

GLUTEN FREE

THE ESSLEMONT

A SCOTTISH TAPAS RESTAURANT

MEAT TAPAS

Confit Pork Belly Apple compote	9
Stovies Croquettes Beetroot, house made brown sauce, oatcakes	9
Angus & Oink Iron BBQ rub Chicken Skewers Ginger & lemon mayonaisse	9
Chicken Liver Parfait Arran pear & plum chutney, GF toasts	9

FISH TAPAS

Blue Flag Shetland Scallops [N] Bacon jam, crisp pancetta, rosemary polenta	13
Salmon Gravadlax Pickled cucumber, capers, Esker gin & lemon dressing	9.5
Tempura King Prawns Pomegranate, orange & roquette salad	9.5
Blue Flag Shetland Mussels mulled cider cream sauce, GF bread	10
Peterhead Haddock Fishcakes Salsa verde mayonaisse	9

VEGGIE TAPAS

Woodland Mushroom, Tarragon & Garlic GF Bruschetta [V] Truffle mayonnaise	8
Smoked Arran Cheddar & Chive Arrancini [V] Sundried tomato puree	9
Butternut Squash, Pumpkin Seeds, Goat's Cheese Salad [V] Chilli oil & roquette	7.5

DESSERTS

Warm Sticky Toffee Pudding Toffee sauce & Mackie's Ice cream	9
Vanilla & Cranberry Cheesecake [N] Cranberry compote topping & raspberry ice cream	9
Baileys Crème Brûlée	9
Selection of Scottish Cheese Fig Jam, house chutney, boozy apricots & oatcakes	10
Selection of Sorbets	8

MAINS

Highland Venison Fondant potato, honey glazed carrots, kale, red currant & juniper jus	22
Chicken Supreme Wrapped in streaky bacon, pumpkin puree, tenderstem broccoli, crushed new potatoes, whisky sauce	19
Miller of Speyside Braised Shin of Beef Rumblethump potatoes, roasted root vegetables, tarragon & tomato jus.	22
Mediterranean vegetable stack [V] Courgette, red onion, bell peppers, aubergine & basil, herb new boiled potatoes	16
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 GF 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 Fierce Beer battered haddock, mushy peas, hand cut chips and a homemade tartare sauce	18.5
Oven Baked Halibut Celeriac puree, tenderstem broccoli, parmentier potatoes, wild mushroom cream sauce	23.5
Pan Fried Blue Flag Shetland Salmon Saffron creamed leeks, fine green beans, dill infused rosti potato, herb oil	20

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 Truffle & Parmesan Crispy Onions, Sour Cream & Chive
❖ Rocket & Parmesan Salad	2 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.