

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 BONS...6.5
- Mustard mayonnaise
- SOURDOUGH BREAD.....5.5
- Whipped onion butter (V)
- CRISPY VEGETABLE GYOZA..... 9
- Vietnamese dipping sauce (VE)

Starters

- SOUP OF THE DAY.....7.5
- Sourdough bread
- MONKFISH SCAMPI.....10
- Curry oil, pickled onions, pea purée
- STORNOWAY BLACK PUDDING10
- SCOTCH EGG
- Burnt onion ketchup, celeriac remoulade
- CLASSIC PRAWN COCKTAIL.....12.5
- Marie Rose, gem lettuce, mini soda bread
- ORANGE & COGNAC CHICKEN.....11
- LIVER PARFAIT
- Fig jam, crispy pancetta, Arran Oaties
- CRISPY SALT & CHILLI.....10
- CHICKEN WINGS
- Asian BBQ sauce
- HONEY-WHIPPED GOATS CHEESE..... 9
- Olives, sundried tomato, ciabatta crisp, basil (V)
- SMOKED SALMON PÂTÉ.....11.5
- Pickled cucumber, lemon, sourdough crisps

Sides

- HAND-CUT CHIPS.....5.5
- With truffle aioli
- SEASONAL GREENS..... 6
- MINI CAESAR SALAD.....5
- ONION RINGS.....5
- SWEET POTATO FRIES.....5.5
- With curry & lime mayonnaise
- MAC 'N' CHEESE.....5.5

Classics

- TOMATO & MOZZARELLA.....18
- GNOCCHI
- Tomato fondue, ratatouille, spinach (V)
- LEMON & THYME22
- CHICKEN BREAST
- Sautéed ratte potato, chorizo, broccoli, chicken cream sauce
- LASAGNE AL FORNO.....18
- Beef and pork ragu, ricotta, basil
- BATTERED NORTH.....20
- SEA HADDOCK
- Chunky tartare sauce, chips, mushy peas
- CATCH OF THE DAY / ASK YOUR SERVER
- Crushed new potatoes, broccoli, hollandaise
- SMOKED HADDOCK &.....23
- KING PRAWN PIE
- Parsley and Isle of Mull cheddar mash, seasonal greens
- CUMBERLAND SAUSAGE RING.....16
- Mashed potato, caramelised onions, onion ring, red wine jus
- SLOW-COOKED BELLY OF PORK..... 21
- 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 SALAD.....13
- 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 PAKORA.....8.5
- Pakora dipping sauce
- KING PRAWN PEPPER FRY.....12
- King prawns tossed with curry leaf and roasted black pepper masala
- CHICKEN TIKKA.....10
- 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 MASALA.....20
- Tandoori chicken supreme, tomato and fenugreek sauce
- FISH MASALA / ASK YOUR SERVER
- Catch of the day, coriander and coconut masala
- CAULIFLOWER MAKHANI.....18
- Grilled cauliflower marinated with tandoori spices, finished in caramelised tomato sauce (V)
- LAMB ROGAN JOSH28
- 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 RIBEYE.....37
- 220GM SCOTCH SIRLOIN.....37
- 200GM SCOTCH BUTCHERS CUT,.....28
- FLAT IRON
- +Add Tandoori King Prawn.....8
- +Add Sauce.....3
- Bearnaise sauce, peppercorn sauce or red wine jus
- PRIME SCOTTISH BEEF BURGER..... 20
- Homemade relish, coleslaw, gem lettuce, tomato, brioche bun
- +Add Bacon.....2
- +Add Cheese..... 1
- VEGAN BURGER.....17
- Homemade relish, gem lettuce, tomato, vegan brioche bun (VE)

(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%.