

# THE ESSELMONT

BAR & RESTAURANT

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## STARTERS

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

CHARCUTERIE BOARD (SERVES 2) - 14.00  
Cured meats, grape chutney, artisan bread,  
olives, mozzarella, sundried tomato & oatcakes

SEAFOOD PLATTER (SERVES 2) - 14.00  
Selection of cold seafood with prawns, smoked salmon,  
smoked mackerel pâté, mussels & Bloody Mary dip

SMOKED SALMON & LOCAL  
CRAB TIMBALE - 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 purée & 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 - 17.50  
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 - 19.00  
Fried potato gnocchi, girolles, fine beans, roast garlic pesto & lamb jus

ROAST PORK FILLET - 17.00  
Wrapped in bacon, soft black pudding, sautéed potato,  
purple sprouted broccoli, toffee apple jus & pickled purée

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

BALMORAL CHICKEN - 16.50  
Clapshot mash, vegetable medley & a creamy whisky sauce

PAN FRIED MONKFISH - 19.50  
Served with a tarragon & pea risotto, sugar snaps,  
crispy kale with a lemon & chive cream sauce

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

## GRILL

### ◦ BURGERS ◦

SERVED IN A BRIOCHE BUN, WITH FRIES & SALAD

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

CRISPY ONION RINGS..... 3.00  
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..... 4.00

FRESH SEASONAL  
BUTTERED GREENS..... 3.00

MIXED SALAD..... 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