

THE ESSELMONT

BAR & RESTAURANT

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STARTERS

SOUP OF THE DAY (V) - 4.50
Freshly baked bread & butter

SMOKED TOFU SPRING ROLLS (N) - 7.50
*Spring vegetables, smoked tofu,
kimchi & peanut dipping sauce*

MARINATED CHICKEN
SKEWERS (N) - 7.50
Served with satay sauce

SCALLOPS WITH CORN PURÉE - 12.00
*Oriental pork burnt ends, marinated cucumber
& kohlrabi, soy & ginger dressing*
Perfect Pairing: Picpoul De Pinet

HAGGIS BON BONS - 8.00
*Coated in golden breadcrumbs & oatmeal,
paprika mayo & root vegetable crisps*

ANTIPASTI BOARD (SERVES 2) - 16.00
*Sliced prosciutto, home made smoked duck breast,
pastrami, homemade chutney, gherkins,
marinated olives & bocconcini*

DUCK EGG & GRILLED
ASPARAGUS (V) - 7.50
Parma ham crisp & hollandaise sauce

TEMPURA KING PRAWNS - 8.50
Charred corn & cherry tomato salsa, green herb mayo

CONFIT DUCK TERRINE (N) - 8.00
*Hazelnuts, raspberry vinaigrette,
toasted brioche & lamb's lettuce*
Perfect Pairing: Raspberry Collins

MAINS

PAN SEARED BEEF MEDALLIONS - 19.50
*Wild garlic puree, sweet potato rosti, carrot
& courgette spaghetti, chimchurri sauce*
Perfect Pairing: Ruca Malen Malbec

PAN ROASTED LAMB CHUMP - 19.00
*Parmentier potatoes, peas, tenderstem broccoli,
carrot puree & fresh mint sauce*

PORK SCHNITZEL - 18.00
*Served with roasted cherry vine tomatoes
& crème fraiche linguini, rocket pesto*

VEAL TOPSIDE - 18.50
*Stuffed with pinenut, gouda & spinach, served with roasted cherry
vine tomatoes & basil mashed potatoes*

ROSEMARY ROASTED CHICKEN BREAST - 17.00
*Charred spring onion, lemon pearl barley risotto,
baby corn & tarragon cream*

MOROCCAN ROASTED AUBERGINE (N) - 15.00
Saffron almond & date rice, wilted spinach & chermoula sauce

BAKED GOAT CHEESE CROTIN (V) - 14.00
*Heritage tomato & rocket salad, aged balsamic dressing
& parmentier potatoes, caramelized red onion*

FISH

PARMESAN CRUSTED HALIBUT - 18.00
Herby tomato salsa, mash potato, sautéed spring green
Perfect Pairing: Homer Reisling

NORTH SEA HADDOCK & CHIPS - 16.50
*Beer-battered Peterhead haddock with crushed peas,
homemade chunky chips & tartare sauce*

MONKFISH GOUJONS - 18.00
Skinny fries, house salad & salsa verde mayo
Upgrade to sweet potato fries (£1.00)

GRILL

◦ STEAKS ◦

SERVED WITH HOMEMADE HAND CUT CHIPS,
ROASTED PLUM TOMATO & FLAT CAP MUSHROOM

FILLET STEAK 8OZ - 32.00
RIBEYE STEAK 8OZ - 25.00

Sauces: Peppercorn (2.00) / Blue Cheese (2.00) / Diane (2.00)

◦ BURGERS ◦

SERVED IN A BRIOCHE BUN WITH FRESH TOMATO,
CRISP LETTUCE, COLESLAW, HOMEMADE SAUCE & SKINNY FRIES

BEEF BURGER 6OZ - 14.00
CHICKEN BREAST BURGER - 13.50
SPICY BEAN BURGER (V) - 12.00

*Additional: Mature Cheddar (1.00) / Crispy Bacon (1.00)
Fried Onions (1.00) / BBQ Pulled Pork (2.00) / Blue Cheese (2.00)*

DAILY CHEF'S SPECIAL

*Daily specials to celebrate
all things local*

SIDES

BREAD & OLIVES 4.00

TRUFFLE & PARMESAN FRIES 4.00

ROASTED ROOT VEGETABLES 3.00

CRISPY ONION RINGS 3.00
Served with garlic aioli

BREADED MOZZARELLA FRIES 4.00
Served with a BBQ dip

SAUTÉED GREENS 4.00

HOUSE SALAD 3.00

SWEET POTATO FRIES 4.00

PLEASE LET OUR STAFF KNOW OF ANY FOOD ALLERGIES & INTOLERANCES BEFORE ORDERING. VEGAN & GLUTEN FREE MENUS AVAILABLE ON REQUEST.
(V) VEGETARIAN / (N) CONTAINS NUTS / (DF) DAIRY FREE