

PALM COURT

DINNER MENU

NIBBLES

Selection of Homemade Bread (vg) <i>Scottish Rapeseed Oil, Balsamic Vinegar</i>	£4
Chickpea & Corn Fritter (vg) <i>Buffalo Dipping Sauce</i>	£4.50
Salt & Chilli Crispy Seaweed (vg)	£3

STARTERS

Soup of the Day (v)(vg available) <i>Homemade Bread, Salted Butter</i>	£5.50
Veggie Haggis Scotch Egg (v) <i>Irn Bru Ketchup, Herb Salad</i>	£8.50
Cullen Skink <i>Smoked Haddock Chowder, Leek, Potato, Homemade Bread</i>	£8
Waldorf Salad (vg) <i>Candied Walnuts, Green Apple, Celery, Pickled Grapes, Citrus & Mustard Yoghurt Dressing</i>	£6.50
Whisky Cured Salmon <i>Katy Rodger's Crème Fraiche, Radish Salad, Homemade Leek Tattie Scone</i>	£14
Garlic & Chilli Prawns <i>Roast Garlic Butter, Lemon, Homemade Bread</i>	£10
Seared Pigeon Salad <i>Black Pudding, Apple, Watercress, Herbed Croutons, Bramble Dressing</i>	£10

MARKET MENU

MONDAY to FRIDAY 4-6PM

Enjoy Select Dishes from A La Carte Menu

£20 2 Courses • £25 3 Courses

STEAK NIGHT

EVERY THURSDAY from 5PM

Enjoy two 8oz Rump Steaks served with two 125ml glasses of wine.

ONLY £42
for 2 PEOPLE

LOCALS CARD

Enjoy a whole host of special perks, including 20% off our main menu Monday to Thursday.

Ask your server for more details.

MAINS

Sweet Pea & Mint Ravioli (vg) <i>Feta, Salsa Verde, Rocket, Toasted Pine Nuts</i>	£15
Fish & Chips (vg) <i>Crispy Battered Haddock Fillet, Hand-Cut Chunky Chips, Traditional Mushy Peas, Tartar Sauce, Fresh Lemon</i>	£18
Classic Caesar Salad (v available) <i>Roast Chicken, Crispy Bacon, Gem Lettuce, Herbed Croutons, Anchovies, Parmesan, Caesar Dressing, Soft-Boiled Free-Range Egg</i>	£14
Dan Dan Noodles <i>Peanut Broth, Szechuan Mushrooms, Pak Choi, Crispy Onions, Chilli Oil</i> <i>Add Chicken +£4 • Add Prawns +5</i>	£11
Chicken & Ham Hock Puff Pastry Pie <i>Lemon & Herb Crushed Potatoes, Cream Sauce</i>	£18
Seared Lamb Rump <i>Spiced Kofta, Grilled Flatbread, Pomegranate, Pickled Fennel Salad, Yoghurt Dressing</i>	£19
Haggis, Neeps & Tatties (vg available) <i>Crispy Fried Haggis, Garlic & Herb Crushed Potatoes, Neeps, Whisky Cream Sauce, Root Vegetable Crisps</i>	£14
Roast Venison Loin <i>Truffled Tatties, Celeriac Purée, Braised Red Cabbage, Haggis Bon Bon, Bramble Jus</i>	£23
Balmoral Chicken <i>Sauteed Baby Potatoes, Maple Glazed Carrot, Spring Greens, Peppercorn Sauce</i>	£19
Beef Olives <i>Rump Steak Stuffed with White Pudding & Pancetta, Crushed Potatoes, Spring Greens, Red Wine Jus</i>	£18
Buffalo Chickpea & Corn Fritter Burger (vg) <i>Smoked Applewood, Spiced Tomato Chutney, Gem Lettuce, Toasted Sesame Brioche Bun, Skinny Fries</i>	£15

FROM THE GRILL

Lemon & Chilli Scallop Waldorf <i>Crispy Pancetta, Waldorf Salad, Black Pudding Crumb, Citrus Dressing</i>	£24
8oz Beef Rump Steak <i>Hand-Cut Chips, Watercress Salad, Grilled Tomato, Beer Battered Onion Rings, Choice of Peppercorn or Bearnaise Sauce</i>	£20
Lamb Burger <i>Whipped Feta, Pickled Cucumber, Spiced Tomato Chutney, Gem Lettuce, Toasted Brioche Bun, Skinny Fries</i>	£16
Bothy Burger <i>Chargrilled Flank Steak Patty, Monterey Jack Cheddar, Burger Relish, Gem Lettuce, Dill Pickle, Plum Tomato, Toasted Sesame Brioche Bun, Skinny Fries</i>	£16

BURGER & BEER

MONDAY to FRIDAY

Bothy Burger, Extra Crispy Fries and a Pint of Lager.

£18 per person

SIDES

all £3.50

Hand-Cut Chips (vg)
Skinny Fries (vg) <i>Add Truffle & Parmesan +£1.5</i>
Beer Battered Onion Rings (vg)
Garlic Bread (v)
Garlic & Herb Crushed Potatoes (v)
Garden Salad, Mustard Vinaigrette (vg)
Gem Lettuce Caesar Salad (v)
Mull Cheddar Mac & Cheese (v)
Stir Fried Vegetables (vg)

DESSERTS

all £6.50

Sticky Toffee Carrot Cake (v) <i>Stewart Tower Dairy Vanilla Ice Cream, Toffee Sauce</i>
Rum Baba Tiramisu (v) <i>Spiced Rum Syrup, Sponge, Coffee Mascarpone, Dark Chocolate</i>
Banoffee Cheesecake (v) <i>Biscuit Base, Vanilla Cream, Caramelised Banana, Salted Caramel</i>
Raspberry Trifle <i>Sponge, Sherry Custard, Berry Compote</i>
Homemade Triple Chocolate Brownie (v) <i>Berries, Stewart Tower Dairy Vanilla Ice Cream</i>
Bread & Butter Pudding (vg) <i>Orange Marmalade Glaze, Vegan Vanilla Ice Cream</i>