

# Market Menu

## STARTERS

2 COURSES £25.95 | 3 COURSES £29.95

### SEASONAL SOUP OF THE DAY (V)

served with whipped butter & sour dough

### SEA TROUT HAM

warm Jersey Royals, crème fraiche & capers

### NEW SEASON ASPARAGUS (V)

chopped hens egg dressing

### SLOW COOK CHEEK OF AYRSHIRE PORK

whipped horseradish, radish & apple

## MAINS

### GLEDDOCH BURGER

6oz beef patty, served on a pretzel bun with pickles, cheddar & fries

### NORTH SEA BATTERED HADDOCK

crushed peas, tartare sauce & hand cut chips

### WILD GARLIC (V)

Cacio e pepe with Parmesan

### BRAISED BLACK FACE LAMB PIE

potato and black pudding terrine & lamb jus

### 8OZ RIB OF BEEF (€8 SUPPLEMENT)

roast Portobello mushroom, grilled tomato, French fries & chimichurri

### ABERDEEN ANGUS 10OZ DRY AGED SIRLOIN

(€10 SUPPLEMENT)

roast Portobello mushroom, grilled tomato, fat cut chips & bearnaise sauce

## DESSERTS

### RHUBARB CHEESECAKE

honey, oat, pumpkin seed & orange granola

### ESPRESSO CREAM BRÛLÉE

whipped mascarpone & chocolate biscotti

### STICKY DATE & GINGER PUDDING

vanilla bean ice cream & brown sugar sauce

### RED BERRY PAVLOVA

strawberry sorbet

### CHEFS CHEESE OF THE DAY (€3 SUPPLEMENT)

(V) Vegetarian (VE) Vegan

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.

## STARTERS

### SEASONAL SOUP OF THE DAY (V)

served with soft bread roll, house churned butter  
£5.50

### CORNFED CHICKEN

with soft herb & pink peppercorn terrine, beer pickled shallots, toast  
£8.00

### SALMON MOSAIC (GF)

with crab cake, cucumber gazpacho, dill oil  
£9.00

### PRESSED BELLY OF PORK (GF)

with burnt apple puree, hand dived scallop, crisp kale  
£10.00

### SMOKED HAM CROQUETTE

with house piccalilli, mustard pickle aioli  
£7.00

### BEETROOT BARLEY RISOTTO (V)

with black pepper goats cheese balls, spelt granola  
£6.00

## GRILL

### 8OZ 50 DAY AGED BEEF RIBEYE (GF)

served with fries, grilled plum tomato & flat cap mushroom  
£25.00

### 10OZ 50 DAY AGED ABERDEEN ANGUS SIRLOIN (GF)

served with hand cut chips, grilled plum tomato & flat cap mushroom  
£32.00

## MAINS

### BUTTER POACHED LOIN OF PORK WITH PORK & SHRIMP FAGGOT

with black pudding & potato terrine, apple & herb relish, celeriac puree  
£16.00

### SMOKED TURNIP

(V)(GF)  
with pickled baby neeps, beetroot & horseradish salsa, heritage radish  
£11.00

### BREAST OF CORNFED CHICKEN (GF)

with isle of mull & anchovy emulsion, grilled gem, pancetta crumb  
£14.00

### FILLET OF COD (GF)

with sea greens, pickled Shetland mussels, shellfish broth  
£16.00

### BUTTER BRAISED CAULIFLOWER STEAK

(V)(GF)  
with romesco sauce, cherry tomato salad, gremolata  
£12.00

## DESSERTS

### STICKY DATE & GINGER PUDDING

with toffee sauce, vanilla ice cream  
£8.00

### PEACH & RASPBERRY PAVLOVA (GF)

with raspberry sorbet  
£8.00

### LAVENDER & HONEYCOMB PARFAIT (GF)

with white chocolate, strawberry compote  
£7.00

### SELECTION OF ARRAN DAIRY ICE CREAMS (GF)

£5.00

### SELECTION OF SCOTTISH CHEESES & CONDIMENTS

£10.00

(V) Vegetarian (VE) Vegan

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.

## SIDES

### HAND CUT CHIPS

£4.00

### FRIES

£3.00

### PARMESAN & TRUFFLE FRIES

£4.00

### CHICKEN SALT FRIES

£4.00

### HERB POMMES PUREE

£3.00

### GRILLED HALLOUMI

£5.00

### PURPLE SPROUTING BROCCOLI, TOASTED HAZELNUTS AND CRÈME FRAICHE

£4.00

### RILLED SPICY SWEETCORN

£5.00

# A La Carte