

start / salad

Chefs Soup of the Day *

Served with Crusty Fresh bread
£3.25

Roast Cherry Tomato & Basil Soup

Basil Crème Fraiche
£4.50

Bradán Rost on Warm Potato Blinis

Tomato, Chive, Red Onion
£9.50

Pan Fried Loch Fyne Scallops

French Black Pudding, Pancetta and Olive Mash
£9.50 starter £18.00 main

Signature dish "Stewart Goldie" Head Chef

Chicken Liver Pate *

Gooseberry Chutney and Grilled Brioche
£5.00

(v) Melon and Rocket Salad*

Elderflower dressing
£5.00

(v) Sautéed Wild and Cultivated Mushrooms *

Garlic and Parsley Butter, Grilled Brioche
£5.00

Rilette of Pork, Green Salad *

Tomato Chutney
£5.00

Chef's Caesar Salad(s) *

Traditional Caesar Salad with a choice of
Smoked Salmon, Tuna or Chicken Tikka addition
£6.25 starter £10.50 main

Artichoke, Avocado and Sun blush Tomato

Mizuno, Oriental Cress
£6.25 starter £10.50 main

Warm Tuna Salad

Served with Potatoes, Cherry Tomatoes, Black Olives & French Beans
£6.25 starter £10.50 main

main

Breast of Gressingham Duck

Pineapple Chutney, Pak Choi, Spiced Oriental sauce
£14.50

Pan Roasted Breast of Free Range Scottish Chicken *

Lemon & Thyme Risotto
£11.50

Grilled Venison Sausage with a Port Wine Reduction *

Apple Mash
£14.50

Braised Shin of Beef *

Caramelised Onions, Parsnip Mash
£14.50

Braised Shank of Lamb *

Thyme mash, Port Wine Jus
£14.50

(£3.00 Supplement when ordered as part of the two course promotion.)

(v) Pan Fried Sun Blushed Tomato & Olive Polenta *

Tomato Salad
£9.50

(v) Potato Gnocchi *

Shitake Mushrooms, Chives
£9.50

Poached Fillet of White Fish *

Sorrel Cream & Pancetta
£11.50

Gateaux of Salmon

Broccoli, Mash, Lobster Buerre Blanc
£14.50

Pan Seared Fillet of Seabass

Pureed Pea's, Fennel & Potato Salad
£14.50

Please note a discretionary service charge of 8% will be added to the bill

scottish beef

Specially selected, quality aged, Scottish Beef from West-Greenland Farm, Castletan, Thurso. Seasoned and cooked to your liking with Grilled Plum Tomato and Chunky Hand Cut Fries

10oz Ribeye

Cut from the prime rib with plenty of marbling to add flavour
£19.00

8oz Sirloin

Tender cut from the striploin
£19.00

8oz Fillet

Tender cut from the Tenderloin that will melt in your mouth
£24.50

All Steaks can be served with your choice of:
Garlic and Parsley butter, Pepper Sauce, Béarnaise or a Shallot & Red Wine Reduction
£2.00

side

Pomme Dauphinoise

Grilled Asparagus

Green Salad

Thyme Roasted Carrots

Buttered Seasonal Vegetables

Chunky Hand Cut Fries

Onion Rings

Wild Mushrooms

All Sides £2.75

Enjoy a great value two course meal on specially marked () courses.*

Lunch £9.50

Dinner £14.50

dessert

All Desserts £5 except where noted

Fresh Fruit Salad

Honey Ice Cream, Rose Petal Syrup

Sticky Toffee Pudding *

Vanilla ice cream, Butterscotch Sauce

Banana & Toffee Cheesecake *

Caramelised Bananas

Trio of Brûlée *

Lemon, Orange, Vanilla Bean

Lemon Tart *

Minted Crème Fraiche

Apple Crepe

Cinnamon Ice Cream

Warm Chocolate Fondant

Puff Candy Ice Cream

Selection of Scottish Cheeses

Served with Quince Jelly, Grapes and Oatcakes

£7.50

Please note a discretionary service charge of 8% will be added to the bill

The
Brasserie
on
George
Square