

# VISTA

## EVENING MENU

### Starters

BREAD & OLIVES (V)	£5.50
SOUP OF THE DAY crusty sourdough bread	£7.95
CRISPY CHICKEN CONFIT Chorizo, piperade & chorizo emulsion	£11.95
GIN CURED SALMON compressed cucumber, orange, spicy yoghurt, watercress & crisp brown bread	£12.95
PAN SEARED SCALLOPS warm ox cheek and potato salad, asparagus tips & aged balsamic	£17.95
CHICKEN LIVER PARFAIT pistachio crumb with toasted sourdough bread, pear & chilli chutney	£11.95
WEST COAST SEAFOOD CHOWDER crusty sourdough bread	£12.50
WHIPPED GOAST CHEESE MOUSSE marinated heirloom tomatoes, carrot vinaigrette & roasted hazelnuts	£11.50
SERRANO HAM seasonal asparagus, red pimiento emulsion, shaved parmesan crispy hens egg and citrus oil	£12.50

Please be aware that our dishes may contain allergens or traces of allergens. If you have any concerns or require information about specific ingredients please inform a member of our staff who will be happy to assist you.

Please note a discretionary service charge of 10% will be added to your bill. This charge is shared among the Food & Beverage Team who have look after you today. If you would like this to be removed please let us know.

# Mains

ROASTED HAKE FILLET	£27.50
new season potatoes, sauce vierge, grilled asparagus, citrus emulsion & sea herbs	
BREADED PETERHEAD LANDED HADDOCK	£18.50
chunky chips, mushy peas & tartare sauce	
WILD MUSHROOM & SPINACH PAPPARDELLE (VE)	£18.50
salsa verde & watercress salad	
SUPREME OF CHICKEN	£22.95
with black pudding, smoked bacon, fondant potato, pea puree, red wine jus & fricassee of seasoned greens	
SLOW COOKED LAMB SHOULDER	£27.50
crisp lamb belly, roasted heritage carrots, carrot puree, rainbow chard & dauphinoise potatoes	
LEMON & AGED PARMESAN RISOTTO	£18.50
fresh peas, asparagus, rocket & lemon oil	

# Pies

OPEN FILO PIE (V) (VE)	£17.00
roasted courgettes, red pepper and feta cheese dauphinoise potatoes & broccoli	
CHICKEN, CHORIZO, LEEK & CHEDDAR PIE	£19.95
heritage carrots, puff pastry dauphinoise potatoes & broccoli	
OX CHEEK PIE	£19.95
heritage carrots, puff pastry dauphinoise potatoes & broccoli	

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# Grill

10oz PORK LOIN £24.95

10oz RIB EYE £38.95

7oz FILLET £40.95

All steak dishes served with chunky chips, charred shallots,  
roasted mushroom and beef tomato

Peppercorn Sauce, Garlic Butter, Red Wine Jus £3.95 EACH

8oz GLEDDOCH BURGER £18.95

smoked streaky bacon, brie, red onion, pickles,  
beef tomato, crispy gem lettuce, pickled Dijon mayonnaise  
& steak house chips

## Sides

£5.95 EACH

STEAK HOUSE CHIPS (VE)

DAUPHINOISE POTATOES (V)

ROASTED HERITAGE CARROTS (VE)

TENDERSTEM BROCCOLI WITH HAZELNUT BUTTER (V)

SAUTEED SEASONAL GREENS WITH GARLIC (VE)

SEASONAL SIDE SALAD (VE)



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# Desserts

STICKY TOFFEE PUDDING	£8.00
butterscotch sauce and vanilla ice cream	
SEASONAL BERRIES	£7.50
roasted fig, homemade granola, local honey & greek yoghurt	
LEMON POSSET	£8.00
raspberry gel & madelines	
WARM CHOCOLATE BROWNIE	£8.00
honeycomb ice cream & chocolate sauce	
CREME BRULEE	£8.00
rhubarb compote, ginger & scottish shortbread	
SELECTION OF ICE CREAM & SORBETS (V) (VE)	£2.50
Please ask your server for details	per scoop
TASTE OF ARRAN CHEESEBOARD	£10.95
Arran mustard, garlic and oak smoked cheddars, Isle of Arran Brie and Mist Blue, Arran caramelised onion chutney, grapes and Nairn's original oatcakes	

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