

COLESSIO

HOTEL | BAR | GRILL

WHILE YOU WAIT

Artisan Bread Board 3.00 Mistoliva Olives 3.00 Garlic & Herb Ciabatta 3.00

STARTERS

Chef's Seasonal Soup of The Season Artisan Bread 5.50
Duck Liver Paté Balsamic & Plum Chutney, Sour Dough Toast 7.50
Creamy Chestnut & Button Mushroom Auld Reekie Smoked Garlic & Cheese Sauce 7.00
Pan-Seared Scallops Cumin Roast Parsnip Purée, Black Pudding Crumble - Apple Glaze 9.00
Crayfish & Smoked Salmon Cocktail Tomato-Sweetcorn Salsa, Curried Mango Aioli 8.00

FISH & PASTA

Baked Cod Fillet Marinated in Lemon & Garlic Sicilian Tomato, Kale and Gnocchi Ragu 17.50
Scottish Salmon Fillet Bubble & Squeak Potato, Seasonal Greens & Chablis Beurre Blanc 17.00
Pumpkin Fusilli Spinach, Chestnut Mushrooms, Feta, Garlic Bread 13.00 (v)
Beer Battered Catch of The Day Mushy Peas, Tartar Sauce, Rustic Cut Chips 14.50
Wild Mushroom Risotto – Spinach and Black Truffle Risotto 12.00 (v)

JOSPER GRILL

8oz Sirloin 24.00 | 10oz Ribeye 25.00 | 8oz Fillet 28.50
Served with Marinated Tomato-Flat Cap Mushroom-Onion Rings-Skin on Chips
Colessio Steak Burger – Streaky Bacon – Garlic & Sage Mayonnaise – Skin-On Chips 13.00
Piri Piri Chicken Burger Mizuna – Garlic & Sage Mayonnaise – Skin- On Chips 13.00

SAUCES | ALL 2.25

Black Bourbon Pepper / Béarnaise / Blue Cheese Cream / Rioja Jus

MEAT & POULTRY

Roast Hand Cut Chicken Breast 16.00
Parsnip Mash Potato, Seasonal Vegetables, Cider Apple Sage Jus 16.00
Venison Steak 18.75
Cumin Roasted Celeriac & Carrot - Gratin Potato - Buttery Kale Chestnut & Black Pudding -Pepper Berry Jus

Flat Iron Steak Stroganoff 17.00

Mushroom- Quinoa-Spinach Pilaf Rice

SIDES | ALL 3.50

Rustic Skin-on Chips
Parsnip & Red Rooster Buttery Mashed Potato
Oven Roasted Sweet Potato - Roast Winter Roots
Garden Salad - House dressing
Beer Battered Onion Rings
Buttered Seasonal Vegetables
Gem Caesar Salad – Parmesan

DESSERTS

Chocolate Praline & Caramel Profiteroles Vanilla Cream Chantilly 6.00
Lemon & Popping Prosecco Shortbread Cheesecake Raspberry Sauce 6.00
Cheese Truckle Plate Mature Cheddar | Blue Murder | Farmhouse Brie | House Chutney | Crackers 7.95
Sticky Toffee Pudding Candied Orange Ice Cream - Toffee Sauce 6.00
Lemon Posset & Winter Berry Meringue Nutty Granola Crunch 6.00