

# Melville Castle Brasserie

## STARTERS

|   |                  |  |       |
|---|------------------|--|-------|
| <b>ST JAMES SMOKED SALMON</b><br><i>shallots, capers, chives, honey mustard.</i>  | £8.00            | <b>OATMEAL HAGGIS BON BONS</b><br><i>turnip textures, pancetta, creamy mash and malt whisky sauce.</i>           | £7.00 |
| <b>SOUP OF THE DAY (V)</b><br><i>crusty bread and micro cress.</i>  | £6.00            | <b>GAZPACHO (VEGAN)</b><br><i>shallots, peppers and green oil.</i>   | £6.00 |
| <b>CAESAR SALAD</b><br><i>baby gem, croutons, pancetta, hot smoked chicken, Caesar dressing (can be ordered as starter or main course).</i> | £8.00-<br>£16.00 | <b>TRI-COLOUR ROASTED BEETROOT</b><br><i>black crowdie cheese, orange syrup, pea shoots and beetroot powder.</i> | £7.00 |

## MAINS

|   |        |  |        |
|---|--------|--|--------|
| <b>SEA TROUT</b><br><i>kohlrabi textures, sun blush tomatoes, samphire, mash potato.</i>                                | £17.00 | <b>WOOD PIGEON</b><br><i>thyme potato terrine, beetroot textures, shimeji mushrooms, pea puree and sage jus.</i> | £18.00 |
| <b>CHICKEN BREAST</b><br><i>crispy polenta, sweetcorn, kale, chorizo and white wine sauce.</i>                          | £16.00 | <b>LAMB RUMP</b><br><i>scallion mash potato, confit tomatoes, savoy cabbage and red wine sauce.</i>              | £18.00 |
| <b>BUTTERNUT SQUASH PAPPARDELLE PASTA (V)</b><br><i>creamy butternut squash sauce, crispy vegetables and green oil.</i> | £15.00 | <b>ROAST CAULIFLOWER TAGINE (VEGAN)</b><br><i>chickpeas, olives and giant couscous.</i>                          | £15.00 |

## CLASSICS

*All our steaks have been matured for a minimum of 32 days from Henderson butcher*

|   |        |   |        |
|---|--------|---|--------|
| <b>WEST COAST HADDOCK FILLET</b><br><i>beer battered fish with chips and condiments.</i>                                  | £16.00 | <b>CLASSIC BEEF BURGER</b><br><i>onion rings, chips, crispy bacon, pickle, cheese and aioli.</i>                              | £16.00 |
| <b>SCOTTISH RUMP STEAK 225G (BEST COOKED MEDIUM)</b><br><i>A supplement of £9 applies to all dinner inclusive guests.</i> | £18.00 | <b>SCOTTISH RIB EYE STEAK 225G (BEST SERVED MEDIUM)</b><br><i>A supplement of £15 applies to all dinner inclusive guests.</i> | £26.00 |

*All steaks served with pea shoots, truffle scented chips, garlic butter, roasted mushroom, vine cherry tomatoes and peppercorn sauce*

## SIDES

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

## DESSERTS

|   |       |   |       |
|---|-------|---|-------|
| <b>STICKY TOFFEE PUDDING</b><br><i>butterscotch sauce, salted caramel ice cream.</i>                                | £7.00 | <b>COCONUT AND CHAMOMILE TAPIOCA (VEGAN)</b><br><i>pineapple husk caviar, dehydrated lime &amp; smoky pineapple compote.</i>  | £7.00 |
| <b>GOOSEBERRY AND ELDERFLOWER FOOL</b><br><i>gooseberry compote and chocolate shard.</i>                            | £6.00 | <b>LEMON POSSET</b><br><i>amaretto biscuits</i>   | £6.00 |
| <b>WHITE CHOCOLATE AND FRUITS OF THE FOREST SEMIFREDDO</b><br><i>strawberry, cherries, Trotter's raspberry jam.</i> | £7.00 | <b>SCOTTISH AND CONTINENTAL CHEESE</b><br><i>Arran blue, smoked apple wood cheddar, Arran brie, golden cross, onion marmalade, dry fruits and nuts, crackers and quince paste.<br/>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.

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