

# THE NINETEENTH

## FROM THE TEE

### CHICKEN LIVER PARFAIT - £8

plum & apple chutney, sweet pickled salad, warmed mini brioche

### SPANISH STYLE TORTILLA - £10

flat potato, garlic, pimento, and chorizo omelette topped with Manchego cheese, rocket salad

### PORK & APPLE BURGER - £14

toasted brioche bun, pear chutney, smoked applewood cheese, grain mustard mayonnaise, curly fries

### ROASTED BUTTERNUT SQUASH SALAD - £12

beetroot, mango, mixed leaves, sweet chilli dressing

### MOULES FRITES - £10

shetland blue shell mussels, white wine, garlic, shallots & parsley, french fries.



## ON THE GREEN

### CAESAR SALAD - £9

cos lettuce, parmesan, croutons & anchovies

### POACHED CHICKEN SALAD - £12

lemon & tarragon

### HOT SMOKED SALMON SALAD - £12

## FORE...

(ALL £4)

### FRENCH FRIES

### CHICKEN SALT FRIES

### SALT & VINEGAR FRIES

### WARM ASSORTED NUTS

### AYSHIRE SAUSAGE ROLL & APPLE CHUTNEY

### HAGGIS BON BONS & MUSTARD SAUCE

(vegetarian option available)



## OUT OF THE BUNKER

### SANDWICH SELECTION

ALL DISHES ARE SERVED WITH CURLY FRIES

### FISH & CHIPS - £10

bloomer bread, beer battered haddock goujons, tartare sauce, cos lettuce, dill pickle

### RUMP STEAK - £12

bloomer bread, grain mustard mayonnaise, red onion chutney, smoked Applewood cheddar

### SMOKED SALMON - £9

malted bloomer bread, dill crème fraîche, cucumber, cos lettuce

### EGG MAYONNAISE - £8

malted bloomer bread, hens egg & mayonnaise, pea shoots



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.

+44(0)1475540711 | reservations@gleddoch.com