

VISTA

SAMPLE À LA CARTE MENU

STARTERS

Squash & Pecorino Velouté £4.95
Toasted seeds, sourdough

Duck Egg Ravioli £6.95
Artichokes, foraged leaves, cured egg yolk, rosemary brown butter

Smoked Venison & Juniper Carpaccio £7.95
Truffled egg yolk, hazelnuts, linseed & almond shard

Scottish Hot Smoked Salmon £7.95
Mussels, salted hung yoghurt, pickles, toasted rye

SOMMELIERS CHOICE:
No. 15 San Marzano, Verdeca Talò (Italy)

Torched Mackerel £6.95
Crab crème fraiche, compressed cucumber, lemon gel

SOMMELIERS CHOICE:
Seaside Edinburgh gin (Scotland)

Baked Camembert £6.95
Gleddoch House chutney, parmesan & Marmite straws

MAINS

Highland Venison Loin & House Smoked Sausage £19.95
Potato fondant, sautéed autumn mushrooms, wood sorrel & cobnut vinaigrette

SOMMELIERS CHOICE:
No.26 Viña Echeverría, Pinot Noir Gran Reserva (Chile)

Griddled Aubergine £9.95
Rose harissa, preserved lemon, cardamom, Gleddoch garden mint yoghurt

Slow-cooked Ayrshire Pork Cheeks £13.95
Smoked potato puree, pancetta, local chanterelles, purple sage, shallot crisps

Spiced Monkfish £16.95
Smoked aubergine, caper salsa, dicone & lotus root

Pan Roasted Duck Breast £18.95
Parsnips, beetroots, pickled blackberries, crispy oyster plant

SOMMELIERS CHOICE:
No. 13 Chevanceau, Blanc (France)

Confit Wild Halibut £17.95
Butter-poached potatoes, seashore veggies, baby onion, elderberry jus

FROM THE GRILL

All our steaks are from 100% certified Scottish beef cattle and are 50 day dry aged for flavour and tenderness. They are served with a confit tomato, rocket & red onion salad and hand-cut chips.

8oz Sirloin £21.95
6oz Fillet £28.95
16oz on the bone Côte De Boeuf £45.00

SAUCES £2.95 each
Complement your steak with one of our homemade sauces:

Red Wine Jus Garlic Butter
Peppercorn Bearnaise
Diane

SIDES

Choose one of our fantastic sides to accompany your meal £2.95 each

Hand-Cut Chips Chive Creamed Potatoes
Tenderstem Broccoli Salt-Roasted Veggies
& Toasted Almonds

DESSERTS

Buttermilk & Apple Panna Cotta £6.95
Walnut crumble, brown sugar meringues, blackberry gel

Stewed Autumn Plum & Almond Tart £7.95
Honey crème fraiche, toasted almonds

Ginger & Saffron Poached Pear £6.95
Salted caramel, cinnamon ice cream

Dark Chocolate Pave £6.95
Pistachios, sour cream

SOMMELIERS CHOICE:
Locally sourced from Glengoyne Distillery - £30 per tasting flight

Hand Selected Cheeses from George Mewes with Lavosh £10.95
Fruits, nuts, chutney

SOMMELIERS CHOICE:
No. 45 Barros 10 year old Tawny (Portugal)

Please advise your server of any food allergies or dietary requirements. Full allergy information for each dish is available upon request.
Prices are inclusive of VAT. Service charge not included.