

STARTERS

- Soup of the Day *(v gfa)* £5
Crusty bread and salted butter
- Haggis Hash Brown £6
Whisky brown sauce
- Cullen Skink £7
Rich smoked haddock and potato soup, crusty bread
- Terrine of Chicken & Black Pudding £7
Pickles and baby herb salad
- Whipped Crowdie Cheese *(v)* £6
Crushed walnuts, soused beetroot, beetroot puree, crostini
- Pan Seared King Scallops £9
Pea purée, black pudding and crisp pancetta

MAIN COURSES

- Roasted Chicken Supreme £13
Haggis croquette, turnip fondant, shooting broccoli
- Baked Cod *(gf)* £15
Sautéed potatoes, black pudding and fancy peas
- Roast Pork Belly £14
Arran mustard mash, roasted green apple, shooting broccoli and Glayva sauce
- Pan Seared Duck Breast *(gf)* £16
Fondant potatoes, roast baby carrots, crisp kale and Grand Marnier sauce
- Steak & Broughton Ale Pie *(gf)* £12
Puff pastry, buttered mash, carrots and broccoli
- Beer Battered North Sea Haddock £12
Hand cut chips, mushy peas, tartare sauce and lemon
- Vegetarian Haggis & Wild Mushroom Wellington *(v)* £11
Whisky cream, turnip fondant, green beans
- Pesto Chicken or Goats Cheese Salad *(gf)* £11
Tossed baby gem, rocket, cherry tomatoes, red onion, peas

- 10oz Scotch Rump Steak *(gf)* £20
- 8oz Scotch Sirloin Steak *(gf)* £26
- All our steaks are 28 day dry aged, cooked to your liking, served with hand cut chips, baked flat mushroom, confit tomatoes and battered onion rings
- Add a Sauce: £2
Cracked Black Pepper | Diane | Whisky
- 8oz Prime Beef Burger £11
On a toasted cobbled sesame bun, topped with smoked applewood cheese, little gem, tomato and onion relish, hand cut chips and a side of slaw
- Spicy Bean Burger *(v)* £10
Toasted cobbled sesame bun, with little gem, tomato and onion chutney, hand cut chips and a side of slaw
- Add: £2 each
Grilled bacon | Black pudding | Haggis

SIDES

- All £3
- Triple Cooked Chips
- Buttery Mash
- Onion Rings
- Garden Salad
- Garlic Bread

DESSERTS

- Sticky Toffee Pudding *(v)* £6
Caramel sauce, vanilla ice cream
- Scottish Tablet Ice Cream *(v)* £6
Brandy snap basket, caramel sauce
- Rhubarb Crumble *(v)* £6
Vanilla custard
- Raspberry Cranachan Parfait *(gf v)* £6
Toasted oats, heather honey tuile, freeze dried raspberries
- Chocolate Brownie *(v)* £6
Double cream ice cream
- Trio of Scottish Cheeses *(v)* £8
Onion & apple marmalade, oatcakes & grapes

SPECIALS

Ask your server for today's offerings...

Please alert your server of any food allergies or intolerances that you have and we will do our best to accommodate your needs.
(v) denotes vegetarian dishes | *(gf)* denotes gluten free dishes
(gfa) denotes gluten free available

TIPS & GRATUITIES:
We are committed to the Code of Best Practice on Service Charges, Tips, Gratuities and Cover Charges. If you choose to leave a tip through a card, 100% is allocated to the staff in the business and is shared out through a system controlled by a staff representative. All cash tips go to the staff and are distributed amongst the staff according to their wishes.

FOR NEXT TIME...

HOST your own
ROAST

Whole or half Roast Chicken to be carved at your table with roast potatoes, Yorkshire puddings and a jug of gravy, sharing sides of braised red cabbage, cauliflower cheese and glazed root vegetables

£24 per 2 (sold in multiples of 2
half chicken serves 2, whole chicken serves 4)

Available every Sunday

LUNCH

menu

Available 12 - 5pm Daily

AFTERNOON

tea

£15 per person

With a Glass of Prosecco
or Chambord Cocktail £20 per person

Wee Ones &
Vegetarian Afternoon Teas
also available



THE
ghillie
at Cornhill Castle

A Scottish feast for your senses...