

Melville Castle Brasserie

STARTERS

ST JAMES SMOKED SALMON <i>Shallots, capers, chives, honey mustard mayo</i>	£8.00	HAGGIS CROQUETTE <i>Pancetta, pomme puree, turnip textures and malt whisky sauce</i>	£7.00
SOUP OF THE DAY <i>Crusty bread</i>	£6.00	SHETLAND SCALLOPS <i>Spiced apple puree, pork belly, quinoa, dried prunes and walnut</i>	£9.00
COLD SMOKED CHICKEN CAESAR <i>Baby gem, smoked lardons, parmesan, croutons and egg</i>	£7.00	HEIRLOOM TOMATO <i>Black crowdie and classic gazpacho</i>	£6.00

MAINS

HEBRIDES SALMON FILLET <i>Dill mash, pak choi, aromatic mussel, shrimp and coconut broth</i>	£18.00	SCOTTISH PORK TWO WAYS <i>Confit smoked belly and fillet of pork, creamed savoy cabbage and smoked potato mash</i>	£17.00
SCOTTISH LAMB LOIN <i>Black pudding, spiced puy lentil, parsnip and truffle puree, baby beet and minted lamb sauce</i>	£19.00	BUTTERNUT SQUASH RISOTTO <i>Walnut crumb and crispy kale</i>	£16.00
CORN FED CHICKEN BREAST <i>sweet potato, charred corn, chorizo, kale, seasonal greens</i>	£17.00	PARMESAN, SPINACH AND RICOTTA TORTELLINI <i>Asparagus veloute, basil oil</i>	£16.00

GRILLS AND CLASSICS

All our steaks are Scottish and have been aged for a minimum of 32 days and sourced from local supplier Hendersons butcher

225G SCOTTISH RIB EYE STEAK <i>A supplement of £15 applies to all dinner inclusive guests</i>	£26.00	SCOTCH BEEF BURGER <i>Onion rings chips, applewood smoked and crispy bacon</i>	£18.00
225G SCOTTISH SIRLOIN STEAK <i>A supplement of £10 applies to all dinner inclusive guests</i>	£24.00	WEST COAST HADDOCK FILLET <i>Beer battered fish, mushy peas, tartare sauce and chips</i>	£16.00
225G SCOTTISH RUMP STEAK <i>A supplement of £9 applies to all dinner inclusive guests</i>	£18.00		

All steaks served with truffle scented chips, garlic butter roasted mushroom, vine cherry tomatoes and béarnaise sauce

SIDES

ONION RINGS £3 / MIXED LEAVES SALAD £3
TRUFFLE SCENTED CHIPS £3 / CREAMY MASH £3

DESSERTS

STICKY TOFFEE PUDDING <i>Butterscotch sauce, maple and walnut ice cream</i>	£7.00	PASSION FRUIT CRÈME BRULEE <i>Caramelised peaches and shortbread</i>	£6.00
WHITE CHOCOLATE AND VANILLA BEAN CHEESECAKE <i>Blackcurrant sorbet</i>	£6.00	SCOTTISH AND CONTINENTAL CHEESES <i>Cabboc, smoked apple wood, Howgate and St maure de tauraine, Arron Blue</i> <i>A supplement of £2 applies to all dinner inclusive guests</i>	£8.00
COCONUT AND LIME TAPIOCA <i>Pineapple salsa, goji berries and lemon balm</i>	£6.00	BELGIAN WAFFLE WITH ICE CREAM OR SORBET <i>Fruit compote, berry coulis and chocolate sauce</i>	£6.00

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.