

-----  
**COLESSIO**  
**GRILL**

## À LA CARTE MENU

Served from 12-4pm and from 6pm onwards

### TO START

<b>Soup du Jour</b> Home-Baked Bread & Butter	6.5
<b>Classic Cullen Skink</b> Highland Oatcakes & Butter	8.5
<b>Halloumi, Courgette &amp; Herb Cakes</b> Chilli Dressing	8.5
<b>Spiced Beef Tataki</b> Chilli & Coriander, Red Cabbage & Lemon	12
<b>Isle of Mull Scallops</b> Pea Purée, Julienne of Apple, Endive Strands	13.5
<b>Hot-Smoked Duck</b> Pickled Walnut & Vincotto Salad	14
<b>Golden Beetroot Salad</b> Goat's Cheese, Champagne & Elderflower, Truffle Croutons	14.5

### THE MAIN EVENT

<b>8oz Aberdeen Angus Burger</b> Milk Brioche, Smoked Cheese, Red Onion Chutney & Fries	14.5
<b>Classic Moules Marinière</b> Home-Baked Bread & Butter	15
<b>Cauliflower Steak</b> Cashew Nut Butter, Vine Tomatoes, Charred Red Onion	17.5
<b>Potato Gnocchi</b> Wild Mushroom, Sage Butter, Courgette, Beetroot	17.5
<b>Maple Glazed Belly of Pork</b> Cauliflower Purée, Mustard Jus	18.5
<b>Roasted Cod Loin</b> Buttered Wild Mushrooms, Langoustine Bisque Sauce	18.5
<b>Pan-Fried Duck</b> Sweet Cherry Jus, Boulangère Potato, Purple Stemmed Broccoli	21

### FROM THE JOSPER GRILL

All steaks are served with Vine Cherry Tomatoes, Charred Red Onion & Triple Cooked Chips

<b>10oz Rib Eye of Scotch Beef</b> 30 Days Aged	28
<b>10oz Aberdeen Angus Sirloin</b> 40 Days Aged	28
<b>10oz Fillet of Scotch Beef</b> 30 Days Aged	30

### SIDES AND SAUCES

<b>Triple Cooked Chips, Tomato &amp; Mozzarella, Buttery Mash, Side Caesar or Seasonal Greens</b>	3.5
<b>Peppercorn Sauce, Béarnaise Sauce or Garlic Butter</b>	2.5

All dishes are created in house by Head Chef Stephen Donnelly and his Brigade  
Email us at [chef@hotelcolessio.com](mailto:chef@hotelcolessio.com)

If you have any allergies or special dietary requirements, please make a member of our team aware as soon as possible.