

# DINNER MENU

## WELCOME

Welcome to our award-winning VISTA restaurant. Striking views and sublime food are the key features of our dramatically located restaurant.

With distinctly Scottish provenance, our menus reflect the best, locally sourced ingredients to be found. The remarkable panoramic views over the 18th hole and the surrounding countryside give VISTA a uniquely captivating atmosphere.

## Starters

<b>SOUP OF THE DAY (V)</b> bread & house whipped butter	<b>£7</b>
<b>SALT BAKED BEETROOT (V)</b> toasted goats cheese, candied nuts & apples	<b>£8</b>
<b>PAN SEARED SCALLOPS</b> spinach & green olive puree, panko crusted pork belly & parma ham crisp	<b>£12</b>
<b>EDINBURGH GIN CURED SCOTTISH SALMON</b> burnt orange, compressed cucumber	<b>£10</b>
<b>MUSHROOM PÂTÉ</b> celeriac remoulade, black pepper & truffle parmesan crisp	<b>£9</b>
<b>LATHALLAN BLACK PUDDING &amp; CHICKEN TERRINE</b> piccalilli & walnuts	<b>£9</b>

### VEGETARIAN / VEGAN / GLUTEN FREE ALTERNATIVES AVAILABLE UPON REQUEST

All of our meats are cooked pink for maximum flavour and texture, please request if otherwise preferred. Please make your servers aware of any dietary requirements.

(V) Vegetarian (VE) Vegan (GF) Gluten Free

A number of our dishes can be adapted to cater for your food allergies and dietary requirements. Please speak to your server who will be able to advise. Full allergy information for each dish is available upon request.

Allergy Disclaimer: We can't thank you enough for visiting and we welcome everyone into our hotel. Please remember to always inform us of any allergies or intolerances so we can employ additional controls when serving your food or drink. Please be aware that our food may contain or may have come into contact with common allergens, such as milk, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or gluten. We follow good hygiene practices at all times; however, whilst a dish may not identify a key allergen as an actual ingredient, due to the wide range of ingredients and preparation / cooking methods used within our kitchens, foods may be at risk of cross contamination by other ingredients.

# Mains

<b>GRILLED CHICKEN BREAST</b>	<b>£18</b>
spring onion mash, carrot puree, buttered broccoli & red wine jus	
<b>PAN SEARED FILLET OF SALMON (GF)</b>	<b>£22</b>
pickled mussels, samphire and caramelised cauliflower puree & potato terrine	
<b>JERUSALEM ARTICHOKE &amp; PEARL BARLEY RISOTTO (V/VG alternative available)</b>	<b>£15</b>
crispy choke skins & parmesan	
<b>FISH &amp; CHIPS</b>	<b>£16</b>
lemon wedge & tartare sauce	
<b>VISTA 6OZ BEEF BURGER</b>	<b>£18</b>
6oz pattie, smoked Arran cheddar, red onion chutney tomato, lettuce, coleslaw & fries	

# Sides

<b>BREAD &amp; BUTTER</b>	<b>£3.50</b>	<b>CHEFS SIDE SALAD</b>	<b>£4</b>
<b>THICK CUT CHIPS</b>	<b>£4</b>	<b>TRUFFLE POMMES PUREE</b>	<b>£4</b>
<b>FRIES</b>	<b>£4</b>	<b>BUTTERED TENDERSTEM BROCCOLI</b>	<b>£4</b>
<b>BOILED JERSEY ROYALS</b>	<b>£4</b>		

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## BRIEF HISTORY

1.



Rodgers butchers is a fifth generation, family run butcher founded in 1890 by \* in Clydebank, Scotland. Over the years our business has grown significantly and is now led by master butcher, Tom Rodgers.

our operation consists of two retail stores, one in Clydebank and our flagship store on Byres Road in the heart of the west end.

We have a thriving, wholesale business and we are honoured to supply some of the top hospitality venues across the country.

## WHAT WE'RE ABOUT

2.



We pride ourselves on purchasing and selling the best quality beef, lamb & pork from carefully selected, local farms. We are committed to ensuring quality, skill and craftsmanship goes into each and every product in order to provide the most value to our customers.

We are also proud members of the Q guild, who represent the best quality butchers and meat retailers across the U.K. The Q Guild brand is seen as a seal of quality and excellence within the meat industry.

3.

## SUSTAINABILITY



We wholeheartedly believe in only sourcing the best quality meat from carefully selected, family farms. We use a select group of farms here in Scotland who have been quality assured by QMS.

Working with this small group of like minded people allows us to ensure the animals we source are being farmed in a way that is respectful, ethical and with the environment in mind, every step of the way.



## DID YOU KNOW?

4.

- Long term grassland is known to be rich in carbon.
- Scotlands soil contains more than 3 Billion tons of carbon- that is more than half of the UK's soil carbon store.
- Cattle methane emissions from our groups farms are estimated to be 5% lower than the national average.
- Our selected farms use grass based, summer grazing with tailored winter conditions in order to maximise animal health and limit their environmental impact.

# Grill

Gleddoch uses Rodgers 'up to 50 days dried meat'. To maximise flavour, shelf life and yield return, all Rodgers' meat products are dry aged for a minimum of 21 days.

The dry aging process fundamentally changes meat by two means. Firstly, moisture is evaporated for the muscle tissue. The resulting process of desiccation creates a greater concentration of beef flavour and taste. Secondly, the meat's natural enzymes break down the connective tissue in the muscle, which in turn leads to more tender meat.

It is important to note, Rodgers only dry age bone in meat and meat will be untrimmed during the process.

## Cuts

SIRLOIN 8OZ	£34
RIBEYE 8OZ	£34
FILLET 8OZ	£38
CÔTE DE BOUEF 50OZ - sharing plate	£50

All steaks are served with Pont Neuf potatoes, flat cap mushroom & roast tomato.

## Sauces

CAFÉ DE PARIS	£2.95
BORDELAISE	£2.95
PEPPERCORN	£2.95

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# Desserts

<b>STICKY DATE &amp; GINGER PUDDING (V)</b> vanilla ice cream & toffee sauce	£8
<b>HOT CHOCOLATE TART (V)</b> honeycomb & ice cream	£8
<b>APPLE &amp; ALMOND CRUMBLE (V)</b> crème anglaise custard	£8
<b>SELECTION OF PORELLI ICE CREAMS (V) (GF)</b> strawberry, chocolate & vanilla	£8
<b>VANILLA CRÈME BRÛLÉE (V)</b> butter chocolate chip cookie	£8
<b>BUTTERSCOTCH TART (V)</b> vanilla ice cream	£8
<b>SELECTION OF SCOTTISH CHEESES (V)</b> grapes, quince, chutney & oat cakes	£14

PLEASE ASK YOUR SERVER FOR A DRINKS MENU

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