

start / salad

Chefs Soup of the Day

Served with Fresh Crusty Bread

£3.25

Chefs' Interpretation of Cullen Skink

Smoked Haddock, Potato, Leek and Cream

£5.00

Pan Fried King Scallops

Celeriac Puree, Cumin Caramel and Cauliflower

£9.50 starter

£18.00 main

Chicken Liver Pate

Spiced Gooseberry Chutney and Grilled Brioche

£5.00

Potted Shin of Beef

Pickled Beetroot and Watercress

£5.00

(v) Sautéed Mixed Wild Mushrooms

Garlic Cream and Grilled Brioche

£5.00

Smoked Halibut

Remoulade, Poached Hens Egg and Pink

Peppercorn Dressing

£5.00

Chef's Caesar Salad(s)

Traditional Caesar Salad with a choice of
Smoked Salmon, Tuna or Chicken Tikka addition

£5.75 starter

£9.50 main

(v) Glazed Goats Cheese

Smoked Tomato Fondue, Balsamic Reduction
and Pesto

£6.50

Frisee Salad

Orange Segments, Baby Radish and French Dressing

£6.25

main

Braised Lamb Shank

Creamed Potato, Spring Vegetables and
Red Wine Sauce
£13.50

Pan Roast Supreme of Guinea Fowl

White Pudding Croquette, Apple Puree and
Port Reduction
£13.00

(v) Spinach and Ricotta Tortellini

Pan Fried Mushrooms, Lettuce and Mint
£9..95

Oven Roasted Salmon Supreme

Buttered Cabbage, Bacon and Cider
Vinegar Dressing
£13.50

Vegetarian Haggis

Bashed Neeps, Tatties and Wholegrain
Mustard Cream
£9.50

Charred Scotch Fillet

Shredded Shin of Beef, Potato Rosti, Baby
Vegetables and Madeira Jus
£21.50

Pan Roasted Chicken Breast

Creamed Leeks, Fondant Potato and
Roast Gravy
£11.50

Seared Fillet of Grey Mullet

Mashed Potato, Seared Oranges and Spring Onion
£12.50

For those with special dietary requirements or allergies who may wish to know
the ingredients within any dish please consult your server

scottish beef

Highland Reserve, 28 day aged, Scottish Beef
from The Royal Mey Estate, Caithness.
Seasoned and cooked to your liking with
Grilled 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

sides

Green Salad

Thyme Roasted Carrots

Buttered Seasonal Vegetables

Creamy Mash Potatoes

Chunky Hand Cut Fries

Onion Rings

Buttered Savoy Cabbage

All Sides £2.75

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dessert

Steamed Lemon Sponge Pudding
Blueberry Compote and Crème Fraîche
£5.00

Chocolate and Mint Syllabub
Almond Tuille
£5.00

Madagascan Vanilla Creme Brulee
Roasted Rhubarb and Ginger Compote
£5.00

Strawberries and Cream
Homemade Shortbread, Balsamic Reduction
and Black Pepper
£5.50

Baked Alaska
Elderflower Meringue, Honey Ice Cream and
Soft Sponge
£5.00

Frozen Orange and Espresso Mousse
Coffee Syrup and Orange Segments
£5.00

Fresh Fruit Salad
Honey Ice Cream, Rose Petal Syrup
£5.00

Selection of Scottish Cheeses
Howgate Brie, Black Crowdie and Unpasteurised Dunsyre Blue
Served with Quince Jelly, Grapes and Oatcakes
£7.50

The
Brasserie
on
George
Square