

# Garden Room & Lounge Bar

## Starters

Soup of the Day - £5.50

Cullen Skink - £8.50

Roasted Beetroot, Goats Cheese & Hazelnut Tart - £8.50 (V) (Vegan option available)

Venison Scotch Egg, Celeriac Remoulade, Juniper Jus- 8.95

Smoked Haddock & Isle of Mull Cheddar Croquettes, Apple Salad - £8.95

Terrine of Cold Smoked & Hot Smoked Salmon, Wasabi, Cucumber, Shoots - £9.50

Chicken Liver Pate, Spiced Black Cherry Chutney, Arran Oaties - £8.50

## Mains

Steak Burger, Bacon, House Sauce, American Cheese, Tomato, Gherkin, Pretzel Bun, Chips, Salad Garnish- £15.95

Chargrilled Rib-Eye Steak, Garlic Mushrooms, Roast Tomato, Chips, Pepper Sauce - £31.50

Battered Haddock Fillet, Tartare Sauce, Lemon, Chips & Salad - £16.50

Spiced Duck Breast, Confit Duck Leg Bon Bon, Squash Puree, Cavalo Nero, Rosti Potato, Cranberry Jus - £23.50

Seared Cod Fillet, Clam, Chorizo & Butterbean Stew, Samphire - £19.50

Wild Mushroom & Cheese Souffle, Sauteed Girolles, Chestnuts, Truffle Sauce - £14.95

Steak Pie Topped with Puff Pastry, Chips, Seasonal Vegetables – £16.50

Braised Ox Cheek, Carrot Puree, Roasted Celeriac, Dauphinoise Potatoes, Red Wine Jus - £21.50

Beyond Meat Vegan Burger, Applewood Vegan Slice, Pretzel Bun, Tomato, Lettuce, Gerkin, House sauce, Chips & Salad -  
£15.95

Chicken wrapped in Pancetta Stuffed with Haggis, Dauphinoise Potatoes, Tenderstem Broccoli, Whisky Pepper Sauce -  
£16.50

## Sides

Side Salad - £3.95    Seasonal Vegetables - £3.95    Chips - £4.50

Southern Fried Mozzarella Sticks, Harissa Mayo - £4.95

Due to the diversity of ingredients used in the kitchen we are unable to guarantee that traces may not be present.

We have a full list of main Allergens on request.

PLEASE ADVISE A MEMBER OF STAFF OF YOUR ALLERGY WHEN ORDERING, THANK YOU.



# Desserts

Selection of Strathearn Cheese Company & IJ Mellis Cheeses, Served with Miller biscuits, Grapes,

Quince & Chutney - £11.50

Dark Chocolate Cremeux White Chocolate Soil, Salted Caramel, Blood Orange Ice Cream - £8.50

(Vegan & G/F Option Available)

Clementine Posset, Cranberry Compote, Cinnamon Honey Tuille - £7.95

Spiced Crème Brulee, Ginger Shortbread, Praline Ice Cream -£7.95

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream - £7.95

(Vegan & G/F Option Available)

## Dessert Wines & Port by the glass

50ml

### **Unfiltered Late Bottled Vintage Port 2016**

**£4.10**

SANDEMAN, DOURO, PORTUGAL | Intense and complex aromas of ripe and juicy berries and black fruit, married with spicy notes and subtle hints of cocoa.

### **10-Year-Old Tawny Port**

**£4.10**

SANDEMAN, DOURO, PORTUGAL | The aroma is ripe fruit, jam and nuts, with hints of vanilla and raisins. Full-bodied, with a very persistent finish.

### **Sauternes**

**£5.95**

CHÂTEAU DELMOND, BORDEAUX, FRANCE | Apricot, honey and peach mix with citrus peel and creamy flavours on the palate.

### **'Tesauro' Recioto della Valpolicella 2019**

**£5.95**

CANTINA VALPANTENA, VENETO, ITALY | Delicate aromas of blackberry jam and spicy hints. Elegant and well-structured, finishing long and fruity.

### **'Royal Ambrosante' Pedro Ximénez**

**£6.10**

SANDEMAN JEREZ, ANDALUCIA, SPAIN | Full and luscious aromas of dried fruits, raisins, toffee, coffee and spice.