

Glenskirlie Castle Restaurant Menu

Starters

Hot soup	5.95	Chicken liver pate	7.50
Warm bread/ butter		red onion & balsamic chutney/ crispy onions / oatcakes	
Haggis Bon bons	6.90	Goats cheese & Beetroot cheesecake	7.00
Panko Crumb / whisky mustard sauce		set on an oat crumb base/ pickled vegetables	
Chicken, sun dried tomato and basil roulade	7.25	Pan seared scallops	12.25
Spiced couscous / herb oil		Black pudding discs/ cauliflower puree / pea shoots	
Bread/ rapeseed oil/ flavoured vinegar	4.50	Marinated Olives / Sun blushed tomatoes	3.90

Mains

Steak Pie	14.50	Haddock Goujons	14.50
Lyonnais potatoes / buttered seasonal vegetables		Beer batter / hand cut chips / lemon/ tartare sauce	
Handmade Glenskirlie Burger	15.00	Pork Loin	16.50
Baby gem lettuce & tomato / hand cut chips / / garlic mayo		braised cheek croquette/ buttered carrots / spring cabbage/ honey & mustard cream sauce.	
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:	2.5
Goat's cheese and caramelised red onion	+2.5	Monkey gland/ peppercorn /red wine jus.	
Rigatoni	13.00	Fish of the day	17.00
light cream / seasonal greens / herb oil garlic bread		Garlic, chili, ginger broth/ egg noodles/ Pak choi	
Add chicken +3.5		Chicken Breast	15.95
Add bacon +1.7		Boulangère potatoes/ cauliflower puree/ hispi cabbage thyme jus	

Sides

chips/ garlic mayo	3.5	Sautéed garlic mushrooms	3.2
Lyonnais Potatoes	3.2	House Salad ;	2.5
Beer battered onion rings/garlic mayo	2.9	- add sun blush tomatoes & olives	2.0
Garden peas/bacon/baby gem	2.9	Sauces;	2.5
		Monkey gland/ pepper /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 7.25

Sticky toffee / toffee sauce / vanilla ice cream.

Cheesecake of the day 7.50

Cheesecake/ seasonal compote/ Chantilly cream

Panna cotta 8.00

Baileys panna cotta/ caramelised bananas/ banana ice cream/ nutty granola

Tart 8.00

Pumpkin and orange curd tart/ topped with toasted Italian meringue/ mascarpone ice cream /candied walnuts.

Cheese 11.00

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

Glenskirlie tasters

A selection of mini individual desserts - your server will present and describe the tasters at your table and any allergens.

1 taster **3.20**

2 tasters **5.50**

3 tasters **8.00**

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