

STARTERS

- Soup of the Day (*v gfa*) £5
Crusty bread and salted butter
- Crispy Haggis Roll £6
Mashed potato, roast turnip and red onion jam
- Terrine of Chicken & Black Pudding £7
Pickles and baby herb salad
- Whipped Crowdie Cheese (*v gf*) £6
Crushed walnuts, soused beetroot, beetroot purée, crostini
- Pan Seared King Scallops £9
Pea purée, black pudding and crisp pancetta
- Cullen Skink £7
Rich smoked haddock and potato soup, crusty bread

MAIN COURSES

- Roasted Chicken Supreme £13
Haggis croquette, parsnip purée, shooting broccoli
- Baked Cod £15
Dauphinoise potatoes, black pudding, peas, pancetta and baby onions
- Roast Pork Belly (*gfa*) £14
Mustard mash, green apple, shooting broccoli and Glayva jus
- Pan Seared Duck Breast (*gf*) £16
Fondant potatoes, roast baby carrots, crisp kale and Grand Marnier sauce
- Steak & Broughton Ale Pie (*gfa*) £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, parsnip purée, green beans
- Goats Cheese Salad (*gf*) £11
Tossed baby gem, rocket, cherry tomatoes, red onion and cucumber

10oz Scotch Rump Steak £20

8oz Scotch Sirloin Steak £26

Cooked to your liking, served with hand cut chips, baked flat mushroom, confit cherry tomatoes and battered onion rings

Add a Sauce: £2

Cracked Black Pepper | Diane | Whisky

8oz Prime Beef Burger £11

On a toasted cobbled bun, topped with smoked applewood cheese, little gem, tomato and onion relish, hand cut chips and a side of slaw

Bean Burger (*ve*) £10

On a toasted cobbled bun, with little gem, tomato and onion relish, hand cut chips and dressed salad leaves

Add:

Grilled bacon | Black pudding | Haggis

£2 each

DESSERTS

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

SIDES

All £3

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

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 | (*ve*) denotes vegan dishes

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...

SUNDAY menu

2 Courses £14.95 | 3 Courses £18.95

Featuring:

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 £20 per person

Afternoon Tea with a Chambord Cocktail

£35 for two

Wee Ones &

Vegetarian Afternoon Teas
also available





THE
ghillie
at Cornhill Castle

A Scottish feast for your senses...