

Glenskirlie Castle Restaurant

Lunch

Inventive British Food

We are passionate about food and we aim to delight you with every dish we serve whether it is one of our Glenskirlie classic grill dishes or our chef's signature a la carte creations.

Our team of talented chefs work with local suppliers to bring you the best and freshest produce from Scotland.

Outset

Bread/ rapeseed oil/ flavoured vinegar 2.9 Marinated Olives / Sun blushed tomatoes / garlic 2.9

Starters

Hot soup 4.9 **Chicken liver pate** 6.5
Warm bread/ butter saffron & Cardamon pickled vegetables/ fruit & nut loaf

Sea Bream 6.9 **Lamb slider** 6.9
Ceviche / tomato crème fraiche / micro brioche bun / red wine jus/wild garlic mayo/
Celery charred baby gem

Goats cheese panna cotta 5.9 **Pan seared scallops** 11.5
Rhubarb/rhubarb gel/ crystalised orange / mango & chilli salsa / mango gel/ pork crackling/
tuille crisp micro coriander

Classic Mains

Chicken 14.9
FROM THE CHAR – GRILL
Chargrilled breast / hand cut chips / sauce of choice

Handmade Glenskirlie Burger 13.9
FROM THE CHAR- GRILL
Baby gem lettuce & tomato / hand cut chips / Gs burger ketchup
Garlic mayo

Toppings:

Cheese +1.5
Bacon +1.7
Jalapenos and cheese +1.8
Goat's cheese and caramelised red onion +2.5

Haddock 9.9
Beer batter / hand cut chips / lemon/ tartare sauce.

Steak Pie 9.9
Lyonnaise potatoes / ratatouille

Rigatoni 13.9
Light cream / seasonal greens / herb oil.

A la Carte Mains

Lamb Loin 25.5
Mint crusted lamb shoulder / crushed petit pois/
sun blushed tomato gnocchi / goats cheese jus

Pork Belly 17.5
braised cheek croquette/ buttered carrots /
honey & mustard cream sauce.

8oz Fillet Steak 25.9
FROM THE CHAR- GRILL
Scotch beef / hand cut chips / watercress

Sauces: 2.5
Monkey gland/pepper/blue cheese & cognac/red wine jus.

Fish of the day 18.5
beurre blanc / clams / salty fingers / asparagus.

Dish of the Day
Please see our board or ask your server for details

Sides

Hand cut chips/ garlic mayo/ burger ketchup 3.5 Sautéed mushrooms 3.2
Lyonnaise Potatoes 3.2 Rocket/red onion/ sun blush tomatoes / balsamic 2.9
Ratatouille 3.2 **Add glazed goat's cheese** + 1.0
asparagus / truffle/ parmesan / shallots 4.9 Beer battered onion rings/garlic mayo 2.9
Garden peas/bacon/baby gem 2.9 **Sauces;** 2.5
Cauliflower cheese 2.9 **Monkey gland/pepper/blue cheese & cognac/red wine jus**

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Desserts

Pudding Sticky toffee / toffee sauce / vanilla ice cream.	6.5	Cheesecake Vanilla/crowdie/rhubarb jelly/poached rhubarb.	6.9
Polenta cake Orange & Cointreau jelly/ chocolate mousse/ Chocolate ice cream	6.9	Fruit Salad mango/ Pineapple/ kiwi/ melon/ lime syrup/ kiwi sorbet/ grape & fizz granita.	6.5
Cheese Scottish cheese / homemade chutney / mixed crackers.	8.5	Banoffee Sundae Banana crème patisserie / oaty biscuit base / Caramel / Banana ice cream / bananas / chantilly cream	6.5
Sweetie by the glass 125ml Vistamar Late Harvest "Moscatel", Chile <i>Stunningly fresh & delicious sweet wine with delicate floral notes</i>	5.9	Port by the glass 50ml Cockburns ruby port Vintage Port	3.3 9.9

Hot Drinks

Americano coffee	2.9	Espresso	2.9
Latte or cappuccino	3.2	Extra shot	1.0
Tea	2.9	Hot chocolate	3.9
Liqueur coffee	6.5		

For more drinks, after dinner cocktails or liqueurs please ask your server for our drink list