

# VISTA EVENING MENU

### **Starters**

$\bigg)$	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 ha	£11.50 azelnuts
	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 asparagu & sea herbs	s, citrus emulsion

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 & douphinoise potatoes	

LEMON & AGED PARMESAN RISOTTO	£18.50
fresh peas, asparagus, rocket & lemon oil	

### Pies

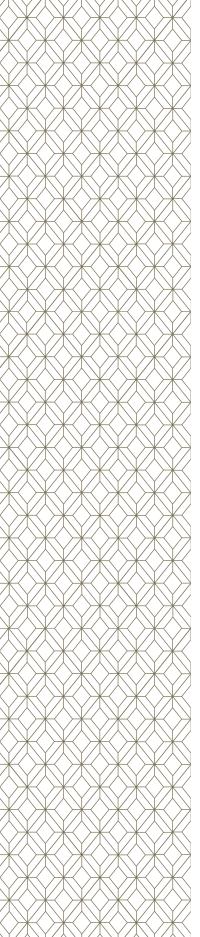
OPEN FILO PIE (V) (VE)	£17.00
roasted courgettes, red pepper and feta cheese dauphinoise potaotes & broccoli	
CHICKEN, CHORIZO, LEEK & CHEDDAR PIE heritage carrots, puff pastry dauphinoise potaotes & broccoli	£19.95

**OX CHEEK PIE** £19.95 heritage carrots, puff pastry dauphinoise potaotes & broccoli



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.



#### 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

£18.95

8oz GLEDDOCH BURGER 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)



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.



# **Desserts**

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



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.