

VISTA

À LA CARTE MENU

STARTERS

BEETROOT TARTARE £6.90

Cultured porridge, toasted lovage seeds, pickled walnuts & golden raisins, cured Argyll venison

SOUSED PETERHEAD LANDED SEABASS £7.50

Shredded sweet & bitter beansprout salad, ginger & chilli

LOCH FYNE HAND DIVED KING SCALLOPS £11.50

Ayrshire bacon, lemon, apple & foragers salad

CONFIT GUINEA FOWL & APRICOT TERRINE £11.85

Fig & onion chutney, 'Ginger-Bread Man' sourdough shards

OXTAIL TORTELLINI £7.50

Heritage shavings, clarified beef stock, burnt shallot purée

GLEDDOCH'S CULLEN SKINK £9.50

Black pudding, spring onions & Glenglassaugh Highland revival whisky

GRIDDLED ISLE OF BUTE ASPARAGUS £6.95

Poached Ayrshire duck egg, crispy smokey Dalry ham & foraged wildflower hollandaise

CARROT & TOASTED ALMOND HUMMUS £6.95

Marinated chick peas, coriander, roasted garlic olive oil, Whitley Neill Blood Orange gin carrots, lavosh & cumin seeds dukka

MAINS

ISLE OF GIGHA HALIBUT £18.95

Carrot broth, confit potatoes, salty veggies, squid ink and pickled carrots, clams & scallops

★ AWARD WINNING DISH

Our Sous chef Ross McGregor's award winning ScotHot 2019 Sustainable Fish Course dish

RACK OF SPEYSIDE LAMB £17.95

Potato gratin, black garlic purée, charred leeks & thyme jus

50-DAY DRY AGED SCOTCH BEEF ONGLET £16.95

Celeriac, caramelised shallots, smoked potato purée, beetroots, crumbled ailsa craig & red wine reduction

BUTTER-ROASTED HAZELNUT CRUSTED FILLET OF HAKE £15.95

Foraged Ayrshire coast seashore leaves & prawn & Loch Fyne langoustine brown butter foam, truffled sage polenta, tenderstem broccoli

BEETROOT & SAFFRON GNOCCHI £12.95

Wild garlic, Gleddoch housemade goat's curd, toasted almonds, horseradish & parsley

BREAST OF LIGHTLY SMOKED HIGHLAND WOOD PIGEON £17.95

Leg & roasted offal pithivier, parsley root, carrots, blackberries, gorse flowers & Gleddoch garden nettles

POACHED & SEARED FILLET OF DALRY PORK £15.95

Wrapped in bacon & quince gel, chive potatoes, pea purée, black pudding crumb, bbq veggies & scallop roe

FROM THE GRILL

All our steaks are from 100% certified Scottish Angus beef cattle, supplied by ABR butchers, 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

Griddled asparagus

Truffled polenta chips

Salt-roasted roots

Chive creamed potatoes

Bacon jam (£2.50)

Shaved fennel, spinach, rocket and red onion salad

Tenderstem broccoli and anchovy butter

Glazed beetroots, kale and almonds

DESSERTS

SALTED BUTTERSCOTCH TART £6.95

Praline dust, Whitley Neill Blood Orange sorbet

DARK CHOCOLATE CREMEUX £6.95

Prosecco & clementine granita, toast curd, soil & hazelnuts

BAKED PASSION FRUIT CHEESECAKE £5.95

Raspberries & almond tuille

SEA BUCKTHORN PARFAIT £6.95

Honeycomb, toasted oats, burnt meringue, blueberries & flaming Auchentoshan bar tenders malt

HAND-SELECTED CHEESES FROM GEORGE MEWES £10.00

Nuts, fruits, chutney, Lavosh & oatcakes

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OLD VERSION

STARTERS

SOUP OF THE DAY £4.95
Sourdough, whipped butter

DUCK EGG RAVIOLI £6.95
Artichokes, foraged leaves, cured egg yolk, rosemary brown butter

SMOKED ARGYLE VENISON & JUNIPER CARPACCIO £7.95
Truffled Ayrshire egg yolk, hazelunts, 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 fraîche, 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 foraged mushrooms, wild garlic & hazelnut 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, chestnut mushrooms, 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 GIGHA HALIBUT £17.95
Butter-poached potatoes, seashore veggies, baby onion, elderberry jus

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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 PLUM & ALMOND TART £7.95
Honey crème fraîche, 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 £10.95
with Lavosh, fruits, nuts, chutney

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