

OPEN
SUN TO THURS 6PM TO 9PM
FRI AND SAT 5.30PM TO 9PM



We are committed to serving quality Scottish produce prepared with care and delivered with passion.

WINTER DINNER MENU 2019

STARTERS

Soup of the day	V GF PT	£5.25
Ham hock & apple terrine, homemade rye bread, apple rocket & pickled mustard seed salad	GF PT	£5.75
Edinburgh Gin and tarragon cured salmon, cucumber, coriander & sesame coleslaw, salsa verde	GF	£6.50
Haggis Scotch egg, rocket garnish	PT	£5.50
Butternut squash ravioli, cream parmesan sauce, basil oil	V PT (main course £10.50)	£5.25

MAIN COURSES

Chicken breast stuffed with sundried tomatoes and pesto red wine jus, parsley mash, spinach	GF PT	£12.50
Pan fried fillet of plaice, dill butter, baby new potatoes, green beans	GF PT	£11.95
Blade of Perthshire beef braised for 12 hours, truffled celeriac mash	GF	£13.50
Cottage pie, Perthshire beef, cheddar mash topping, winter greens	GF PT	£11.95
Warm brie and maple glazed plum open tart	V PT	£11.95
Escalope of turkey coated in breadcrumbs, topped with spicy tomato salsa, and mozzarella, with sauteed potatoes	PT	£11.50
"Fish N Chips" East coast haddock in beer batter, homemade tartar sauce, minted crushed peas and chunky chips	PT	£11.95
Grilled Perthshire 8oz rib eye steak with chunky chips, cherry tomatoes and mushrooms add garlic butter, peppercorn sauce, bone marrow or béarnaise sauce for only £1	PT with PT	£21.00
MP'S GOURMET BURGER Perthshire beefburger*, or BBQ chicken breast, or chickpea barley in a sesame seeded bun with coleslaw, relish* and fries add grilled cheese and bacon for £1	PT	£11.95

PRE THEATRE OFFER

(SUBJECT TO AVAILABILITY
CHECK WITH YOUR SERVER)

6pm to 7.30pm
Sunday to Thursday

5.30pm to 7.30pm
Friday and Saturday

2 COURSES £18.50
3 COURSES £21.50
Dishes marked PT
Some dishes have supplement charge

SIDES

£3.50

Sauteed Potatoes

Winter Greens

Cheddar mashed potatoes

Rocket parmesan truffle oil

Chunky chips

Fries

Side salad

V-VEGETARIAN

GF - GLUTEN FREE INGREDIENTS

PT -PRE THEATRE DISHES

ALLERGEN INFORMATION IS AVAILABLE ON REQUEST.

WE MAY ALSO BE ABLE TO ADAPT OTHER DISHES. WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES

ALL PRICES INCLUDE V.A.T. AT THE CURRENT RATE

SERVICE IS LEFT TO YOUR DISCRETION

HOWEVER, WE ADD 10% DISCRETIONARY SERVICE CHARGE TO PARTIES OF SIX OR MORE



Find us on:
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DESSERTS

ALL OUR DESSERTS ARE FRESHLY MADE BY OUR CHEFS
INCLUDING OUR DELICIOUS ICE CREAMS

Dark chocolate and Drambuie cheesecake **V PT** £6.50

Vanilla panna cotta, winter fruits,
charred orange & honeycomb **V GF PT** £5.75

Bramley apple crumble and custard **V PT** £5.25

Homemade treacle and salted caramel tart,
caramelised banana ice cream **V PT** £5.75

Three scoops of homemade ice cream and sorbet
Ask your server for today's selection **GF PT** £4.50

SCOTTISH CHEESE BOARD £7.50
WITH HOMEMADE APRICOT CHUTNEY AND OATCAKES **V**
with **PT** £3.50 supplement

ISLE OF MULL TOBERMORY CHEDDAR
A hearty, full-flavoured Scottish Cheddar, rich, savoury and mellow.

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.

GREAT WITH YOUR DESSERT

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

PERFECT WITH CHEESE

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

Late Bottled Vintage Port (100ml glass) £5.50
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

Italian
with Amaretto

Baileys latte

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