



June Menu

Starters

Duo of melon with tropical fruit salsa, mango sorbet & raspberry fruit coulis **GF V**

Oat crusted haggis balls, spiced turnip puree & balmoral sauce

Smooth chicken liver parfait, red onion marmalade, mini oatcakes **GF**

Sauteed King prawns in garlic & lemon butter with garden herb salad & charred lemon **GF**

Chicken & smoked bacon salad, brioche croutons, passion fruit & tarragon dressing **GF**

East Neuk smoked haddock pate, crisp leaves & melba toast **GF**

Soup of the day **GF V**

Mains

Panko breaded haddock goujons, twice cooked chips, pea & lime puree & caper mayonnaise

Seared flat iron steak, tomaoto salsa stuffed portobello mushroom, crispy red onions,

twice cooked chips, garlic & herb butter **GF**

Medley of fish (salmon, sea bass, scallops & King prawns) smoked trout & spring onion risotto,

buttered samphire, parsley & lemon butter sauce **GF**

Pan fried seared breast of chicken, dauphinoise, wild mushrooms, onion puree, haggis cream sauce **GF**

Slow roasted maple glazed pork belly, baked chorizo rosti potato, buttered broccolini, sticky pancetta jus

Summer beef casserole (petit pois, carrots, red peppers & basil) with sweet potato mash **GF**

Desserts

Raspberry cheesecake, compote of berries, crisp tulle

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

Duo of ice cream (honeycomb & salted caramel) in a brandy snap basket **GF**

Chocolate torte, salted caramel ice cream, biscotti crumb & raspberries **GF**

Mango & passion fruit posset with shortbread rounds **GF**

Summer fruits pavlova, Chantilly cream, fruit coulis **GF**

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

*Supplement charge of £1.50 - 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 plum tomato, button mushrooms, onion rings & home made 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 GF	£ 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

Monday, Tuesday, Wednesday Club Menu £18.50 per person

Smoked salmon, prawn & crab cocktail, baby gem, zingy tomato sauce **GF**

Honeydew melon, summer berry assortment, lemon sorbet **GF**

Soup of the day **GF**

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Salmon & King prawn linguine, house salad

Braised blade of beef, creamy mash, celeriac puree, onion gravy **GF**

Mediterranean vegetable lasagne, garlic bread

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Summer berries & vanilla ice cream **GF**

Strawberry cheesecake, crisp tuille, berry compote

Mull truckle & brie cheese, grapes, chutney & 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