

2 Courses £14.95

3 Courses £18.95

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 (*£4 supplement*)
Pea purée, black pudding and crisp pancetta

MAIN COURSES

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)*

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

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: £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

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 (*£2 supplement*)

Onion & apple marmalade, oatcakes & grapes Toasted oats, heather honey tuile, freeze dried raspberries



THE
ghillie
at Cornhill Castle

A Scottish feast for your senses...