



MENU

AtholPlace
RESTAURANT

Restaurant Week

Starters

Parsnip Soup

Ashed Goats Cheese – Fermented Apple

Glenmorangie Cured Salmon

Vanilla & Basil Pressed Nectarines – Crustacean Mayo – Black Pepper Short-bread

Glazed Pork Belly

Semi-dried Figs – Red Onion & Raspberry – Charcoal

Mains

Braised Beef Cheek

Gnocchi – Caramelized Shallots – Cocoa Nibs

Whole Baked Line Fish (to share)

Sweet Potato Fondant – Gremolata – Citrus infused Perfume

Risotto

Wild Mushrooms – Black Summer Truffle – Parmesan

Desserts

Pistachio & Lime

Pistachio Flexi Ganache – Textures of Lime

Soaked Pineapple Cake

Granite – White Chocolate – Fruit Chips



**RELAIS &
CHATEAUX**