

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
Cranberry sauce, parsnip crisp	
H M Sheridan's Venison Meatballs	9
Braised red cabbage, dark chocolate sauce	
Confit Pork Belly	9
Stornoway black pudding, apple compote	
Stovies Croquettes	9
Beetroot, house made brown sauce, oatcakes	
Angus & Oink Iron BBQ rub Chicken Skewers	9
Ginger & lemon mayonnaise	
Chicken Liver Parfait	9
Arran pear & plum chutney, toasted The Bread Guys brioche	

FISH TAPAS

Blue Flag Shetland Scallops [N]	13
Bacon jam, crisp pancetta, rosemary polenta	
Salmon Gravavlax	9.5
Pickled cucumber, capers, Esker lemon gin dressing	
Tempura King Prawns	9.5
Pomegranate, orange & roquette salad	
Blue Flag Shetland Mussels	10
mulled cider cream sauce, The Bread Guys Sourdough Bread	
Peterhead Haddock Fishcakes	9
Beetroot, horseradish and orange mayonnaise	

VEGGIE TAPAS

Veggie Haggis Bon Bons [V]	8
Cranberry sauce, parsnip crisp	
Woodland Mushroom, Tarragon & Garlic Bruschetta [V]	8
Truffle mayonnaise	
Smoked Arran Cheddar & Chive Arrancini [V]	9
Sundried tomato puree	
Spiced Roasted Vegetable & Tofu Filo Parcels [V]	8.5
Homemade spicy tomato ketchup	
Butternut Squash, Pumpkin Seeds, Goat's Cheese Salad [V]	7.5
Chilli oil & roquette	

THE ESSELMONT

A SCOTTISH TAPAS RESTAURANT

MAINS

Highland Venison	22
Fondant potato, honey glazed carrots, kale, red currant & juniper jus	
Balmoral Chicken	19
Chicken supreme stuffed with haggis wrapped in streaky bacon, pumpkin puree tenderstem broccoli, crushed new potatoes, whisky sauce	
Miller of Speyside Braised Shin of Beef	22
Rumblethump potatoes, skirlie, roasted root vegetables, tarragon & tomato jus.	
Mediterranean vegetable stack [V]	16
Courgette, red onion, bell peppers, aubergine & basil, herb new boiled potatoes	
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	
Oven Baked Halibut	23.5
Celeriac puree, tenderstem broccoli, parmentier potatoes, wild mushroom cream sauce	
Pan Fried Blue Flag Shetland Salmon	20
Saffron creamed leeks, fine green beans, dill infused rosti potato, herb oil	

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.