

# Melville Castle Brasserie

## STARTERS

<b>ST JAMES SMOKED SALMON</b> <i>yoghurt and cheese quenelle, red grapefruit, oatcakes, cucumber and lime</i>	£8.00	<b>HAGGIS BON BONS</b> <i>turnip puree, pancetta, creamy mash served with whisky sauce</i>	£7.00
<b>SOUP OF THE DAY (V)</b> <i>crusty bread and micro cress</i>	£6.00	<b>FRENCH ONION SOUP</b> <i>crispy crouton and parmesan.</i>	£8.00
<b>CAESAR SALAD</b> <i>baby gem, croutons, pancetta, hot smoked chicken, Caesar dressing (can be served as starter or main course)</i>	£8.00- £16.00	<b>BUTTERNUT SQUASH BARLEY RISOTTO (VEGAN)</b> <i>vegan feta cheese, pea shoots and basil oil</i>	£6.00

## MAINS

<b>SALMON FILLET</b> <i>baby potato, carrot puree, samphire and sun blush tomato, beurre blanc sauce</i>	£17.00	<b>LAMB RUMP</b> <i>mashed potato, Jerusalem artichoke and red wine sauce</i>	£18.00
<b>TURKEY ROULADE</b> <i>mashed potato, chipolata sausage, Brussel sprouts, roasted carrot and parsnip puree, red wine jus</i>	£16.00	<b>VENISON CASSEROLE</b> <i>horse radish potato dumplings</i>	£18.00
<b>GNOCCHI WITH WILD MUSHROOM (VEGAN)</b> <i>mushroom sauce, wild mushroom and truffle oil</i>	£15.00	<b>CHICKEN BOUDIN BLANC</b> <i>bubble and squeak, shimeji mushroom and beurre blanc</i>	£15.00

## CLASSICS

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

<b>WEST COAST HADDOCK FILLET</b> <i>Beer battered fish with chips and condiments</i>	£16.00	<b>CLASSIC BEEF BURGER</b> <i>onion rings, chips, crispy bacon, pickle, cheese and aioli</i>	£16.00
<b>TWEED VALLEY RUMP STEAK 225 G (RECOMMENDED MEDIUM)</b> <i>A supplement of £9 applies to all dinner inclusive guests</i>	£18.00	<b>TWEED VALLEY RIB EYE STEAK 225 G (RECOMMENDED MEDIUM)</b> <i>A supplement of £15 applies to all dinner inclusive guests</i>	£26.00

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

## SIDES

*ONION RINGS £3 / GREEK SALAD £3 (VEGAN)  
WINTER VEGETABLES £3 / CREAMY MASH £3*

## DESSERTS

<b>STICKY TOFFEE PUDDING</b> <i>butterscotch sauce and vanilla ice cream</i>	£7.00	<b>VANILLA PANACOTTA</b> <i>fresh strawberry, raspberry coulis and chocolate shards</i>	£7.00
<b>WHITE CHOCOLATE CHEESECAKE</b> <i>mince pie mix, ginger crumb and honeycomb ice cream</i>	£6.00	<b>CHOCOLATE BROWNIE (VEGAN)</b> <i>icing sugar, raspberry coulis, raspberry sorbet and fresh redcurrants</i>	£6.00
<b>CHESNUTT PARFAIT</b> <i>amaretto biscuit and, fruits of the forest sorbet</i>	£7.00	<b>SCOTTISH AND CONTINENTAL CHEESE</b> <i>Arran blue, smoked apple wood cheddar, Arran brie, goat cheese, onion marmalade, dry fruits, nuts, crackers and quince paste. 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.