



lagarrigue

## Starter

### **Soufflé (V)**

Twice Baked Roquefort Soufflé, Leaves & Walnuts 9.50

### **Soupe de Poissons**

Traditional Fish Soup with Saffron and Garlic Dip,  
Croûtons 9.50

### **Artichaut (VG- GF)**

Globe Artichoke with Cumin scented Aubergine Caviar,  
Tomato Sauce and Leaves 9.50

### **La Truite (DF)\***

Smoked Trout with Hen Egg Mayonnaise, Rocket Leaves  
12.50

### **La Terrine (GF)\***

Rabbit, Pork and Pistachio Terrine, Gooseberry Chutney  
12.50

### **Le Pigeon (GF- DF)**

Warm Pigeon Breast Salad with Beetroot, Girolles  
Mushrooms, Pine Nuts, Raspberry Vinegar Dressing 11.50

## Desserts

### **Crème Brûlée (V)\***

Lavender Crème Brûlée 9.50

### **Île Flottante (GF)\***

Pastis Floating Island, Light Meringue,  
Red Berries and Toasted Almonds 9.50

### **Tarte Tatin (V)\***

Apple Tart Tatin and Vanilla Ice Cream 12.50

### **Tarte aux Fraises (V)**

Scottish Strawberry Tart with Vanilla Cream 12.50

### **Les Glaces et Sorbets (GF)\***

Selection of homemade Ice Creams and Sorbets 8.50

### **La Sélection de Fromages de nos Terroirs**

Selected French Cheeses from I.J Mellis and Oatcakes 14.50

### **Café Gascon (Liquid dessert)**

Armagnac VSOP (35ml), Double Espresso and Chantilly  
12.50

V – Vegetarian GF – Gluten Free VG – Vegan DF – Dairy Free

Lunch Tuesday to Saturday: 12pm to 2pm

Dinner Tuesday to Thursday 5.30pm to 9pm

Dinner Friday and Saturday 5.30pm to 9.30pm

(\*) Some of the dishes could be twisted to suit dietary requirements.

## Main Courses

### **Le Poisson du Jour,**

Fish of the Day, Market Price

### **La Brochette (GF)\***

Seafood Skewer with Scallops and Monkfish, Saffron Rice,  
Crayfish Bisque 28.50

### **Le Boeuf (GF)\***

6 Oz Beef Filet, Pilaf Rice,  
Sautéed Girolles and Purée, Jus 32.50

### **Le Cassoulet (DF)\***

Traditional Casserole of Confit Duck, Toulouse Sausage,  
Pork Belly and Lingot Beans 25.00

### **La Pintade (GF)**

Guinea Fowl Suprême, Black Pudding Polenta cake,  
Pepper Stew 24.50

### **La Roulade (V)**

Potato & Spinach Roulade, Cauliflower Florets with Pesto,  
Tomato Sauce 19.50

### **Cassoulet Végétalien (VG)\***

Plant based Lincolnshire Sausage Casserole with Lingot  
Beans 21.50 VG

## **Le Menu du Jour**

Tuesday to Saturday 12pm to 2pm 19.50

Leek Spinach and Blue cheese Tart

Marinated Filet of Mackerel "Escsabeche"  
Beetroot Purée and Pickles

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Coq au Vin Blanc,  
Chicken stewed in White Wine,  
Lardon and Mushroom Sauce, Tagliatelle Pasta

Fish of the day, "Petit Pois A La Française",  
Crushed Potatoes

More information please contact:  
[reservations@lagarrigue.co.uk](mailto:reservations@lagarrigue.co.uk) or Tel: 0131557 3032

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