

Hand Dived Scallops, White Chocolate and Truffle Risotto And English Asparagus	11.75
Chicken Liver and Truffle Pate with Smoked Brioche and Apple and Bramble Chutney	7.95
Warm Salad of Pan Roast Wood Pigeon, Wild Mushrooms And Crispy Parma Ham Drizzled with Vanilla Balsamic	9.25
Cream of Leek and Potato Soup	7.25
Warm Loch Duart Salmon confied with Olive Oil, Garlic & Thyme with a Fennel & Radish Salad	8.95
Ham Hock Tortellini with chorizo Crisp and Pea Veloute	9.25
Chilli Hummus with Pan Roast Skirlie Cake and Red Pepper Sorbet	8.95
Scottish Lobster sautéed with Clarified Butter & Herbs with Parmesan Tuille and Thermidor Mousse	13.25

“Glenskirlie’s team of chefs is committed to producing first-class quality food. In pursuit of that high quality and excellence we aim to use local Scottish produce in most of our dishes. We produce fresh bread daily on our premises and our selections of ice-creams and chocolates are all made in-house. We hope you enjoy your meal with us at Glenskirlie House.”

Oven Roasted Roe Deer Venison with Crushed Potatoes, Orange Marmalade, caramelised fig and a Broad Bean and Pea Cassoulet	21.00
Chicken Roulade, Stuffed with Sun Blushed Tomato And Mozzarella, Mediterranean Gateau, Micro Basil And Marsala Sauce	18.50
Pan Fried Fillet of Lamb, Sweet Potato Puree, Polenta cakes Grilled Asparagus, Minted Hollandaise and Lamb Jus	21.00
Pan Fried Fillets of Sea Bass, Sesame Noodle Cake, Steamed Mussels with a Saffron and Chervil Beurre Blanc	18.50
Roast Fillet of Pork & Parma Ham with Ballontine of Pork, Caramelised Apples in a Cider and Butter Glaze and Jerusalem Artichoke Puree	19.25
Pan Seared Monkfish Tail with Pistachio Crumb, Curried Cous Cous, Lobster & Cumin Cream and Apricot & Chilli Jam	23.00
Double Baked Parmesan Souffle , Sweetcorn Puree , Confit Cherry Tomatoes, Baby Sweetcorn Tempura and Tomato Tartar	18.95
Fillet of 28 Day Dry Aged Beef, Wild Mushroom and Tarragon Duxelle, Wilted Baby Spinach, Potato Rosti and Onion Rings	26.50
Dessert Trolley/Selection of Cheese	8.25
Coffee & Treats	3.95
Herbal & Speciality Teas	3.95
Liqueur Coffee	6.00

A la Carte Sweet Menu

Rhubarb Trifle, Rhubarb Ice Cream & Vanilla Mousse Brandy Snap Stack
(Dessert Wine Recommendation "Muscat de Rivesaltes")

Cherry Tart with Kirsch Pastry Cream, Cherry Cobbler & Cherry Parfait
(Dessert Wine Recommendation "Muscat de Rivesaltes" & Lauraire des Lys)

Chocolate Mousse with Coffee Granita, Ginger Cream and Milk Ice Cream
(Dessert Wine Recommendation Banyuls Brestige)

Raspberry Soufflé with Dark Chocolate Sauce
and Raspberry Sorbet
(Dessert Wine Recommendation Muscat de Rivesaltes or Banyuls Brestige)

Orange Mousse Encased in White Chocolate served
With Lemon Curd and Lemon Sorbet
(Dessert Wine Recommendation Muscat de Rivesaltes)

Baked Alaska with Strawberry Jelly on a Shortcake Biscuit with Slow Roasted
Strawberries
(Dessert Wine Recommendation Muscat de Rivesaltes)

Also

A Selection of Cheese with Celery and Oatcakes
(Dessert Wine Recommendation Muscat de Rivesaltes)
(Port Recommendation Cockburns or 1985 Vinatge Port)