

THE ESSLEMONT

BAR & RESTAURANT



GLUTEN FREE MENU

STARTERS

SOUP OF THE DAY 4.50
with gluten free bread

ESSLEMONT CULLEN SKINK 5.50
with gluten free bread

SMOKED SALMON, PRAWN &
AVOCADO TIMBALE 8.00
with classic Marie Rose

WILD MUSHROOMS ON
GLUTEN FREE BREAD (V) 7.50
pepper sauce & stilton

PAN SEARED SHETLAND
KING SCALLOPS 10.50
*chorizo, smoked sweetcorn purée,
crisp samphire & lemon oil*

BUFFALO MOZZARELLA (V) 7.50
heritage tomato, peach & watermelon salad

MOROCCAN CHICKEN SKEWERS (N) 7.50
*apricot purée, toasted almonds
& harissa spiced bean salad*

SALADS

SHREDDED DUCK SALAD 14.00
watercress, fennel & a sesame & orange dressing

ROAST CHICKEN &
SPICY AVOCADO SALAD (N) 14.50
pistachios & minted yoghurt

MAINS

VENISON MINCE & TATTIES 15.00
crisp kale & game jus

SPICED LAMB SHANK 19.00
Indian spiced broccoli & cauliflower, chickpeas & mango rice

PORK SCHNITZEL 17.00
*watercress, sautéed wild mushroom, pesto & lemon
crème fraîche. Served with skinny fries*

GRESSINGHAM DUCK BREAST 19.50
*buttered savoy cabbage, baby balsamic onions,
sweet potato puree & a cherry jus*

ROAST CHICKEN SUPREME 16.50
mash, tenderstem broccoli, tarragon cream & beetroot crisps

BUTTERNUT SQUASH,
SPINACH & TRUFFLE RISOTTO (V) 14.50
served with parmesan crisps

FINE PIECES

BLACK FOREST VIENNETTA 7.00
SELECTION OF ICE CREAMS & SORBETS 6.00
SELECTION OF SCOTTISH & FRENCH CHEESES 8.00

GRILL

STEAKS

OUR STEAKS ARE LOCALLY SOURCED & SERVED WITH THICK CUT
CHIPS, FIELD MUSHROOMS & A GRILLED BEEF TOMATO

8oz SCOTCH FILLET OF PRIME BEEF 29.00

12oz SCOTCH RIBEYE STEAK 28.00

Choice of sauce: Peppercorn / Blue Cheese / Diane

BURGERS

OUR BURGERS ARE SERVED IN A GLUTEN FREE BUN WITH OUR
HOMEMADE BBQ TOMATO RELISH & SKINNY FRIES

THE ESSLEMONT 7oz
SCOTCH STEAK BURGER 13.50

CHARGRILLED CHICKEN BREAST 13.50

Toppings: Bacon / Cheese / Fried Onions 1.00

FISH

RED THAI MONKFISH CURRY 19.00
pak choi, red peppers, braised brown rice & Asian crackers

COD MORNAY 18.00
*seared fillet of cod, parsley mash, buttered fennel & heritage
tomato with a mature cheddar cheese sauce*

BAKED FILLET OF SALMON 19.00
with a shellfish & vermouth risotto, (crab, clam & mussel)

SIDES

Thick Cut Chips / Truffle & Parmesan Skinny Fries / Chilli, Sesame & Lime Stem Broccoli / Spicy Mixed Bean Salad / Sautéed Garlic Greens / Homemade Garlic Bread 4.00