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| Bread / rapeseed oil / flavoured vinegars | 2.9 |
| Olives / chilli / garlic | 2.5 |

Starters or tasting plates

Tasting plates are designed for sharing and are perfect for lunch or a lighter dinner.

Ideally, we recommend 3 to 5 tasting plates between two with the addition of a potato side and a vegetable side to make the perfect meal.

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| Hot soup / bread / parsley butter | 4.9 |
| Chicken liver pate / red onion marmalade / Balsamic glaze / oatcakes | 6.5 |
| Confit duck & orange terrine/ plum & star anise gel/ Plum & orange compote. | 6.5 |
| Salmon & dill rilette / baby leaves/citrus aioli/ crispbread. | 6.5 |
| Fermented pearl barley risotto / butternut squash / roscoff onions / walnut pesto | 5.9 |
| Sea bream/Cullen skink veloute/ parisienne of vegetables | 8.9 |
| Chilli & garlic squid / sweet and sour dip Pak choi / cashew nut | 7.2 |
| Venison loin / mushroom puree/ golden beetroot | 8.9 |
| Panko wrapped shin of beef / red wine jus | 8.9 |
| Pickled baby beetroots / beetroot cous cous / Puffed wild rice / goat's curd. | 5.9 |
| Chicken / honey / mustard / bacon / salad | 6.5 |

Classic Tasting Plates

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| Lambs liver / fried onions / peas / bacon | 5.7 |
| Individual steak pie | 7.5 |
| Beer battered haddock goujons/ lemon / tartare sauce | 7.3 |

The largest table size we can cater for with tasting plates is 8. If Your party is larger than 8, a wonderful experience still awaits, albeit a more traditional one of 1,2 or 3 courses from our menu. We can also adapt the classic tasting plates to be main course plates if your party is above the magic number.

A la Carte Mains

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| Venison | 25.5 |
| Venison & skirlie sausage/smoked potato terrine/ wild mushroom puree/ golden beetroot/ red wine jus. | |
| Shin of Beef | 18.5 |
| Slow braised / herb mash / salt baked kohlrabi / baby carrots / Red wine jus. | |
| 8oz Fillet Steak | 25.9 |
| FROM THE CHARCOAL GRILL Scotch beef / hand cut chips / watercress. | |
| Sauces; | 2.5 |
| Monkey gland/pepper/blue cheese & cognac/red wine jus. | |
| Chicken | |
| Breast / chorizo and shiitake mushroom farce/ confit chicken & herb potato cake / kale / mustard and tarragon cream. | |
| Sea Bream | |
| Cullen skink veloute/ buttered leeks/potato discs/ parisienne of carrots & parsnip. | |
| Risotto | 16.9 |
| Fermented pearl barley risotto / butternut squash / roscoff onions / walnut pesto. | |

Classic Mains

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| Chicken | 14.9 |
| FROM THE CHARCOAL GRILL Chargrilled breast / hand cut chips / sauce of choice/watercress | |
| Handmade Glenskirlie Burger | 13.9 |
| FROM THE CHARCOAL GRILL Baby gem lettuce & tomato / hand cut chips / Arran mustard 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 |
| Parsley potatoes / hot buttered Vegetables. | |
| Lambs liver | 9.2 |
| fried onions / peas/bacon / potatoes | |
| Sides | |
| Garden peas / bacon / baby gem | 2.9 |
| Hot buttered baby boiled potatoes / parsley | 3.2 |
| Sun blush tomato / roasted red pepper olive salad | 2.9 |
| Hand cut chips / garlic mayo | 3.5 |
| Green beans / chilli /garlic | 3.2 |
| Beer battered onion rings/garlic mayo | 2.9 |
| Heritage carrots /parsley butter | 4.5 |
| Cauliflower cheese | 2.9 |
| Herb mash potato | 3.9 |
| Sauces; | 2.5 |
| Monkey gland/pepper/blue cheese & cognac/red wine jus. | |

DESSERTS

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| Pudding Sticky toffee / toffee sauce / vanilla ice cream. | 6.5 |
| Cheesecake of the Day Seasonal compote / Chantilly cream. | 6.9 |
| Pumpkin Pumpkin, carrot & walnut cake / pumpkin & orange curd / mascarpone ice cream / meringue | 6.9 |
| Sundae Coconut and chocolate ice cream / chocolate sauce and coconut pieces. | 6.5 |
| Sweet Pot Just ask your server for details. | 6.5 |
| Coffee/Tea with a mini daily sweet pot | 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 |
| Cheese Scottish cheese / homemade chutney / mixed crackers. | 8.5 |
| Port by the glass 50ml Cockburns ruby port Vintage Port | 3.3 9.9 |

HOT DRINKS

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| Americano coffee | 2.9 |
| Espresso | 2.9 |
| Latte or cappuccino | 3.2 |
| Extra shot | 0.5 |
| Tea | 2.9 |
| Hot chocolate | 3.9 |
| Liqueur coffee | |

MARKET MENU

STARTERS

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| Soup Soup / warm bread. |
| Pate Chicken liver pate / Red onion marmalade / balsamic glaze / oatcakes. |
| Salmon Salmon & dill rilette / baby leaves/citrus aioli/ crispbread. |
| Beetroot Pickled baby beetroots / beetroot cous cous / Puffed wild rice / goat's curd. |

MAINS

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| Shin of beef Slow braised / herb mash / salt baked kohlrabi / baby carrots / red wine jus. |
| Sea Bream Cullen skink veloute/ buttered leeks/potato discs/ parisienne of carrots & parsnip. |
| Risotto Fermented pearl barley risotto / butternut squash / roscoff onions / walnut pesto. |
| Chicken Breast / chorizo and shiitake mushroom farce/ confit chicken & herb potato cake / kale / mustard and tarragon cream. |

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| Sweet Pot Just ask your server for details. |

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| Two Course | 19.90 |
| Three courses | 23.90 |