

T H E N I N E T E E N T H

STARTERS

TODAY'S SOUP Gingerbread man sourdough, whipped butter	£4.95
SMOOTH PARFAIT OF CHICKEN LIVERS Gleddoch house chutney, oatcakes	£5.95
CRISPY AYRSHIRE CHICKEN WINGS Glazed with honey & soy, pickled radish salad	£5.95
CULLEN SKINK & CRISPY SAGE Gingerbread man sourdough, whipped butter	£6.50
POTTED SCOTTISH HOT SMOKED SALMON Horseradish crème fraiche, crostini shards	£6.50
STEAMED SHETLAND BLUE SHELL MUSSELS Roasted tomato & spiced rose harissa	£6.50
SAUTÉED AUTUMN MUSHROOMS White wine, cream, chargrilled gingerbread man sourdough, poached Ayrshire hens egg, kale crisp	£5.95

MAINS

GLEDDOCH SWEET POTATO CURRY Coconut, spinach & chickpea curry, flatbread, chutney, spiced onions	£9.95
4OZ ANGUS BEEF BURGER Toasted brioche bun, gem lettuce, tomato, house relish, fries	£7.95
ADD CHEESE £1.00 ADD BEEF CHILLI OR EXTRA BEEF BURGER £2.00	
BEER BATTERED NORTH SEA WHITE FISH Homemade chips, tartare sauce, mushy peas, lemon wedge	£9.95
THE NINETEENTH STEAK PIE Cheesy mashed potatoes, buttered glazed vegetables	£9.95
TRUFFLED MAC & CHEESE Crispy bacon, fries, crisp leaf salad	£8.95

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 & Toasted Almonds	Salt-Roasted Veggies
	Bitter leaf salad

DESSERTS

WARM CHOCOLATE BROWNIE Hazelnuts, vanilla ice cream	£5.00
STICKY TOFFEE PUDDING Butterscotch sauce, tablet ice cream	£5.00
SELECTION OF ICE CREAMS	£5.00
CRÈME BRÛLÉE Wholemeal shortbread	£5.00
GLEDDOCH HOUSE FRUIT PLATE Sorbet, toasted nuts	£5.00

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