



## August Menu

### Starters

Oat crusted haggis bon bons, turnip velouté with whisky & onion cream sauce

Tian of hot smoked salmon & dill potatoes salad, endive salad, lemon infused oil **GF**

Crispy tempura squid with mojo picon sauce & charred lime

Bang Bang chicken salad, sweet chilli & peanut dressing **GF**

Smoked ham hock terrine with tangy pineapple & tarragon chutney & ciabatta thins **GF**

Soup of the day **GF V**

### Mains

Chargrilled flat iron steak with chunky hand cut chips, crispy red onion rings, salsa stuffed herb crusted portobello mushroom, garlic & herb butter **GF**

Pan seared lamb's liver with whole grain mustard mash, tomato fondue, crispy streaky bacon & roasting jus **GF**

Panko breaded haddock fillet with chunky chips, house salad & homemade tartare sauce

Medley of sea food (salmon, seabass, king prawn & green lip mussels) pea & asparagus risotto, butter samphire, spinach & browned butter sauce **GF**

Slow roasted belly of pork, bramley apple puree, Stornoway black pudding, mustard mash, roasting jus **GF**

Roasted chicken breast with sauteed wild mushrooms, new potatoes, spinach, garlic & thyme cream **GF**

### Desserts

Mango panna cotta, poached fruits, mango sorbet **GF**

Sticky toffee pudding, butterscotch sauce, vanilla ice cream **GF**

Duo of ice cream (chocolate & strawberry) with strawberries **GF**

Summer fruits pavlova, Chantilly cream **GF**

Caramelised vanilla crème brulee, fruit sorbet **GF**

Strawberry cheesecake, clotted cream ice cream, berries compote, crisp tuille

Selection of Scottish cheeses, matured by I.J Mellis cheesemonger with quince, grapes & wafers\* **GF**

\*Supplement charge of £2.00 - Please see over page for full description

1 course £17.00, 2 courses £23.50, 3 courses £30.00

Smaller portions available on all main courses except steak at £10.20

**GF** – Please inform our waiting staff on ordering if you require our gluten free option

**V** – Vegetarian



## Steaks

A selection of Scottish steaks, minimum 35 days extra matured, all char grilled and cooked to your preference. Served with herb crusted salsa stuffed flat cap mushroom, plum tomato, onion rings & homemade chips with either pepper sauce, blue cheese, or garlic butter.

7 oz Fillet steak	£38.00
8 oz Rib eye steak	£29.00
8 oz Sirloin steak	£28.00

**Vegetarian (also available as vegan - VG) Starter £6.50, Main course £17.00**

Baked vegetable couscous stuffed sweet pepper, salad with a tangy balsamic glaze

No-meat meatballs in a light tomato sauce with spaghetti, cherry tomato & red onion salad, basil oil **VG**

## **Light Bites**

Prawns, King prawns & Heatherfield smoked salmon cocktail	£ 8.75
Feta, olive & marinated tomato salad <b>GF</b>	£ 8.75
Panko breaded buttermilk chicken goujons, house salad, fries & garlic aioli	£12.50
Smoked haddock mac & cheese	£10.00
Garvock House beef burger with cheese, salad, pickles & fries	£12.50
Garvock House club sandwich & fries	£12.50

## **CLUB MENU – MON /TUE /WED £18.50 per person**

Melon & summer fruit cocktail, mango sorbet & passion fruit coulis **GF**

Smooth chicken liver parfait, red onion marmalade & Arran oatcakes **GF**

Soup of the day **GF**

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Beer battered fish goujons, pea & mint puree, hand cut chips & homemade tartare sauce

Pan fried chicken breast, potato dauphinoise, buttered tender stem broccoli & pink peppercorn cream **GF**

Vegetarian bolognese with garlic bread & Parmesan shavings

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Shortbread stack with Perthshire raspberries & Chantilly cream

Honeycomb & vanilla ice cream with butterscotch sauce **GF**

Clara brie & mull cheddar, homemade chutney & Arran oatcakes **GF**



## Cheese Board

### Isle of Mull

Scotland's most renowned cheddar, Isle of Mull is aged to 15 to 20 months. Developed on a Somerset recipe, this beautifully buttery cheddar has an earthy & mustard flavour

### Clava Brie

An organic brie style cheese. This wonderfully creamy brie style cheese has a surprisingly nice floral taste to it. Clava is named after a bronze aged circular burial cairn near the farm

### Lanark Blue

Lanark blue changes from season to season. The early season cheese has a long, lingering, sweet flavour with a sharp, undertone, late season cheese is punchier & more savoury

### Wee Comrie

Natural rinded mild cheese with subtle flavours from the Strathearn countryside