

VISTA

EVENING MENU

Starters

BREAD & OLIVES (V)	£4.50
SOUP OF THE DAY crusty bread	£7.95
CRISPY OX CHEEK caramelised shallot puree, mustard emulsion, crispy shallots, red wine jus	£12.50
SEASONAL WILD MUSHROOMS (V) creme fraiche, toasted brioche, crispy poached egg, foraged herbs, mushroom puree	£11.95
SEARED SCALLOPS sweetcorn puree, crispy chorizo, pickled shallots & pink lady gel	£15.95
CHICKEN LIVER PARFAIT pistachio crumb, plum chutney & toasted brioche	£11.95
GOATS CHEESE MOUSSE (V) beetroot tartare, golden candied beetroot, beetroot crisp	£11.50
SMOKED HAM HOUGH BROTH lentils, vegetables & freshly baked sourdough rarebit	£11.95
MACKEREL RILLETTE cucumber chutney, cucumber gel, sea herbs, seeded brown crisp	£12.25

Please be aware that our dishes may contain allergens or traces of allergens. If you have any concerns or require information about specific ingredients please inform a member of our staff who will be happy to assist you.

Please note a discretionary service charge of 10% will be added to your bill. This charge is shared among the Food & Beverage Team who have look after you today. If you would like this to be removed please let us know.

Mains

WHIPPED BLUE CHEESE & FETA CROQUETTES (V)	£18.95
poached pears, tender stem broccoli, celeriac puree, toasted celeriac	
BREADED PETERHEAD LANDED HADDOCK	£17.50
chunky chips, mushy peas & tartare sauce	
PAPPARDELLE (VE)	£18.50
seared seasonal greens, salsa verde, dressed watercress	
CHICKEN BALMORAL	£21.95
neep puree, roasted neeps, fondant potatoes, rainbow chard	
ROASTED VENISON LOIN	£31.95
squash puree, roasted squash, braised red cabbage	
ROASTED COD FILLET	£29.50
herb and lemon crushed potatoes, mussel and saffron broth, sea vegetables	
ROAST CAULIFLOWER PIE (V) (VE)	£17.00
open filo pastry, lentil dahl, tender stem broccoli	
CHICKEN, CHORIZO, LEEK & CHEDDAR PIE	£19.95
puff pastry	
BEEF & ALE PIE	£19.95
puff pastry	

All pies served with dauphinoise potatoes & root vegetables

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Grill

10oz PORK LOIN £24.95

10oz RIB EYE £36.95

7oz FILLET £38.95

All steak dishes served with chunky chips, charred shallots,
roasted mushroom and beef tomato

Peppercorn Sauce, Garlic Butter, Red Wine Jus £3.95 EACH

8oz GLEDDOCH BURGER £18.95

smoked streaky bacon, brie, red onion, pickles,
beef tomato, crispy gem lettuce, pickled Dijon mayonnaise
& steak house chips

Sides

£5.95 EACH

STEAK HOUSE CHIPS (VE)

DAUPHINOISE POTATOES (V)

HONEY ROAST ROOT VEGETABLES (VE)

CAULIFLOWER & BROCCOLI CHEESE GRATIN (V)

SAUTEED SEASONAL GREENS WITH GARLIC (VE)

SEASONAL SALAD (VE)

Desserts

STICKY TOFFEE PUDDING toffee sauce and vanilla ice cream	£7.95
RICE PUDDING vanilla poached pear & pear puree	£8.95
SPICED APPLE & WINTER BERRY CRUMBLE (V) clotted cream ice cream	£7.95
WARM CHOCOLATE BROWNIE (V) chocolate sauce and honeycomb ice cream	£8.95
CINNAMON & WHITE CHOCOLATE PANNA COTTA (V) almond shortbread, berry compote	£8.95
SELECTION OF ICE CREAM & SORBETS (V) (VE) Please ask your server for details	£2.50 per scoop
SELECTION OF SCOTTISH CHEESE Inverloch goats cheese, Blue Murder Mull cheddar, Clava brie, quince jelly, grapes, chutney & crackers	£17.95

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