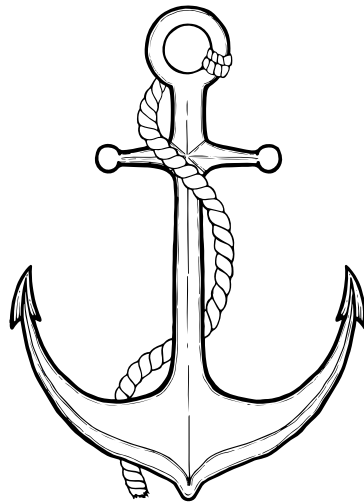


BBAR & GRILL MENU

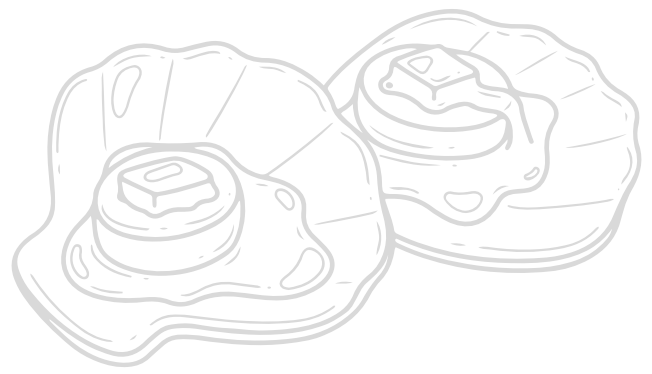


STARTERS

SERVED BETWEEN

MONDAY - FRIDAY 4PM - 9.45PM

SATURDAY / SUNDAY - ALL DAY



	PRICE
CHEF'S HOMEMADE SOUP OF THE DAY SERVED WITH CRUSTY BREAD	5.00
SMOKED SALMON CRISP PICKLED FENNEL WITH A MUSTARD SEED SALAD	10.00
CREAMED WILD MUSHROOM TARTLET WITH A CHIVE SCONE CRUST	8.00
PANKO CHICKEN CRUNCH WITH GARLIC MAYONNAISE AND CHILLI JAM	8.00
CLASSIC PRAWN COCKTAIL SERVED WITH BUTTERED RYE BREAD	8.00
WARM BLUE CHEESE AND WALNUT CROQUETTE WITH A HONEY AND PEAR SALAD	8.00
SMOOTH CHICKEN LIVER PARFAIT SERVED WITH DATE JAM AND TOASTED BRIOCHE	8.00



MAIN COURSES

SERVED BETWEEN

MONDAY - FRIDAY 4PM - 9.45PM

SATURDAY / SUNDAY - ALL DAY

PRICE

PAN SEARED FILLET OF SEABASS

SERVED WITH TOMATO, PEPPER AND BUTTERED SPINACH
GNOCCHI

18.00

SIGNATURE JUBILEE STEAK AND MUSHROOM PIE

TOPPED WITH GOLDEN FLAKY PASTRY, PARSLEY MASHED
POTATO AND BUTTERED BROCCOLI

17.00

PAN SEARED PORK MEDALLION

BUTTERED SPINACH, POTATO BRAVAS, SMOKED PAPRIKA SAUCE

17.00

WILD MUSHROOM AND BROCCOLI ORECCHIETTE

13.00

RUMP OF PERTHSHIRE LAMB

PARSLEY MASHED POTATO, PEAS, BACON AND ROASTED BABY
GEM, FINISHED WITH RED WINE JUS

22.00

BEETROOT AND GOATS CHEESE SALAD

MESCLUN LEAVES AND MIXED SEEDS

12.00

MOZZARELLA AND HEIRLOOM TOMATO SALAD

12.00

CAULIFLOWER TANDOORI STYLE

SERVED WITH GARLIC POTATO CAKE, POPPADUM AND TIKKA
GRAVY

14.00

WEST COAST PANKO CRUMBED HADDOCK

SERVED WITH MINTED PEAS AND HOMEMADE CHUNKY CHIPS

14.00



MAIN COURSES

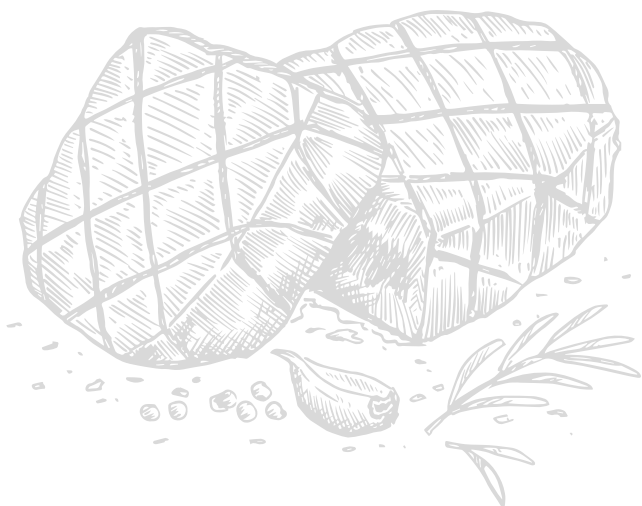
	PRICE
CHARRED 10 OZ RIB EYE STEAK COOKED TO YOUR LIKING	35.00
CHARRED 8 OZ FLAT IRON STEAK	18.00
CHARRED 8 OZ SIRLOIN STEAK COOKED TO YOUR LIKING. WE DO RECOMMEND RARE FOR THE BEST FLAVOUR.	35.00

PLEASE CHOOSE FROM BÉARNAISE, PEPPERCORN SAUCE OR
GARLIC BUTTER

OUR STEAKS ARE SERVED WITH CHUNKY CHIPS, MUSHROOMS
AND A GRILLED TOMATO

OUR SELECT SCOTTISH BEEF IS BORN AND REARED IN THE GLENNIFER HILLS AND
DRY AGED FOR A MINIMUM OF 28 DAYS

SMASH BURGER SERVED WITH BACON, CHEESE, CHUNKY CHIPS AND SALAD	16.00
POLENTA AND ONION BHAJI BURGER SERVED WITH A RIATA DRESSING, CHUNKY CHIPS AND SALAD	13.00
SALT AND CHILLI CRUMBED CHICKEN BURGER SERVED WITH CHUNKY CHIPS AND SALAD	15.00



SIDES

ROCK SALT AND CHILLI CHIPS	4.00
LEAF SALAD	4.00
NEW POTATOES WITH HERB OIL AND BALSAMIC COATING	4.00
ONION RINGS	4.00
PANACHE OF VEGETABLES	4.00
SAUTÉ WILD MUSHROOMS	4.00

DESSERTS

SERVED BETWEEN

MONDAY - FRIDAY 4PM - 9.45PM

SATURDAY / SUNDAY - ALL DAY

WARM CHOCOLATE BROWNIE
VANILLA ICE CREAM AND CHOCOLATE SAUCE

PRICE

8.00

MILK CHOCOLATE CHEESECAKE
WITH ORANGE COMPOTE

8.00

BERRY AND PEAR CRUMBLE
WITH TOFFEE ICE CREAM

8.00

SELECTION OF DAIRY ICE CREAM

8.00

SELECTION OF CHEESE AND BISCUITS
PLEASE ASK YOUR SERVER FOR TODAYS FRESH CHEESE
SELECTION

12.00

LEMON MERINGUE SUNDAE

8.00



DESSERT COCKTAIL

TIRAMISU COCKTAIL

THE ITALIAN CLASSIC DESSERT IN A GLASS

CHERRY BAKEWELL

WE DO AN 'EXCEEDINGLY' GOOD COCKTAIL

CARAMEL ESPRESSO MARTINI

A CLASSIC ESPRESSO MARTINI WITH A KRAKEN RUM TWIST

LEMON DROP COCKTAIL

A GREAT PALATE CLEANSER TO FINISH OFF YOUR MEAL



PRICE

9.50

9.00

9.00

9.00

TEA / COFFEE SELECTION

SCOTTISH TEA

SPECIALITY TEA

PLEASE SPEAK TO YOUR SERVER TO FIND OUT THE RANGE OF SPECIALITY TEAS AVAILABLE

AMERICANO

LATTE / CAPPUCINO / FLAT WHITE

ESPRESSO

HOT CHOCOLATE

PRICE

3.00

3.00

3.50

3.50

3.00

3.50



WE ARE PROUD TO USE SCOTTISH INGREDIENTS

OUR MENU PROUDLY EMBRACES THE BOUNTY OF OUR LOCAL
LANDSCAPES, WHERE EACH DISH IS A TESTAMENT TO OUR COMMITMENT
TO USING THE FRESHEST AND FINEST SCOTTISH INGREDIENTS.

