

# EVENING MENU

## WELCOME

Welcome to our award-winning VISTA restaurant. Striking views and sublime food are the key features of our dramatically located restaurant.

With distinctly Scottish provenance, our menus reflect the best, locally sourced ingredients to be found. The remarkable panoramic views over the 18th hole and the surrounding countryside give VISTA a uniquely captivating atmosphere.

Market Menu dishes marked with \*.

## Starters

### CRISPY HAM HOUGH TERRINE

celery, apple, walnuts & grain mustard jus (GF option)

£10

### GLEDDOCH PRAWN COCKTAIL

garlic & paprika roasted tiger prawns, cucumber, cherry tomatoes, citrus fennel, leaves, chilli & lemon mayonnaise & crispy bread (GF option)

£12

### GRILLED SEASONAL ASPARAGUS

toasted walnuts, poached hens eggs, saffron & citrus mayonnaise (GF, VE options)

£10

### SEARED SCALLOPS

black pudding, crispy chicken crumb, cauliflower puree, apple & celery (GF option)

£15

### \*CHICKEN LIVER PARFAIT

pistachio crumb, fig chutney and toasted brioche

£9

### \*GOATS CHEESE MOUSSE

pickled poached pears, burnt pear puree, chicory & brown bread crisps

£9

### VEGETARIAN / VEGAN / GLUTEN FREE ALTERNATIVES AVAILABLE UPON REQUEST

All of our meats are cooked pink for maximum flavour and texture, please request if otherwise preferred. Please make your servers aware of any dietary requirements.

(V) Vegetarian (VE) Vegan (GF) Gluten Free

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.

Allergy Disclaimer: We can't thank you enough for visiting and we welcome everyone into our hotel. Please remember to always inform us of any allergies or intolerances so we can employ additional controls when serving your food or drink. Please be aware that our food may contain or may have come into contact with common allergens, such as milk, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or gluten. We follow good hygiene practices at all times; however, whilst a dish may not identify a key allergen as an actual ingredient, due to the wide range of ingredients and preparation / cooking methods used within our kitchens, foods may be at risk of cross contamination by other ingredients.

# Mains

<b>*ROASTED GARLIC &amp; MASCARPONE RISOTTO</b> seasonal mushrooms, spinach and truffle roasted hazelnuts (V, VE options)	<b>£18</b>
<b>*BREADED PETERHEAD LANDED HADDOCK</b> chunky chips, mushy peas and tartare sauce	<b>£18</b>
<b>*8OZ GLEDDOCH BURGER</b> smoked streaky bacon, brie, beef tomato, pickled Dijon mayonnaise, battered onion rings and skinny fries (GF option) (contains 20% pork shoulder mince)	<b>£18</b>
<b>*POACHED CHICKEN BREAST</b> crispy skin crumb, Stornoway black pudding croquettes, cauliflower cheese, cauliflower puree, spinach and red wine jus (GF option)	<b>£22</b>
<b>ATLANTIC MONKFISH SCAMPI</b> spiced lentil casserole, butternut squash puree, roasted squash, citrus fennel, samphire and curry oil (GF option)	<b>£24</b>
<b>SEARED DUCK BREAST</b> confit duck leg roulade, duck bon bons, potato terrine, brioche crumb, port and orange jus (GF option)	<b>£28</b>
<b>ROAST CAULIFLOWER, LEEK &amp; CHEESE PIE (V)</b>	<b>£18</b>
<b>CHICKEN, BACON &amp; LEEK PIE</b>	<b>£20</b>
<b>SLOW COOKED BEEF &amp; ALE PIE</b>	<b>£24</b>

All pies served with mashed potato and tenderstem broccoli.

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# Grill

Gleddoch uses Shaws Fine Meats, 35 Day Dry Aged Beef, sourced from local farms around the Tweed Valley in the Scottish Borders. Extensive chilling facilities allow the beef to dry age on the bone, maximising the flavour and tenderness.

**PORK CUTLET 10OZ (GF) £24**

**RIBEYE 10OZ (GF) £34**

**FILLET 7OZ (GF) £38**

All grill dishes served with chunky chips, onion rings, roasted mushroom, plum tomato

# Sides

**ALL £4**

**CAULIFLOWER CHEESE (GF, V)**

**FRENCH FRIES (VE)**

**CHUNKY CHIPS (VE)**

**TENDERSTEM BROCCOLI & ALMONDS (GF, VE)**

**MASHED POTATO (GF, VE)**

**ONION RINGS (V)**

# Sauces

**ALL £3**

**RED WINE SAUCE (GF)**

**GARLIC BUTTER (GF)**

**PEPPERCORN (GF)**

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# Desserts

## \*STICKY TOFFEE PUDDING

toffee sauce and vanilla ice cream (GF, VE options)

£8

## \*TIPSY LAIRD TRIFLE

crushed raspberries, polenta sponge, creme brulee & Drambuie cream

£8

## PASSION FRUIT & LIME CHEESECAKE

coconut sorbet, lime gel, exoctic fruit salad

£9

## GLEDDOCH STRAWBERRY TART

lime & elderflower cream, strawberry jelly, strawberry ice cream and strawberry & basil compote

£9

## WARM CHOCOLATE BROWNIE

chocolate sauce and honeycomb ice cream (VE option)

£8

## SELECTION OF ICE CREAM & SORBETS

please ask your server for details

£2  
PER SCOOP

## SELECTION OF SCOTTISH CHEESE

Inverloch goats cheese, Blue Murder Mull cheddar, Clava brie, quince jelly, grapes, chutney & crackers

£15

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