

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 (V) <i>Micro cress and crusty bread</i>	£6.00	BAKED CAMEMBERT <i>Stone baked mini baguettes, cranberry sauce (please allow 15 minutes for cooking)</i>	£7.00
FRENCH ONION SOUP <i>Smoked applewood, parmesan and crostini</i>	£7.00	CONFIT RABBIT AND PISTACHIO TERRINE <i>Black cherry ketchup, caper berries, piccalilli, micro chard</i>	£7.00

MAINS AND CLASSICS

SHETLAND COD TWO WAYS <i>Buñuelos, caper and raisin puree, hazelnut bierre noisette and cavolo nero</i>	£17.00	CLASSIC STEAK BURGER <i>Chips, aioli, pancetta, beef tomato, pickle and cheese</i>	£15.00
TURKEY ROULADE <i>Chestnut and savoury stuffing, prosciutto, heritage carrots honey roasted parsnip puree, black pudding, sage and cranberry jus</i>	£16.00	TOULOUSE SAUSAGE RING 225 GM <i>Creamy mash, caramelised onion and thyme jus</i>	£15.00
SCOTTISH LAMB SHANK <i>Creamy mash, spiced puy lentil and lamb sauce</i>	£16.00	WEST COAST HADDOCK FILLET <i>Beer battered fish with steak cut chips and condiments</i>	£16.00
BARBERRY DUCK BREAST <i>Black garlic puree, jerusalem artichoke, confit shallots, winter greens, chestnuts and redcurrant jus</i>	£18.00	SCOTTISH RIBEYE STEAK 225 GM <i>A supplement of £15 applies to all dinner inclusive guests</i>	£26.00
PAPPARDELLE PASTA <i>Winter mushroom ragout, minced black truffle</i>	£16.00	SCOTTISH RUMP STEAK 225 GM (COOKED MEDIUM) <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

WINTER VEGETABLES £3 / MIXED LEAVES SALAD £3
TRUFFLE SCENTED CHIPS £3 / CREAMY MASH £3

DESSERTS

STICKY TOFFEE PUDDING <i>Butterscotch sauce, caramelita ice cream</i>	£7.00	CHOCOLATE FONDANT <i>Pistachio brittle, vanilla ice cream (Please allow 15 minutes for cooking)</i>	£7.00
MINCE PIE AND GINGER BREAD CHEESECAKE <i>Cinnamon ice cream</i>	£6.00	WINTER BERRY ETON MESS <i>Slow baked meringue, textures of berry and whipped cream and raspberry sorbet</i>	£6.00
CRÈME CATALANA <i>Mandarin and shortbread</i>	£6.00	SCOTTISH AND CONTINENTAL CHEESES <i>Apple smoke cheddar, camembert, St maure de tauraine, Arron Blue, quince, dry fruits and nuts, crackers a supplement of £2 applies to all dinner inclusive guests</i>	£8.00

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.