

# Market Menu

## STARTER

2 COURSES £22.95 | 3 COURSES £25.95

### TODAY'S SOUP (VE)

served with whipped, salted butter and sour dough

### HAM HOUGH & PARSLEY TERRINE

with Arran oaties and tomato chutney

### BEECHWOOD SMOKED SALMON

with caperberries, hung yoghurt and wholegrain crostinis

### BEETROOT & CORIANDER SALAD (VE)

with pickled walnuts

## MAINS

### PAN ROAST BREAST OF AYRSHIRE CHICKEN

with root vegetable gratin, creamed spinach and pan juices

### PESTO & SUN-DRIED TOMATO LINGUINI (VE)

with kale, pea shoots and toasted almonds

### CHARRED MACKEREL

with horseradish, beetroot and dill salad, pickled apple slaw

### FILLET OF SEA TROUT

with pesto mashed potatoes, prawns, samphire and salsify textures

## DESSERTS

### STICKY TOFFEE PUDDING (V)

with butterscotch sauce, rum and raisin ice cream

### DARK CHOCOLATE BROWNIE (V)

served warm with vanilla ice cream

### GINGER & LIME CHEESECAKE (V)

served with delicious homemade almond granola

### RASPBERRY & MASCARPONE CRÈME BRÛLÉE (V)

with homemade oat biscuits

(V) Vegetarian (VE) Vegan

A number of our dishes can be adapted to cater for your food allergies and dietary requirements.

Please speak to your server who will be able to advise. Full allergy information for each dish is available upon request.

## STARTERS

### TODAY'S SOUP (VE)

served with whipped,  
salted butter and sour dough  
£5.95

### GLEDDOCH'S CULLEN SKINK

with black pudding  
and spring onions  
£7.50

### CORIANDER & LEMON HUMMUS (VE)

with marinated chickpeas,  
preserved lemon, toasted seeds  
and agave crisp breads  
£6.50

### CHARGRILLED ISLE OF BUTE ASPARAGUS

with poached Ayrshire duck egg,  
hollandaise and kale  
£6.95

### CRISPY HAM HOUGH

with homemade ketchup, mustard  
haggis bon bon and apple pakora  
£7.95

## GRILL

All steaks served with chunky  
chip, roasted tomato and a rocket,  
fennel & red onion salad

### 8OZ SIRLOIN

£26.95

### 6OZ FILLET

£29.95

### 16OZ CÔTE DE BOEUF

£45.00

## SAUCES

Jus, Peppercorn, Diane, Garlic Butter  
or Bearnaise £2.95

## MAINS

### GRIDDLED POLENTA LEMON KALE & MUSHROOMS (V)

with broccoli and apple slaw  
£9.95

### PAN ROAST BREAST OF AYRSHIRE CHICKEN

with chunky chips, crisp  
watercress salad and green  
peppercorn & brandy sauce  
£13.95

### NECTARINE, MACKEREL & PARMA HAM SALAD

with torn mozzarella cheese  
and toasted pine kernels  
£13.95

### GLEDDOCH'S MARKET FISH DISH

(Please ask for details)

### AYRSHIRE PORK LOIN CHOP

marinated in smoked paprika  
served with a mango & coriander  
salsa and a fennel and rocket  
bitter leaf salad  
£14.95

### ROASTED CUTLETS OF SPEYSIDE LAMB

with root vegetable gratin,  
mint & lemon pesto with charred,  
tenderstem broccoli  
£19.95

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## DESSERTS

### SALTED BUTTERSCOTCH TART (V)

with clotted cream and honeycomb  
£6.95

### PRALINE & DARK CHOCOLATE MOUSSE (V)

with pulled hazelnuts and boozy cherries  
£6.95

### RASPBERRY & MALT WHISKY CRANACHAN (VE)

with shortbread biscuits  
£7.50

### HAND SELECTED CHEESES & BISCUITS (V)

with nuts, fruits, chutney and lavosh  
£10.95

### RASPBERRY & MASCARPONE CRÈME BRÛLÉE (V)

with homemade oat biscuits  
£6.95

## SIDES

Fries or Chunky Chips

Creamed Spinach

Tender-stem Broccoli

Griddled Asparagus

Chargrilled Asparagus

Glazed Vegetables

Root Vegetable Gratin

Rocket, Pea Shoot,

Red Onion & Fennel Salad

Watercress, Pomegranate

& Goats Curd Salad

Soda Bread

with whipped butter

ALL £2.95 EACH

# A La Carte