

STARTER

Oatmeal crusted haggis bon bons, turnip puree, whisky & onion cream sauce
Chilled Galia melon with assorted fruits, fruit coulis & pomegranate syrup* v
Heatherfield Smokehouse smoked salmon, simply served with chicory, mini capers,
shallots, seeded brown bread & butter*
Smooth chicken liver parfait, tomato chutney & Perthshire oatcakes
Grilled Stornoway black pudding, crispy pancetta, mojo sauce & free-range egg
Roasted goat's cheese with candied beetroot, balsamic reduction
Ham hock & parsley terrine, red onion marmalade & crisp leaves
Soup of the day*

MAINS

Pan fried fillet of cod with roast vegetable Provencal, mussel sauce & herb mash
Tempura battered haddock with fries, minted peas & tartare sauce
Pan fried haunch of venison with braised cabbage, crushed potatoes & pancetta jus
Roast breast of chicken, potato terrine, roast onion & garlic puree, tender stem broccoli,
porcine mushroom & Madeira sauce*
Grilled flat iron steak with cracked peppercorn sauce, flat cap mushroom, crispy red onions,
roasted cherry tomatoes & chunky chips*
Poached salmon & prawn Marie rose salad with potato & chive salad & soft boiled egg

DESSERTS

Apple crumble with clotted cream ice cream
Strawberry cheesecake, compote of berries and crisp tuille
Warm sticky toffee pudding with butterscotch sauce & vanilla ice cream
A selection of ice cream or sorbet with brandy snap*
Milk chocolate tart, chocolate sauce, pistachio crumb & caramel ice cream
Clava Brie, Mull of Kintyre Cheddar & Blue Murder cheese with quince, grapes & wafers*
Summer fruit Eton mess

I course £16.00, 2 courses £21.50, 3 courses £27.00

Smaller portions available on all main courses except steak at £9.60

Weekday Special Menu available on Mondays, Tuesdays & Wednesdays

£17.00 pp

Highland game terrine, plum, mustard & apple chutney, Perthshire oatcakes

Duo of seasonal melon, assorted berry compote, red berry coulis

Soup of the day

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Breast of chicken, haggis bon-bon, turnip velouté, whisky & onion cream sauce

Panko breaded haddock fillets, pea puree, double cooked chunky chips

Cauliflower, sweet potato & chick pea curry, braised basmati rice, poppadom

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Warm apple crumble, clotted cream ice cream

Vanilla crème brulee, shortbread rounds

Smoked Applewood brie, grapes, celery & oatcakes

Food allergens and Intolerances

Our products are made with ingredients that contain allergens. Please let a team member know about your requirements before ordering. ***Gluten Free option available**

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 & thick cut chips with either pepper sauce, blue cheese or garlic butter.

7 oz Fillet steak	£36.00
8 oz Rib eye steak	£27.00
8 oz Sirloin steak	£26.00

VEGETARIAN * (also available as **vegan - VG**) Starter £5.00, Main course £14.00

Cauliflower, chick pea, spinach & spiced potato burritos, mint chutney, onion jam

Wild mushroom & spinach gnocchi with rockette & Parmesan salad

Cauliflower, sweet potato & chick pea curry, braised basmati rice, poppadom **VG**

SNACKS

Prawns Marie Rose, crisp leaves, brown bread *	£ 8.75
Crispy chicken goujons, salad, fries & garlic aoli	£12.50
Fish goujons, peas, fries, Tartare sauce *	£12.50
Chicken curry, basmati rice, chutney & poppodum *	£12.50
Garvock House beef burger with cheese, salad, pickles & fries	£12.50
Garvock House club sandwich & fries	£10.50

Coffee & tablet £ 3.25

WINE LIST



COCKTAIL LIST



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