

# THE ESSLEMONT

BAR & RESTAURANT

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## £25 DINNER MENU - THREE COURSES

### STARTERS

#### SOUP OF THE DAY (V)

Served with warm bread & whipped butter

#### CULLEN SKINK

Served with warm bread & whipped butter

#### SHETLAND SCALLOPS (£3 SUPP)

Chorizo, smoky sweetcorn puree, watercress

#### CHICKEN SATAY SKEWERS (N)

Spicy peanut sauce, Asian slaw  
& lime wedge

#### HAM HOCK & BLACK PUDDING TERRINE

Whisky soaked raisins & caramelised apple puree

#### HAGGIS BON BONS

Oatmeal & panko breaded, Arran mustard,  
whisky aioli & beetroot

### MAIN COURSES

#### BRAISED OX BEEF CHEEKS

Chive mash, glazed carrots,  
tenderstem broccoli, roast pearl  
onions & rich gravy

#### CHICKEN BALMORAL

Chicken breast stuffed with haggis  
& wrapped in bacon with roast turnip,  
tenderstem broccoli, crispy kale  
& whisky sauce

#### COD MORNAY

Dill crush potato, cheese sauce,  
kale & pancetta

#### CONFIT GRESSINGHAM DUCK LEG

Rosemary baby potatoes, grilled  
pak choi, sweet potato puree,  
greenbeans & port jus

#### ° GRILL °

#### THE ESSLEMONT BURGER

4OZ STEAK BURGER IN A BRIOCHE BUN SERVED  
WITH FRIES, COLESLAW & PICKLE

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

#### ° STEAKS °

#### SCOTCH FILLET OF PRIME BEEF (£10 SUPP)

#### SCOTCH RIBEYE STEAK (£8 SUPP)

LOCALLY SOURCED STEAK AND SERVED WITH A FIELD  
MUSHROOM, GRILLED BEEF TOMATO & HAND CUT CHIPS

**Sauces:** Peppercorn / Whisky / Diane

#### BEER BATTERED HADDOCK

Served with peas, skinny fries  
& tartare sauce

#### PORK SCHNITZEL

Truffle mash, wild garlic mushrooms,  
watercress & parmesan salad

#### BUTTERNUT SQUASH & SPINACH RISOTTO (V)

Pumpkin seeds, sage & parmesan

#### CLASSIC CAESAR SALAD (V)

Baby gem lettuce, boiled egg,  
Caesar dressing, parmesan  
& garlic croutons

**Add:** Chicken (1.00)

### SIDES

ONION RINGS ..... 4.00

MAC & CHEESE ..... 4.00

SAUTÉED GREENS ..... 4.00

GARLIC BREAD ..... 4.00

PARMESAN & TRUFFLE FRIES ..... 4.00

MOZZARELLA STICKS ..... 4.00

### DESSERTS

#### STICKY TOFFEE PUDDING

Tablet ice cream

#### VANILLA CREME BRULEE

Orange sorbet & shortbread

#### CINNAMON BAKED RICE PUDDING

Autumn berries compote

#### TRIO OF SCOTTISH CHEESES (£3 SUPP)

Goats and cheddar, grape chutney, oat cakes

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