

Melville Castle Brasserie

STARTERS

ST JAMES SMOKED SALMON <i>Capers, shallots, chives and honey mustard mayo, toast</i>	£7.00	HAGGIS BON BONS <i>Mashed tatties, neep purée, smoked pancetta crisp, whisky sauce</i>	£6.00
SOUP OF THE DAY <i>Crusty bread</i>	£5.00	HAM HOCK TERRINE <i>Summer berry ketchup, hazelnuts and petit cress</i>	£6.00
GRILLED CHICKEN CAESAR SALAD <i>Boiled egg, bacon, croutons and parmesan</i>	£6.50	AVOCADO SALAD <i>Rocket, quinoa, pomegranate and fennel</i>	£6.50

MAINS

CRISPY SKIN HAKE FILLET <i>Dill mash, fennel, baby cress, ginger beurre blanc</i>	£15.00	SLOW COOKED BLADE OF BEEF <i>Fondant potato, beetroot puree, asparagus and red wine jus</i>	£17.00
BALMORAL CHICKEN <i>Parma ham, haggis, textures of carrots and mash</i>	£16.00	WILD MUSHROOM RISOTTO <i>Parmesan crisp, cepe powder</i>	£14.00
PORK FILLET <i>Savoy cabbage, crispy polenta and jus</i>	£15.00	HOMEMADE PAPPARDELLE VERDE <i>Ratatouille sauce and parmesan</i>	£14.00

GRILLS AND CLASSICS

All our steaks have been matured for a minimum of 35 days from our butcher, Hendersons

225G SCOTTISH BEEF FILLET STEAK <i>A supplement of £15 applies to all dinner inclusive guests</i>	£29.00	SCOTTISH BEEF BURGER <i>Onion rings, skinny fries, cheese and bacon</i>	£16.50
225G PORK CHOP	£15.00	BEER BATTERED HADDOCK <i>Mushy peas, tartare sauce and rooster wedges</i>	£17.00
225G SCOTTISH RUMP STEAK (BEST SERVED MEDIUM) <i>A supplement of £5 applies to all dinner inclusive guests</i>	£17.00	ADD A SAUCE FOR £1.50 <i>Café de Paris butter Truffle hollandaise Red wine jus</i>	

All steaks served with double cooked Rooster wedges, asparagus spears and mixed salad

SIDES

ONION RINGS £3 | HOUSE MIXED SALAD £3
DOUBLE COOKED ROOSTER WEDGES £3 | FRENCH FRIES £3 | CREAMY MASH £3

DESSERTS

STICKY TOFFEE PUDDING <i>butterscotch sauce, cherry crumble ice cream</i>	£6.00	LEMON POSSET <i>Short bread fingers</i>	£6.00
COCONUT AND LIME TAPIOCA <i>Pineapple compote and pistachio</i>	£6.00	SCOTTISH CHEESES AND CONDIMENTS <i>Blue murder, smoked Arran cheddar, brun coo brie</i> <i>A supplement of £2 applies to all dinner inclusive guests</i>	£8.00
FRESH STRAWBERRIES <i>Pink champagne sorbet</i>	£6.00	SELECTION OF LUXURY ICE CREAMS AND SORBETS <i>Short bread, berry compote, chocolate pencil</i>	£5.00

All prices are inclusive of VAT at the current rate. For guests with special dietary requirements or allergies who may wish to know about food ingredients used, please ask a member of staff.