

Restaurant Menu

Starters

Hot soup	5.95	Chicken liver pate	7.50
Warm bread / butter		apple and fig compote / Scottish oatcakes	
Prawn	7.25	Glenskirlie Ploughman's	6.90
Harisa and lime prawns / dill and tomato dressing / baby gem Lettuce / crispbread		Whipped mixed cheese / oatmeal & nut crumb / chilli jam / artisan crackers	
Polenta Fries	6.90	Scotch egg	7.50
Polenta and parmesan fries / rosemary houmous		Pork and black pudding scotch egg / homemade brown sauce	
Smoked Salmon	7.75	Bread and Olives	6.90
Smoked salmon and crayfish rillette / lemon pickled fennel / Shellfish emulsion / bread tuille		Rapeseed oil / flavoured vinegar / sun blush tomato	

Mains

Steak Pie	14.50	Haddock Goujons	14.50
Potatoes / buttered seasonal vegetables.		Beer batter / hand cut chips / peas / tartare sauce / lemon.	
Handmade Glenskirlie Burger	15.00	Duck	17.00
Baby gem lettuce & tomato / hand cut chips / / garlic mayo		Confit duck leg / white bean and cummin puree / cabbage and carrot fricassee / potato rosti / cherry jus.	
Toppings:		8oz Fillet Steak	32.00
Cheese	+1.5	FROM THE CHAR- GRILL	
Bacon	+1.7	Scotch beef / hand cut chips / salad.	
Jalapenos and cheese	+1.8	Sauces:	2.9
Goat's cheese and caramelised red onion	+2.5	Monkey gland/ peppercorn /red wine jus.	
Penne Pasta	13.00	Fish of the Day	17.00
Roasted peppers / leeks / spinach / chilli tomato cream / garlic bread		Coconut / lemongrass / chilli / egg noodles / crispy leeks.	
chicken +3.5		Chicken	15.90
Add bacon +1.7		Homemade open tortilla sandwich / smashed avocado / pico de gallo / lime & coriander rice.	
Sweet potato and feta cakes	15.50		
Sour cream and chive dressing / poached egg / mixed bean salad			

Sides

Hand cut chips/ garlic mayo	3.5	Sautéed garlic mushrooms	3.2
Beer battered onion rings/garlic mayo	2.9	Sauces;	2.9
Garden peas/bacon/baby gem	2.9	Monkey gland (cream, cognac, tomato & mushroom) / pepper	
House Salad	2.9	/ red wine jus	

WE HAVE A GLUTEN FREE & VEGAN MENUS AVAILABLE ON REQUEST

Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering. Although every care is taken to ensure dietaries are catered for, we cannot guarantee no cross contamination has taken place.

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Desserts

Pudding 7.50

Sticky toffee / toffee sauce / vanilla ice cream.

Cheesecake 7.50

Cheesecake of the day / seasonal compote / Chantilly cream

Mousse 8.00

Vanilla & crowdie mousse / rhubarb compote / cinnamon puff pastry / rhubarb sorbet

Polenta cake 8.00

Orange & lemon polenta cake / orange & cardamon curd / blood orange gel / chocolate ice cream / meringue crumb

Cheese 11.00

Scottish cheese / homemade chutney / quince jelly / mixed crackers.

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