

# 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, warm bread

### BRAISED PIGS CHEEKS

apple jus glaze, carrot puree, roasted prawn

### 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

### GRILLED CHICKEN BREAST

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

### PAN ROASTED COD

slow roasted chorizo & chickpea stew, red pepper rouille, toasted chicken butter bread

### CHARRED HISPI CABBAGE

scorched baby leeks, cider vinegar gel, roast pistachio and smoked Arran cheddar fondue

### VISTA 8OZ BEEF BURGER

two 4oz patties, smoked Arran cheddar, red onion chutney tomato, lettuce, brioche bun, coleslaw, and fries

### GLEDDOCH PIE OF THE WEEK

ask your server for details served with mashed potatoes, honey glazed carrots, tender stem broccoli

## DESSERTS

### STICKY TOFFEE PUDDING

vanilla ice cream

### 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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