

Market Menu

2 COURSES £25.95 | 3 COURSES £29.95

STARTERS

SOUP OF THE DAY (V)

warm bread & lightly salted whipped butter

SCOTTISH COLD SMOKED SALMON

baked baby beetroot puree, baby capers, lemon & dill scented creme fresh, treacle bread

WHIPPED CHICKEN LIVER PARFAIT

toasted brioche, pickled local wild mushrooms, Parma ham, aged balsamic dressing

GRILLED ASPARAGUS (V)

poached hens' egg, parmesan shavings, hollandaise sauce, white truffle oil

SPRING SALAD

Heritage tomatoes, lightly pickled onions, green beans, avocado, wild garlic & rocket pesto

MAINS

FISH & CHIPS

beer battered haddock, hand cut chips, tartar sauce, malt vinegar glaze

GRILLED CHICKEN BREAST

spring onion mash, carrot puree, buttered greens, red wine jus

BAKED SCOTTISH SALMON FILLET

samphire, roasted cherry tomatoes, crushed Jersey royals, lemon butter sauce

ROASTED RED PEPPER ASPARAGUS & PEA RISOTTO

parmesan wafer, charred asparagus spears, cold pressed basil oil

HARISSA SPICED LAMB RUMP

warm Israeli couscous salad, honey, yoghurt, fresh mint dressing, pomegranate seeds

GLEDDOCH PIE OF THE WEEK

Ask your server for details served with mashed potatoes, honey glazed carrots, seasonal greens.

DESSERTS

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

passion fruit sorbet

VANILLA BRULEE

chocolate chip cookie

WARM CHOCOLATE BROWNIE

pistachio ice cream, chocolate sauce, honeycomb

SCOTTISH CHEESE SELECTION

grapes, quince, chutney, oat cakes (£5 supplement)

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.

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