



**THE BLAIR BISTRO**  
**AVAILABLE TO MEMBERS IN THE MEMBERSHIP MARQUEE**  
**SMALL PLATES / EVENING MENU 2022**  
**THURSDAY, FRIDAY, SATURDAY 5PM - 9PM**

**BY RESERVATION: EMAIL CHEF ALEC CRUIKSHANK**  
**hello@eventboxesltd.com**

Islay scallops, citrus fennel, vermouth, sea and farm herbs £12.50

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Great Glen Game venison salami, beetroot and black currant salad, horseradish croquettes. £9.95

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Scottish crustacean croque monsieur, wilted greens and shellfish sauce £12.50

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Flat iron steak, Fonab Farm heritage tomatoes cooked in beef fat £9.95

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Chargrilled cauliflower, chilli and herb dressing, chickpeas (VG) £9.95

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Seasoned fries £4.95

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New potato, gherkin and celery salad £4.95

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Grilled tender stem broccoli with crème fraiche, hogweed seeds and almonds £4.95

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Chocolate and raspberry millefeuille with chocolate mint £5.95

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Lemon curd, smoked meringue, lemon balm and farm flowers £5.95

PROVISIONAL MENUS (AT CHEF'S DISCRETION. ITEMS & PRICING SUBJECT TO CHANGE AT ANY TIME.)  
KINDLY ADVISE OF FOOD ALLERGIES & DIETARY RESTRICTIONS AT TIME OF BOOKING.

HEAD CHEFS: DAVID BARNETT, GERARD CHOUET FRONT OF HOUSE: TIM DU PON  
ORGANISED BY CHEF ALEC CRUIKSHANK, FONAB FARMS

WE LOOK FORWARD TO WELCOMING YOU TO THE MEMBERSHIP MARQUEE  
AT THE LAND ROVER BLAIR CASTLE HORSE TRIALS 2022