7th May 2024 - 9th June 2024

cutlery... we change your cutlery after every dish, however should you wish to reuse then simply leave them to the side of your plate and we wont take them away

> confit leg, smoked breast, fermented peach, pomegranate, pastry

> > octopus tandoori spice, bbq cauliflower, spinach, lime & coconut puree, squid ink

duck

watermelon salted, tigers milk, melon rind kimchi

chicken smoked bourbon thigh, chicken leg, polenta, sweetcorn relish, tortilla

brown sugar cheesecake, toasted hazelnuts, tomato caramel, bramble sorbet

Bdáma

select one dish from each row

lobster

smoked, preserved lemon, peas, pea foam, watercress, kohlrabi, lobster consommé

artichoke

strawberry, red pepper sorbet, green chili & cucumber gazpacho

lamb

neck, flat bread, cucumber & red onion salsa, tahini & aubergine puree, sesame crisp

seabass

fermented fennel, samphire, orange ponzu dressing, mussels, lemon & chive butter

coconut

chocolate sorbet. date puree

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pineapple

green chili, goats cheese, basil, toasted cashew, tapioca

beef

tongue, aromatic broth, cucumber, spring onion, edamame beans, coriander

halibut

wild garlic cured, pea broth, mint oil, Greek yogurt elderflower gel

tomato

gnocchi, feta foam, smoked cherry tomatoes, broad beans, courgette, seaweed butter

apple

cake, pistachio ice cream, ricotta, apple caramel