

EVENING MENU

WELCOME

Welcome to our award-winning VISTA restaurant. Striking views and sublime food are the key features of our dramatically located restaurant.

With distinctly Scottish provenance, our menus reflect the best, locally sourced ingredients to be found. The remarkable panoramic views over the 18th hole and the surrounding countryside give VISTA a uniquely captivating atmosphere.

Market Menu dishes marked with *.

Starters

GLEDDOCH HAGGIS SCOTCH EGG	£9
mustard mayonnaise and red wine sauce	
ATLANTIC PRAWN COCKTAIL	£11
romaine lettuce, cucumber and marie rose sauce (GF option)	
*CARPACCIO OF BEETROOT	£8
chicory, apple, celery and walnut salad (GF, VE options)	
SMOKED SCOTTISH SALMON	£12
classically garnished with buttered brown bread (GF option)	
*CHICKEN LIVER PARFAIT	£9
pistachio crumb, fig chutney and toasted brioche	
*SOUP OF THE DAY	£7
crusty bread (GF, VE option)	

VEGETARIAN / VEGAN / GLUTEN FREE ALTERNATIVES AVAILABLE UPON REQUEST

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.

Mains

SLOW COOKED BEEF & ALE PIE £24

roast parsnips, mashed potato and crispy puff pastry

BAKED SEA BREAM FILLET £24

crispy Shetland mussels, spiced sweet potato and lentil stew with pickled fennel (GF option)

***POACHED FREE RANGE CHICKEN BREAST** £22

creamed savoy cabbage, confit celeriac, pickled cranberries, roast potatoes and red wine sauce (GF option)

***ROAST SQUASH & HERB RISOTTO** £18

rocket, parmesan and herb oil (GF, VE options)

***BREADED PETERHEAD LANDED HADDOCK** £18

chunky chips, mushy peas and tartare sauce

ROAST CAULIFLOWER, LEEK & CHEESE PIE £18

mashed potato with crisp puff pastry (GF, V options)

Grill

Gleddoch uses Shaws Fine Meats, 35 Day Dry Aged Beef, sourced from local farms around the Tweed Valley in the Scottish Borders. Extensive chilling facilities allow the beef to dry age on the bone, maximising the flavour and tenderness.

***GLEDDOCH CHEESE BURGER** £18

PORK CUTLET 10OZ (GF) £24

RIBEYE 10OZ (GF) £34

FILLET 7OZ (GF) £38

All grill dishes served with chunky chips and onion rings.

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Sides

ALL £4

CAULIFLOWER CHESSE (GF, V)

FRENCH FRIES (VE)

CHUNKY CHIPS (VE)

TENDERSTEM BROCCOLI & ALMONDS (GF, VE)

MASHED POTATO (GF, VE)

ONION RINGS (V)

Sauces

ALL £3

RED WINE SAUCE (GF)

GARLIC BUTTER (GF)

PEPPERCORN (GF)

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Desserts

*STICKY TOFFEE PUDDING	£8
toffee sauce and vanilla ice cream (GF, VE options)	
RASPBERRY RIPPLE CHEESECAKE	£8
blackcurrant sorbet	
CAPPUCCINO CRÈME BRULÉ	£8
white chocolate chip cookie (GF, V options)	
WARM CHOCOLATE BROWNIE	£8
chocolate sauce and honeycomb ice cream (VE option)	
SELECTION OF SCOTTISH CHEESE	£12
fig chutney, oatcakes and crackers (GF option)	
*SELECTION OF ICE CREAMS & SORBETS	£2
please ask your server for details (GF, VE option)	PER SCOOP

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