemade chervil ricotta, pickled carrot, chervil & hazelnut pesto

## DESSERTS

### SACHER TORTE

blood orange & vanilla ice cream

### RHUBARB & VANILLA MOUSSE

whipped pistachio ganache, poached rhubarb, pistachio ice cream

### STICKY TOFFEE PUDDING

Vanilla parfait, pecans, sailor jerry's rum & banana caramel sauce, caramelised banana puree

## THE JOSPER GRILL

### 100Z RUMP PAVE

triple cooked chips, mushroom, slow-roasted tomato, watercress, whisky peppercorn sauce  
- £10 supplement

### 100Z SIRLOIN

triple cooked chips, mushroom, slow-roasted tomato, watercress, whisky peppercorn sauce  
- £18 supplement

### DOUBLE STACK TWEED VALLEY

### BEEF BURGER

cheddar, crispy onions, triple cooked chips, gherkin & mustard ketchup, josper roast corn

## SIDES

£5 each

### TRIPLE COOKED TRUFFLE & PARMESAN CHIPS

### ONION RINGS

seaweed tempura, bacon salt

### SMOKED CHAMP POTATOES

### CHARRED HISPI CABBAGE

caper & hazelnut brown butter

### CAESAR SALAD

### SOURDOUGH BREAD

whipped butter, East Neuk sea salt

### SELECTION OF ICE CREAMS & SORBETS

### SELECTION OF SCOTTISH CHEESE

Quince, honeycomb, grapes, celery, sea salt & honey water biscuits - £5 supplement

please kindly note a 10% discretionary service charge will be applied to your bill and is shared equally between the whole team.

Park'n'Dine Dynamic Pricing. We always apply regular hospitality analysis, to define our absolute best value start point menus.

Within all start point pricing, we also take into consideration an allocation for guest parking. In all contexts Balbirnie House always strives to deliver the absolute best value in Fife.

# THE MODERN AGE

We have been incredibly inspired by the #ChefsTable series on #Netflix, which has visited many of the world's most successful restaurants, looking at the many personalities behind them, and the dishes which are unique to each place. There are recurring themes on national ingredients, sustainability, celebration of culture, and inventiveness. Or rather, Inventiveness with a capital I. Starting late summer 2023 The Modern Age is Balbirnie's take on this global inspiration. With this new regularly changing 3 course set menu format, our start point is with celebrating Scotland's incredible natural larder. And we hope to bring many brand new future dishes for our guests.

