

RENWICKS



Welcome to Renwicks, our airy, contemporary restaurant where our expert team will prepare your meal, showcasing the best of the British bounty and Scottish heritage products, while you take in the splendid views of the River Tweed and Tweed Valley.

At Macdonald Hotels & Resorts, we place a great deal of importance on the provenance and traceability of ingredients. Animal welfare is top priority, and we only work with suppliers who share our commitment to best practice.

Group Executive Chef, Richard Dickson, is particularly proud to serve the following hero ingredients:

- Smoked salmon from **John Ross & Son of Aberdeen**, holder of the Royal Warrant.
- Wild and sustainable fish, landed in Peterhead, Scrabster and Shetland by **Fish Brothers**.
- Lamb and beef from **Scotbeef**, as they bring 100 years of experience and the highest welfare standards. All beef is matured for a minimum of 21 days.
- All shelled eggs are **100% free range**.
- Black pudding comes from **Macleod & Macleod in Stornoway**, winners of the Great Taste Heritage Award.
- Haggis is supplied by **MacSweens of Edinburgh**, award-winning craftsmen who set the industry standard.
- Ice cream comes from **Arran Dairies**.
- Cheese and chutneys are proudly provided by **Taste of Arran**.

Look out for a collection of new dishes inspired by twice Michelin-starred chef Atul Kochhar. His restaurant at The Compleat Angler hotel in Marlow celebrates the cuisine of Southern India. As a long-standing friend and colleague, Chef Richard wanted Cardrona guests to experience the flavour of Atul's cuisine.

Please enjoy and do not hesitate to ask any questions of your server.

CARDRONA
HOTEL, GOLF & SPA

NIBBLES BEFORE DINNER

MACSWEEN'S HAGGIS BON BONS6.5	Mustard mayonnaise
SOURDOUGH BREAD5.5	Whipped onion butter (V)
CRISPY VEGETABLE GYOZA9	Vietnamese dipping sauce (VE)

STARTERS

SOUP OF THE DAY7.5	Sourdough bread
MONKFISH SCAMPI10	Curry oil, pickled onions, pea purée
STORNOWAY BLACK PUDDING10	SCOTCH EGG Burnt onion ketchup, celeriac remoulade
CLASSIC PRAWN COCKTAIL12.5	Marie Rose, gem lettuce, mini soda bread
ORANGE & COGNAC CHICKEN11	LIVER PARFAIT Fig jam, crispy pancetta, Arran Oaties
CRISPY SALT & CHILLI10	CHICKEN WINGS Asian BBQ sauce
HONEY-WHIPPED GOATS CHEESE9	Olives, sundried tomato, ciabatta crisp, basil (V)
SMOKED SALMON PÂTÉ11.5	Pickled cucumber, lemon, sourdough crisps

SIDES

HAND-CUT CHIPS5.5	With truffle aioli
SEASONAL GREENS6	
MINI CAESAR SALAD5	
ONION RINGS5	
SWEET POTATO FRIES5.5	With curry & lime mayonnaise
MAC 'N' CHEESE5.5	

CLASSICS

TOMATO & MOZZARELLA18	GNOCCHI Tomato fondue, ratatouille, spinach (V)
LEMON & THYME22	CHICKEN BREAST Sautéed ratte potato, chorizo, broccoli, chicken cream sauce
LASAGNE AL FORNO18	Beef and pork ragu, ricotta, basil
BATTERED NORTH SEA HADDOCK20	Chunky tartare sauce, chips, mushy peas
CATCH OF THE DAY / ASK YOUR SERVER	Crushed new potatoes, broccoli, hollandaise
SMOKED HADDOCK & KING PRAWN PIE23	Parsley and Isle of Mull cheddar mash, seasonal greens
CUMBERLAND SAUSAGE RING16	Mashed potato, caramelised onions, onion ring, red wine jus
SLOW-COOKED BELLY OF PORK21	Potato rosti, savoy cabbage, apple purée, Stornoway black pudding, cider jus
CLASSIC CAESAR SALAD12	Gem lettuce, anchovies, parmesan, croutons, Caesar dressing +Add Chicken.....6 +Add Hot Smoked Salmon.....8
VEGAN GREEK SALAD13	Cos lettuce, olives, red onion, tomato, cucumber, vegan feta cheese (VE)

FLAVOURS OF INDIA

Signature dishes designed in partnership with twice Michelin-star awarded Atul Kochhar.

STARTERS

HAGGIS & PANEER PAKORA8.5	Pakora dipping sauce
KING PRAWN PEPPER FRY12	King prawns tossed with curry leaf and roasted black pepper masala
CHICKEN TIKKA10	Kashmiri saffron and fennel marinated grilled chicken tikka, mint chutney

MAIN COURSES

All main dishes come with a small side of naan and pilau rice

CHICKEN TIKKA MASALA20	Tandoori chicken supreme, tomato and fenugreek sauce
FISH MASALA / ASK YOUR SERVER	Catch of the day, coriander and coconut masala
CAULIFLOWER MAKHANI18	Grilled cauliflower marinated with tandoori spices, finished in caramelised tomato sauce (V)
LAMB ROGAN JOSH26	Slow-cooked lamb shank, kashmiri rogan josh sauce, cumin roast baby potatoes

GRILL

Served with hand-cut chips or fries, plum tomato, flat-cap mushroom

220GM SCOTCH RIBEYE34		PRIME SCOTTISH BEEF BURGER18	Homemade relish, coleslaw, gem lettuce, tomato, brioche bun +Add Bacon.....2 +Add Cheese.....1
220GM SCOTCH SIRLOIN34		VEGAN BURGER17	Homemade relish, gem lettuce, tomato, vegan brioche bun (VE)
200GM SCOTCH BUTCHERS CUT, FLAT IRON25	+Add Tandoori King Prawn.....8 +Add Sauce.....3		Bearnaise sauce, peppercorn sauce or red wine jus

(V) Vegetarian (VE) Vegan

We are now cash-free, so to make it easy for our team to receive tips, if you want to, we've added an optional 10% service charge. Every penny of all tips received is shared between the members of the team. This service charge is entirely optional and if you would like it removed, please let us know.

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks. Check with the server for Vegetarian and Gluten-Free options. Steaks are uncooked weights.

All prices include VAT at the current rate of 20%.