

# 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

|  |            |
|--|------------|
| <b>GLEDDOCH HAGGIS SCOTCH EGG</b>  | <b>£9</b>  |
| mustard mayonnaise & red wine sauce  |            |
| <b>ATLANTIC PRAWN COCKTAIL (GF option)</b>                                     | <b>£11</b> |
| romain lettuce, cucumber & marie rose sauce                                    |            |
| <b>CULLEN SKINK SOUP (GF option)</b>   | <b>£9</b>  |
| smoked haddock, potato, leek & herb oil  |            |
| <b>*CHICKEN LIVER PARFAIT</b>  | <b>£9</b>  |
| pistachio crumb, fig chutney & toasted brioche                                 |            |
| <b>*SOUP OF THE DAY (GF option)</b>  | <b>£7</b>  |
| crusty bread   |            |
| <b>*CONFIT TOMATO TARTARE (GF &amp; VE options)</b>                            | <b>£8</b>  |
| marinated San Marzano tomato, goats cheese mousee<br>& kalamata olive tapenade |            |

### 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

|   |            |
|---|------------|
| <b>WILD INVERNESS-SHIRE VENISON (GF option)</b>   | <b>£28</b> |
| Scottish girolles, braised nuts, mashed potato, watercress & pickled blackberries, red wine sauce |            |
| <b>POACHED PETERHEAD LANDED HAKE (GF option)</b>  | <b>£24</b> |
| smoked tomato & mussel stew, tenderstem broccoli & pickled onions                                 |            |
| <b>*FREE RANGE CHICKEN KIEV</b>   | <b>£22</b> |
| cauliflower cheese, mashed potato & red wine sauce  |            |
| <b>*MASCARPONE &amp; HERB RISOTTO (GF &amp; VG options)</b>                                       | <b>£18</b> |
| seasonal mushrooms, parmesan crisp & herb oil   |            |
| <b>*BREADED PETERHEAD LANDED HADDOCK</b>  | <b>£16</b> |
| hand cut chips, mushy peas & tartare sauce  |            |

# Sides

ALL £4

|  |
|--|
| <b>GREEN BEANS &amp; PICKLED SHALLOTS (GF, VG)</b> |
| <b>FRENCH FRIES (VG)</b>                           |
| <b>HAND CUT CHIPS (VG)</b>                         |
| <b>TENDERSTEM BROCCOLI &amp; ALMONDS (GF, VG)</b>  |
| <b>MASHED POTATO (GF, VG)</b>                      |
| <b>ONION RINGS (V)</b>                             |

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# Grill

Gleddoch uses Rodgers 'up to 50 days dried meat'. To maximise flavour, shelf life and yield return, all Rodgers' meat products are dry aged for a minimum of 21 days.

The dry aging process fundamentally changes meat by two means. Firstly, moisture is evaporated for the muscle tissue. The resulting process of desiccation creates a greater concentration of beef flavour and taste. Secondly, the meat's natural enzymes break down the connective tissue in the muscle, which in turn leads to more tender meat.

It is important to note, Rodgers only dry age bone in meat and meat will be untrimmed during the process.

|                         |     |
|-------------------------|-----|
| PORK CUTLET 10OZ (GF)   | £24 |
| RIBEYE 10OZ (GF)        | £34 |
| FILLET 7OZ (GF)         | £38 |
| *GLEDDOCH CHEESE BURGER | £17 |

All grill dishes served with hand cut chips & onion rings.

## Sauces

|                     |    |
|---------------------|----|
| RED WINE SAUCE (GF) | £3 |
| GARLIC BUTTER (GF)  | £3 |
| PEPPERCORN (GF)     | £3 |

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# Desserts

|  |                 |
|--|-----------------|
| <b>*STICKY TOFFEE PUDDING (GF &amp; VG options)</b><br>toffee sauce with rum & raisin ice cream                    | £8              |
| <b>RASPBERRY &amp; OAT TART (V option)</b><br>glayva anglaise & Scottish raspberry sorbet                          | £8              |
| <b>*LEMON POSSET (GF &amp; V options)</b><br>strawberries & pistachio biscotti biscuit                             | £8              |
| <b>WARM CHOCOLATE BROWNIE (GF &amp; VG options)</b><br>vanilla ice cream   | £7              |
| <b>SELECTION OF SCOTTISH CHEESE (GF option)</b><br>fig chutney, oatcakes & crackers                                | £12             |
| <b>*SELECTION OF LOCAL ICE CREAMS<br/>&amp; SORBETS (GF &amp; VG option)</b><br>please ask your server for details | £2<br>PER SCOOP |

PLEASE ASK YOUR SERVER FOR A DRINKS MENU

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