

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

MP's BISTRO

WINTER DINNER MENU



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

STARTERS

- Winter squash soup with crème fraiche **VG GF PT** £5.75
- Polenta and parmesan chips with baby artichoke, **VVG PT** £6.25
carrots and sauce vierge (main course £13.50)
- Chicken prosciutto and cherry terrine, **GF PT** £6.50
spicy chutney, rye bread
- Smoked salmon mousse **GF PT** £6.50
chive crème fraiche, radish and cucumber salsa
- Crispy pork belly, winter spiced apple sauce **GF** £6.75

MAIN COURSES

- Pan fried breast of chicken, leeks, wild mushrooms **GF PT** £13.25
roast potatoes
- Duck leg confit, dauphinoise potato, confit of carrots, **GF PT** £13.75
kale served with a juniper berry jus
- Pan fried sea bass served on a bed of spinach, **GF PT** £13.50
saffron-infused baby potatoes, brussel sprouts, and cream sauce
- Acorn squash stuffed with quinoa, **VG VGF PT** £13.50
cranberries and feta, served with a spinach and rocket dressing
- One-pan glazed rack of lamb, with **PT** £6.50 supplement £17.50
roast tomato rice, broad beans and baby carrots served with mint jus
- “Fish N Chips” £12.50
East coast haddock in beer batter, homemade tartar sauce,
minted crushed peas and chunky chips **PT**
- Grilled Perthshire 8oz rib eye steak, chunky chips, £22.00
rocket salad **GF** with **PT** £6.50 supplement
add garlic butter, peppercorn, bone marrow
or béarnaise sauce for only £1
- MP'S GOURMET BURGER **PT** £12.50
Perthshire beefburger, or BBQ chicken breast, or chickpea barley **V**
in a sesame seeded bun, coleslaw, relish, fries
add grilled cheese and bacon for £1

PRE THEATRE OFFER

Subject to availability
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

Dauphinoise potatoes

Roast potatoes

Kale

Rocket parmesan truffle oil

Chunky chips

Side salad

VG VEGAN* V-VEGETARIAN*
GF - GLUTEN FREE INGREDIENTS*
ADVISE YOUR SERVER*
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



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DESSERTS

Christmas pudding with a clementine sauce	V VG GF PT	£5.75
Chocolate ganache tart	V	£6.50
served with a raspberry and coconut sauce		
Eggnog Mousse Snowmen	V GF PT	£5.75
Brown butter pear and cranberry cobbler	V PT	£5.75
Three scoops of Luca ice cream and sorbet	PT	£5.50
Ask your server for today's selection	VG options available	
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)		£5.90
sweet and luscious with a hint of acidity		
PERFECT WITH CHEESE		
Ruby Port (100ml glass)		£5.70
Robust and full of vigour with ripe red fruits and a sprinkling of spice		
Late Bottled Vintage Port (100ml glass)		£6.50
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

£6.75

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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