

THE ESSELMONT

BAR & RESTAURANT

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STARTERS

SOUP OF THE DAY (V) - 5.50
Warm homemade bread & butter

SCOTTISH CHARCUTERIE BOARD - 14.00
Scottish cured meats, grape chutney, artisan bread,
olives, sundried tomato & oatcakes

SEAFOOD PLATTER - 14.00
Selection of cold seafood with prawns,
smoked salmon, smoked mackerel & mussels

LOCAL CRAB SALAD - 8.00
Avocado cream, grapefruit, cucumber,
fennel & dill citrus dressing

HAGGIS BON BONS - 7.50
Red onion chutney, Arran mustard & whisky mayo
with apple salad

SEARED SHETLAND SCALLOPS - 12.00
Bacon & chilli jam, cauliflower puree
& spiced florets

CRISPY BUFFALO CHICKEN WINGS - 7.50
Blue cheese ranch dressing, celery
& dressed leaves

STEAMED PORK WONTONS - 8.00
Chilli broth & crispy noodles

CAPRESE SALAD (V) - 7.50
Heritage tomatoes, buffalo mozzarella, roast red
pepper jam, wild garlic pesto & cracked pepper

MAINS

BRAISED SHORT RIB - 18.00
Grilled corn, creamy herb mash, glazed baby carrots,
roasted shallots & madeira wine jus

PAN SEARED BLACK COD - 17.00
Served with squid, chorizo & cannellini bean cassoulet

LAMB RUMP - 19.50
Potato gnocchi, girolles, fine beans, roast garlic pesto & lamb jus

ROAST PORK FILLET - 18.00
Wrapped in bacon, soft black pudding, sautéed potato,
purple sprouted broccoli, toffee apple jus & pickled apple

BEER BATTERED HADDOCK - 15.00
Served with homemade fries, mushy peas & tartare sauce

CHICKEN RED THAI CURRY - 17.00
Served with jasmine rice & prawn crackers

LOCAL LOBSTER THERMIDOR (V) - 30.00
Served with skinny fries & salad

SLOW COOKED HERITAGE TOMATO
& RICOTTA PAPPARDELLE (V) - 16.00
Fresh basil & chilli oil

GRILL

◦ BURGERS ◦

SERVED IN A BRIOCHE BUN, WITH FRIES, SALAD & PICKLED CHILLI

THE ESSELMONT STEAK BURGER - 13.50
8OZ BEEF BURGER TOPPED WITH STREAKY BACON, MATURE CHEDDAR
WITH TOMATO & CHILLI JAM

CHARGRILLED CHICKEN BURGER - 13.00
CHIPOTLE MAYO, FRESH AVOCADO & PINEAPPLE RELISH

Additional: Mature Cheddar (1.00)
Crispy Bacon (1.00) / Fried Onions (1.00)

SPICY VEGGIE BEAN BURGER (V) - 12.00
TOPPED WITH GRILLED HALLOUMI CHEESE & TOMATO & CHILLI JAM

◦ STEAKS ◦

SERVED WITH HAND CUT CHIPS, VINE TOMATOES & FIELD MUSHROOMS

FILLET STEAK 8OZ - 30.00

RIBEYE STEAK 12OZ - 25.00

RUMP STEAK 12OZ - 22.00

CHATEAUBRIAND FOR 2 16OZ - 54.00

Sauces: Peppercorn / Whisky / Diane

DAILY CHEF SPECIAL

Daily specials to celebrate
all things local

SUNDAY ROAST

Traditional Sunday roast served
every Sunday from 12noon

SIDES

HOMEMADE GARLIC BREAD 4.00
Add: Cheese

CRISPY ONION RINGS 4.00
Served with a garlic mayo dressing

BREADED MOZZARELLA FRIES 4.00
Served with a BBQ dip

MARINATED OLIVES 4.00
Served with feta cheese

WARM SOURDOUGH BREAD 4.00
Served with whipped butter

TOMATO, HALLOUMI
& BALSAMIC SALAD 3.00

TRUFFLE & PARMESAN FRIES 4.00

SWEET POTATO FRIES 5.00

SAUTÉED GARLIC GREENS 3.00

CHILLI & LIME BROCCOLI 3.00

PLEASE LET OUR STAFF KNOW OF ANY FOOD ALLERGIES & INTOLERANCES BEFORE ORDERING. VEGAN & GLUTEN FREE MENUS AVAILABLE ON REQUEST.
(V) VEGETARIAN / (VE) VEGAN / (N) CONTAINS NUTS / ⌚ MAY TAKE LONGER TO COOK / 🔥 THIS DISH IS HOT