

Sample Dinner Menu

Three Course Dinner	£39.50
Two Course Dinner	£35.00

Appetisers

Seared Beef Fillet
with Guacamole & Mexicana Salsa

Vietnamese Fish Cakes
Rice Noodle Salad
with a Mango & Soy Dressing

Terrine of Foie Gras
with Ugly Toast & Apple Chutney
(£5.00 supplement)

Oloroso Smoked Salmon
Smoked to our own recipe
using Oloroso Sherry & Aged Rum
with Brown Bread, Shallots & Capers

Celeriac, Parsnip & Apple Velouté
with Herb Croquettes

Campbells
Haggis, Neeps & Tatties
with a Red Wine Jus
(recommended whisky, 25ml Glenkinchie 12yo. £4.50)

Mains

Roast Venison Loin
with Haricot Bean and Smoked Bacon Ragout.
Jerusalem Artichoke Gratin & Thyme Jus
(£5.00 supplement)

Fillet of Sea Bass
Crushed Potatoes, Savoy Cabbage,
Sautéed Wild Mushrooms with
a Dry Vermouth & Chive Sauce

Breast of Partridge
with Braised Red Cabbage
Pomme Puree & Fine French Boudin Noir

Baked Cod Fillet
with Garlic Quinoa, Mussels,
Sautéed Kale, Confit Shallot Puree
(£3.00 supplement)

Pumpkin & Sage Gnocchi
with Sautéed Wild Mushrooms,
Braised Chicory, Parmesan & Truffle Cream

Grill Menu

Castle Rock Burger

Mountain of a Burger

9oz Prime Steak Burger

with 10oz Ribeye Steak from Irvines the Butcher,

Bacon, Cheese & Hen's Egg

£55.00

Meat & Game

from our Master Butcher

Irvines of Perthshire with Game supplied

by Johnny Rutherford of Burnside Farm

Ribeye 10oz	£32.00
Sirloin 10oz	£34.00
Fillet 8oz	£34.00
Gigot Chop 10oz	£29.50
Veal T-Bone 16oz	£37.00

Meat & Game Accompaniments

Red Wine Jus	Béarnaise Sauce
Chilli Jam	Garlic Butter
Sauce au Poivre	

The Finest Of Scottish, British & Exotic Seafood

from Steven Walker

Lemon Sole	£28.00
Tuna	£24.00
Loch Duart Salmon	£24.00

All Meat & Seafood dishes are Chargrilled
& served with House Chips or Mashed Potatoes
& Rocket & Scallion Salad or Seasonal Vegetables

Pastry

Iced Malt Whisky Parfait
with Confit Cumquats & Bitter Chocolate Sauce

Candied Lemon, Cherry
& Poppy Seed Sponge
with Vanilla Ice Cream & Custard

Chocolate Doughnut
with Pistachio Ice Cream

A Selection of Homemade Ice Creams

Selection of Cheese
with our Celery & Chilli Chutney,
Organic Honey & Oatcakes

Grey Goose & Sorbet

Grey Goose
with a Chilli Sorbet

Le Citron Grey Goose
with a Crème Fraîche Sorbet

L'Orange Grey Goose
with a Rosemary Sorbet

Le Poire Grey Goose
with a Star Anise & Licorice Sorbet

Liquid Desserts

Espresso Martini
Makers Mark, Toussaint,
Espresso Shot & Sugar

Black Forest Gateaux
Havana 7 Rum, Chocolate Sauce,
Berries & Cream

Jonny's Chocolate Orange
Cointreau, Martell VS Brandy
Cream & Chocolate