

FOR THE TABLE

Warm Bread from The Bread Guy	4
Sea salt butter	
H M Sheridan's Hot & Cold Platter	19
Sheridan's smoked venison, wild game sausages, chorizo sausages, venison meatballs, chunky chilli chutney, balsamic glazed pickled onions, red onion marmalade and warm focaccia bread	

MEAT TAPAS

Haggis Bon Bons	9
Whisky marinated savoy cabbage, lemon mayonnaise	
H M Sheridan's Venison Meatballs	10
Stilton & rosemary sauce	
Braised Shin of Scottish beef	9
Madras sauce, mini naan bread	
Pork, Woodland Mushroom & Sage Parcels	9
Apple compote	
Angus & Oink Garlic Butter Rub Chicken Skewers	9
Chive sour cream dip	
Scottish Minced Lamb Croquettes	9
Cooked in Moroccan spices, dates & apricots, croquettes, sundried tomatoes	

FISH TAPAS

Blue Flag Shetland Scallops [N]	13
Celeriac purée, apple strips, crushed walnuts, Chardonnay cream sauce	
Hot Smoked Salmon	9.5
Guacamole mousse, diced cucumber, lime & soya dressing	
Tempura Prawns	9.5
Red pepper mayo	
Blue Flag Shetland Mussels	10
Nduja, fennel, tomato & oregano, The Bread Guy sourdough bread	
Smoked Mackerel Fishcakes	9
Beetroot, horseradish and orange mayonnaise	

VEGGIE TAPAS

Veggie Haggis Bon Bons [V]	8
Glenfiddich whisky & Arran grain mustard mayonnaise	
Parmesan & Truffled Parsnip Bruschetta [V]	8
Roquette & tomatoes	
Isle of Arran Oaked Smoked Cheddar Cheese & Spring Onion Croquettes [V]	9
Arran tomato chutney	
Glazed Goats Cheese [V][N]	8.5
Trio of beetroot, walnut & pear salad, raspberry vinaigrette	
Cajun Tofu Skewers [V]	7.5
Vegan Mayo	

THE ESSELMONT

A SCOTTISH TAPAS RESTAURANT

MAINS

Highland Venison	22
Sweet potato mash, maple syrup infused Greek yoghurt, crushed pistachio, thyme & blackberry jus	
Supreme of Chicken	19
Spiced butternut squash, pressed potato, carrot and onion in chicken stock, haggis beignets, tenderstem broccoli, whisky sauce	
Pan Seared Medallions of Scottish Beef	22
Savoy cabbage mash, lemon, honey & thyme roasted root vegetables, rich red wine sauce	
Warm Pumpkin, Brussel Sprout, Pecan & Quinoa Salad [V]	16
Honey mustard dressing	
Market Special of the day	POA

GRILL

Prime Matured Steaks	
Served with homemade hand cut chips, roasted plum tomato & a flat cap mushroom	
Fillet Steak 8oz	35
Ribeye Steak 8oz	28
❖ Sauces: Peppercorn / Blue Cheese / Diane	2 Each
Burgers	
Served in The Bread Guy's toasted brioche bun with chipotle mayo, baby gem lettuce, tomato, red onions, seasoned skinny fries & spicy tomato ketchup	
Luxury Scottish Beef Burger	17
Chargrilled Chicken Burger	17
Falafel & Spinach Burger [V][VE]	16
❖ Add: Jalapeños	1 Each
❖ Add: Haggis / Black Pudding / Cheese / Ayrshire Bacon	2 Each

FISH

Peterhead Haddock & Chips	18.5
Fierce Beer battered haddock, mushy peas, hand cut chips and a homemade tartare sauce	
Pan Seared Halibut	23.5
Clam risotto, coriander & parsley oil	
Oven Baked Blue Flag Shetland Salmon	20
Saffron creamed leeks, confit cherry tomatoes & creamy mashed potato	

SIDES [ALL 4]

❖ Sesame & Chive Carrots	❖ Sweet Potato Fries
❖ Kilted Chipolatas	❖ Onion Rings
❖ Lemon, Thyme & Honey Roasted Root Vegetables	❖ Hand Cut Chips or Skinny Fries
❖ Rocket & Parmesan Salad	Truffle & Parmesan 2
	Crispy Onions, Sour Cream & Chive 2

[V] Vegetarian [VE] Vegan [N] Contains Nuts

Please let our staff know of any food allergies & intolerances before ordering. Vegan & gluten free menus available on request.