

A LA CARTE

STARTER

Scottish Scallops

hand dived scottish scallops pan seared and served with a lime and beetroot salsa and crispy parma ham

12.75

Goats Cheese

grilled crottin goats cheese with roasted courgette, double baked tapenade soufflé dressed with pesto

8.95

Haddock and Asparagus

assiette of haddock and asparagus
smoked haddock panna cotta, smoked haddock and fresh herb croquettes with hot buttered asparagus

9.25

Duck

Trio of duck, duck salad, duck and garlic roulade and confit duck, ginger and plum rilette

10.25

Pigeon

pan roast pigeon breast with wild mushroom arancini and pickled girolle salad

9.50

MAIN

Venison

seared and roasted fillet of roe deer and venison liver, celeriac dauphinoise, spring cabbage with smoked ham, white bean and truffle sauce

23.00

Lamb

saddle of lamb with watercress pesto, confit garlic, asparagus and potato terrine

23.00

Isle of Gigha Halibut

isle of gigha halibut with saffron mash, grilled langoustines, carrot puree and pickled vegetables

25.00

Parmesan and Rocket

parmesan and rocket ravioli with olive ciabatta, wilted rocket and summer vegetables and sweetcorn veloute

19.50

Scottish Beef

fillet of 28 day dry aged scottish beef, with lyonnasie potatoes, beetroot puree, green beans and tomato fondue

28.00

DESSERT

dessert selection from the trolley

8.95

“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.”

SET DINNER MENU

2 COURSE £24.99, 3 COURSE £29.99

STARTER

Cock - a - leekie

cock - a - leekie terrine with prune & rice dressing and crisp bread

Soup

soup of the day with hot crusty bread

Crayfish

crayfish thermidor tartlet with dressed baby pea shoots, shallots, baby capers and lemon

Sweet Potato

sweet potato, rosemary & garlic soufflé, dressed micro herbs, chervil crisp and chestnut vinaigrette

Pate

chicken liver & quince pate with melba toast, pickled beetroot & carrot salad

MAIN

Venison

Glenskirlie venison steak pie with creamed potatoes and sweet braised red cabbage

Sea Bass

baked fillet of sea bass with prawn noodles, stir fry vegetables, coconut, chilli and coriander sauce

Pork

breaded escalope's of pork with sweet potato puree and saffron turnip with a roasted red pepper & tomato coulis

Wild Mushroom

wild mushroom risotto with a parmesan cylinder, herb crouton and pumpkin seed dressing

Beef

steamed beef pudding with red onion gravy and a panache of skirlie & vegetables

DESSERT

Pear & chestnut

warm pear & chestnut cake with walnut and maple ice cream and clotted cream

Vacherin

vanilla meringue vacherin with mixed berry compote and frozen yoghurt

Cheesecake

Glenskirlie cheesecake with Chantilly cream and fruit coulis

Toffee

sticky toffee pudding, toffee sauce and rum & raisin ice cream

Chocolate

chocolate pot with apricot jam and short cake biscuit