

THE ESSLEMONT

BAR & RESTAURANT



STARTERS

- SOUP OF THE DAY (V) - 4.50
Freshly baked bread & butter
- MIDDLE EASTERN MEZE (V)(SERVES 2) - 14.00
Pita bread, beetroot hummus, marinated olives, falafel, charred peppers & courgette, marinated haloumi & mushroom koftas
- SEAFOOD PLATTER (SERVES 2) - 16.00
Deep fried whitebait, calamari, prawn mayo, smoked salmon, garlic aioli & freshly baked bread with lemon

- COCONUT CRUSTED KING PRAWNS - 8.00
Homemade sweet chili sauce
- GAME TERRINE - 7.50
Homemade date sauce, oatcakes & pickled vegetables
- BLACK PUDDING & HAGGIS BON BONS - 8.00
Peppercorn mayo, bramley apple gel, crispy bacon bits & micro herbs

- MULLED PEAR (V)(N) - 7.50
Grilled goats cheese, poached celery & walnut salad
- KING SCALLOPS - 12.00
Pea puree crumbed black pudding, pancetta crisp, smoky vinaigrette pea shoots
- MUSHROOM, APRICOT & CASHEW KOFTAS (V)(N) - 7.50
Tangy tomato sauce, spiced chickpeas & mixed bean salad

MAINS

- DUO OF VENISON - 19.50
Haunch steak, venison pie, turnip & whisky chutney, green beans & sticky red cabbage
- CHICKEN SUPREME - 17.00
Colcannon potatoes, roasted root vegetables & a rich red wine gravy
- BRAISED SHIN OF BEEF - 19.00
Creamy herbed mashed potatoes, roast root vegetables, rich wine gravy with crispy shallots
- PORK FILLET MEDALLIONS - 17.50
Smoked potato mash, honey roasted carrot, mustard cream & kale
- TERIYAKI TOFU (V) - 15.00
Stir fried rice noodles, pak choi & pink ginger miso broth
- STUFFED SWEET POTATO WITH SPICED COUSCOUS (VE) - 14.00
Ratatouille & red pepper coulis
- FISH ◦
- NORTH SEA HADDOCK & CHIPS - 16.50
Beer-battered Peterhead haddock with crushed peas, homemade chunky chips & tartare sauce
- BREADED MONKFISH GOUJONS - 18.00
Sweet potato fries, house salad & salsa verde mayo
- GRILLED SEABASS - 18.00
Lemon & herb mash, sautéed mangetout & courgette with paprika emulsion

GRILL

◦ STEAKS ◦

- SERVED WITH HOMEMADE HAND CUT CHIPS, ROASTED PLUM TOMATO & FLAT CAP MUSHROOM
- FILLET STEAK 8OZ - 32.00
- RIBEYE STEAK 8OZ - 24.00
- Sauces: Peppercorn (2.00) / Blue Cheese (2.00) / Diane (2.00)
- BURGERS ◦
- SERVED IN A BRIOCHE BUN WITH FRESH TOMATO, CRISP LETTUCE, HOMEMADE SAUCE & SKINNY FRIES
- BEEF BURGER 6OZ - 14.00
- CHICKEN BREAST BURGER - 13.00
- 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 SPECIAL

Daily specials to celebrate
all things local

SIDES

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| CRISPY ONION RINGS.....3.00
<i>Served with peppercorn mayo</i> | BREADED MOZZARELLA FRIES.....4.00
<i>Served with a BBQ dip</i> | SEASONAL VEGETABLES.....4.00 |
| BREAD & OLIVES.....4.00 | HONEY ROASTED CARROTS.....3.00 | HOUSE SALAD.....3.00 |
| TRUFFLE & PARMESAN FRIES.....4.00 | SAUTÉED GARLIC MUSHROOMS.....4.00 | 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 / (VE) VEGAN / (N) CONTAINS NUTS / (DF) DAIRY FREE / ⌚ MAY TAKE LONGER TO COOK / 🔥 THIS DISH IS HOT