DINNER MENU

## NIBBLES

Freshly Baked Artisan Bread (v) $£ 4$<br>Whipped Salted Butter<br>Hummus (vg)<br>Spinach Crisps, Flatbread, Extra Virgin Olive Oil<br>Gordal Picante Olives (vg)<br>Extra Virgin Olive Oil, Sea Salt

## STARTERS

Crispy Ginger Beer Tempura
Cbilli $\mathcal{~ C o r i a n d e r ~ B a t t e r , ~ S w e e t ~ C h i l l i ~ D i p ~}$
Choose from:

| - Chicken | $£ 8$ |
| :--- | :--- |
| - Prawn | $£ 9$ |
| - Courgette \& Sweet Potato (vg) | $£ 7$ |

Soup of the Day (v)(vg available) £6.50
Artisan Bread, Salted Butter
Black Pudding Scotch Egg
Irn Bru Ketchup

## Cullen Skink

£8Smoked Haddock Soup, Leek, Potato, Petit Pain
Courgette \& Corn Fritter (vg)
Sweet Chilli Dip
Stovie Croquette (v)
Beetroot Chutney
Classic Prawn Cocktail £9
Gem Lettuce, Tomato, Marie Rose Sauce
Haggis Spring Roll
£7.50
Apple E Whisky Glaze, Shredded Slaw

## STEAK NIGHT

EVERY THURSDAY from 5PM
Enjoy two 8 oz Rump Steaks served with two 125 ml glasses of wine.

ONLY £42 for 2 PEOPLE

Book your table now! • palmcourthotel.co.uk

## 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

## Seafood Linguine

Atlantic Prawns, Squid, Mussels, Garlic \& Herb Cream Sauce
Asian Noodle Stir Fry (vg)
Peppers, Garlic, Cbilli, Soy, Bean Sprouts, Watercress, Baby Gem Lettuce Add Chicken or Beef $+£ 5$

Classic Caesar Salad
Shredded Roast Chicken Fillet, Crispy Unsmoked Bacon, Hand-picked Gem Lettuce, Herbed Croutons, Anchovies, Aged Parmesan, Rich Caesar Dressing, Soft-Boiled Free-Range Egg
Haggis, Neeps \& Tatties (vg available)
Whisky Cream Sauce, Crispy Root Vegetables
Beetroot Risotto (v)(vg available) £15
Roasted Beetroot, Goat's Cheese Bon Bon, Basil Pesto
Tadka Dal (vg)
Coconut Rice, Onion Pakora, Cucumber, Mint Raita, Flatbread
Add Chicken or Prawns $+€ 5$
Skirlie Chicken
Skirlie Stuffed Cbicken Breast, Sweetcorn Purée, Herb Crushed Potatoes, Seasonal Greens, Whisky Sauce
Fish \& Chips
Crispy Battered Haddock Fillet, Hand-cut Cbunky Chips, Traditional Mushy Peas, Tartar Sauce, Fresh Lemon
Spiced Roasted Guinea Fowl Tagine
Chorizo \& Parmesan Roasted Potatoes, Winter Greens

Please see our Specials Board for the Daily Pie

## FROM THE GRILL

All our Steaks are 28 day dry aged Rievers Reserve Borders Beef, served with Cherry Vine Tomato, Field Mushroom, Onion Rings \& Triple Cooked Chips.

$$
\begin{array}{lr}
\text { 6oz Flat Iron } & £ 18 \\
\text { 8oz Rump Steak } & £ 22 \\
\text { 8oz Sirloin } & £ 33 \\
& \\
\text { Choose Your Sauce: } & \\
\begin{array}{lr}
\text { Peppercorn, Béarnaise or Blue Cheese }
\end{array} & \\
\hline & £ 3 \\
\begin{array}{ll}
\text { Bothy Burger (vg available) } \\
\text { Chargrilled Flank Steak Patty, Monterey Jack } \\
\text { Cheddar, Classic Burger Relish, Crispy Gem } \\
\text { Lettuce, Dill Pickle, Plum Tomato served on } \\
\text { our All-Butter Sesame Crusted Brioche Bun } \\
\text { with Extra Crispy Fries }
\end{array} \\
\begin{array}{ll}
\text { Buffalo Chicken Burger } \\
\text { Buffalo, Blue Murder, Iceberg, Tomato, } \\
\text { Pickle served on a Brioche Bun with Extra } \\
\text { Crispy Fries }
\end{array} & £ 16 \\
\hline
\end{array}
$$

## Additional Toppings +3

Haggis • Fried Egg • Blue Murder Cheese
Roast Mushroom• Onion Rings• Black Pudding

## SIDES

all $£ 5$

Triple Cooked Chips (vg)
Skinny Fries (vg) Add Truffle © Parmesan $+£ 1.5$
Beer Battered Onion Rings (vg)
Garlic Bread (v)
Buttery Mash (v)
Sweet Potato Wedges (v)
Mac \& Cheese, Panko Herb Crumb (v)

## DESSERTS

all $£ 7.50$

Lemon Meringue Pie (v)
Tonic © Basil Sorbet
Sticky Toffee Pudding (v)
Arran Dairy Vanilla Ice Cream, Toffee Sauce
Cranachan Cheesecake (v)
Whisky Soaked Raspberries, Toasted Maple Oats
Triple Chocolate Brownie (v)
Homemade Honeycomb, Vanilla Ice Cream
Spiced Pear \& Blackberry Crumble (vg)
Vanilla Ice Cream
Artisan Scottish Cheese Selection (v)
Ask Your Server For This Week's Selection
Of Scottish Cheeses, Quince, Grapes, Pear
G Apple Chutney, Arran Oaties
( $+£ 4$ supplement)


