

Glenskirlie Castle Restaurant

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 Warm bread/ butter	Chicken liver pate 6.5 saffron & Cardamon pickled vegetables/ fruit & nut loaf
Sea Bream 6.9 Garlic / chilli / new potato salad/ Radish / rocket.	Lamb slider 6.9 brioche bun / red wine jus/wild garlic mayo/ charred baby gem
Goats cheese panna cotta 5.9 Rhubarb/rhubarb gel/ crystalised orange / tuille crisp	Pan seared scallops 11.5 mango & chilli salsa / mango gel/ pork crackling/ micro coriander

Classic Mains

Chicken 14.9 FROM THE CHAR – GRILL Chargrilled breast / hand cut chips / sauce of choice	Handmade Glenskirlie Burger 13.9 Baby gem lettuce & tomato / hand cut chips / Gs burger ketchup / garlic mayo
Toppings:	
<i>Cheese</i> +1.5	
<i>Bacon</i> +1.7	
<i>Jalapenos and cheese</i> +1.8	
<i>Goat's cheese and caramelised red onion</i> +2.5	
Haddock 13.9 Beer batter / hand cut chips / lemon/ tartare sauce.	
Steak Pie 14.9 Lyonnaise potatoes / ratatouille	
Arancini 13.9 Mangetout and pea arancini / mixed green beans / wilted Baby spinach / salsa Verdi.	

A la Carte Mains

Lamb 19.0 Mint crusted lamb shoulder / crushed petit pois/ sun blushed tomato gnocchi / goats cheese jus	Pork fillet 17.5 braised cheek croquette/ buttered carrots / spring cabbage/ honey & mustard cream sauce.
Chicken 14.9 Breast of chicken / managtout and pea arancini / broad bean & pancetta cream.	8oz Fillet Steak 25.9 FROM THE CHAR- GRILL Scotch beef / hand cut chips / watercress
Sauces: 2.5 <i>Monkey gland/pepper/blue cheese & cognac/red wine jus.</i>	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	<i>Add glazed goat's cheese</i> + 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 of the day Chantilly cream/ seasonal compote.	6.9
Lemon Curd Tart Topped with meringue / pistachios / raspberries /	6.9	Panna cotta Yoghurt panna cotta with strawberry jelly / strawberry consommé / fresh Scottish strawberries Kiwi sorbet.	6.5
Cheese Scottish cheese / homemade chutney / mixed crackers.	8.5	Sundae Chocolate brownie / salted caramel sauce / Vanilla and banana ice 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