

SPRING DINNER MENU 2017

STARTERS

Soup of the day V GF	£5.25
Rabbit and Ayrshire pork terrine with thistly apple cider brandy soaked prunes and toasted brown bloomer	£6.50
Easter garden salad V GF radish, asparagus, green beans, quail's egg and shallots with salad cream	£5.50
Smoked Scrabster mackerel horseradish and roast pepper croustades	£5.50
Warm chicken liver and chorizo salad with a smoked paprika and sherry dressing	£5.95
Chickpea lentil and coriander, pate with raita and oatcakes V	£5.25

MAIN DISHES

Highland lamb rack with Scottish wild garlic baba ganoush, roasted new potatoes, juniper berry and red wine jus	£13.95
Warm salad of king prawns, lime and coriander, chilli and Devonshire crab pancakes, avocado and parmesan	£12.95
Chicken with herb polenta, mushroom and spinach, lemon and tarragon butter, parmesan and black pepper cookie GF	£13.50
Shetland salmon with warm olive and basil tapenade, saffron couscous, golden crust courgettes.	£13.50
Roast Scottish beetroot and butternut squash tart tatin, V with rocket, mascarpone and toasted pine nuts	£12.50
Homemade Perthshire beef burger with hand cut chips, battered onion rings, pickle and green chilli	£10.95
Pan roast Perthshire 7oz fillet or 8oz rib eye steak GF served with mushrooms, slow roast cherry vine tomatoes and chunky chips add Arran mustard butter or peppercorn sauce for only £1	£20.00

PRE THEATRE OFFER*

Available
6 pm to 7.30pm
Sunday to Thursday
5.30to 7.30pm
Friday and Saturday

2 COURSES £17.50
3 COURSES £20.50
(Supplements Apply)
Steak £6.50
Cheese Selection £2.50
Sundae £1.50

SIDES

£3.00

Golden crust courgettes with
lemon and tarragon butter

Asparagus and green beans

Rocket with
toasted pine nuts

Side salad

Chunky chips

Thyme roasted
new potatoes

Battered onion rings

Please advise your waiter if you have any food allergies

Vegetarian V GF gluten free ingredients —ask your waiter for wheat free oatcakes or bread

we may also be able to adapt other dishes

All prices include V.A.T. at the current rate

No service charge will be included except for parties of six or more
when a discretionary 10% will be added to your bill



MP's BISTRO

DESSERTS

*All our desserts are freshly made by our chefs
including our delicious ice creams*

Elderflower and lime posset with strawberry gel and Irish lace biscuit	£5.25
Chocolate and griottine cherry fondant with cherry yoghurt ice cream	£5.95
Coconut and pineapple cake with kiwi and coconut chantilly cream GF	£5.50
Lavender and highland heather honey panacotta with orange and poppy seed tuiles	£5.50
Ice cream sundae GF Your choice of four scoops, vanilla, strawberry, chocolate, orange or cherry yoghurt	£5.95
Three scoops ice cream GF	£4.50
Scottish cheese board with apple and plum chutney V Tobermory cheddar Morangie brie , a mould ripened brie made from cows milk at the Tain creamery in the Scottish Highlands. Blue murder , again from Tain, this is a bold strongly flavoured blue cheese	£7.50

Great with your Dessert

Pineau de Charantes—dessert wine (100ml glass)	£4.90
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sweet and luscious with a hint of acidity

Perfect with Cheese

Ruby Port (100ml glass)	£4.70
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Robust and full of vigour with ripe red fruits and a sprinkling of spice

Late Bottled Vintage Port (100ml glass)	£5.50
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Stacks of rich plummy fruit and a lovely sweet finish

Coffee and Tea

Cappuccino
£2.75

Regular or Decaf
£2.75

Espresso
£2.50

Tea Traditional or Herbal
£2.50

Liqueur Coffees

£6.50

Gaelic
with whisky

Calypso
with Tia Maria

Royale
with cognac

Irish mist
with Baileys

Highlander
with Glayva

Disaronno
with Amaretto

Baileys latte



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WE SOURCE OUR MILK AND CREAM AND BUTTER FROM A LOCAL LOTHIAN DAIRY -YESTER FARMS