

***The Glasshouse Restaurant***

***Dinner Menu***

*Served from 6pm*

**Starters**

***Freshly Prepared Soup of the Day***

*Made from Vegetables & Fish Sourced from Local Suppliers*

*Served with a Crusty Bread Roll*

**£3.95**

***Ham Hough Terrine***

*Served with a Crusty Roll and Spiced Pear Chutney*

**£4.95**

***North Atlantic King Scallops***

*Wrapped in Pancetta and served with Black Pudding and a Pea Puree*

**£8.95**

***Glazed Goats Cheese***

*Served with a Beetroot Salsa and Micro Herb Salad*

**£5.50**

***Shetland Isle Mussels***

*Served in a Garlic and White Wine Sauce with Garlic Bread*

**£5.95**

***Tempura Prawns***

*Served with a Vierge Dressing, Dressed Endive and Pea Shoots*

**£7.95**

***Smoked Duck Salad***

*Served with Pear and Blue Cheese with a Pistachio Dressing*

**£6.95**

***Brioche***

*Served with Asparagus, Poached Egg and a Red Pepper Coulis*

**£5.25**

*If you have a food allergy, intolerance or sensitivity,  
Please inform your server upon arrival and they will be able to suggest the best dishes for you.*

## **Mains**

### **Rump of Perthshire Lamb**

*Served with Turnip and Potato Dauphinoise, Minted Pea Puree, Sautéed Beetroot  
And a Lamb Jus*  
**£14.95**

### **Roast Duck Breast**

*Served with Sweet Potato Mash, Buttered Green Vegetables and a Puy Lentil Sauce*  
**£15.95**

### **Roast West Coast Cod**

*Marinated in Honey, Thyme, Garlic, Ginger, Coriander and Lime and is served with Sautéed Potatoes,  
Julienne of Vegetables & an Oyster Sauce*  
**£13.95**

### **Blade of Beef**

*Served with Boulangère Potatoes, Haggis Parcel, Roast Vegetables and a Red Wine Jus*  
**£13.95**

### **5oz Beef Fillet Medallion**

*Sourced from Falleninch Farm in Stirling  
Served with Tempura Prawns, Parmentier Potatoes, Sautéed Portobello Mushrooms  
and a Garlic, Tomato & Parsley Butter*  
**£19.95**

### **Strips of Grampian Chicken Penne Pasta**

*In a Tomato & Chilli Sauce with Chorizo, Peppers, Onions and  
served with Garlic Bread*  
**£10.95**

### **Sea Trout Fillet**

*Served with Salmon and Crayfish Crushed Potatoes, Braised Fennel and a Vierge Dressing*  
**£13.95**

### **Grampian Chicken Breast**

*Stuffed with Olives, Feta Cheese, Roast Tomatoes and Basil  
Served with a Fondant Potato, Asparagus and a Chive Cream Sauce*  
**£12.95**

### **Pork Fillet on a Trio of Croutons**

*(Pate, Black Pudding and Apricot Chutney)  
Served with a Spring Onion Mash, Green Beans Wrapped in Pancetta  
And a Dijon Mustard & Parsnip Puree*  
**£13.95**

### **Sea Bream**

*Served with Lyonnaise Potatoes, Kale, Red Onion and a Mussel, Lemon & Dill Cream Sauce*  
**£13.95**

### **Fish Curry**

*(Salmon, Cod, Scallops, & King Prawns)  
Sourced from local Fishmongers Served with Savoury Rice and Naan Bread*  
**£12.95**

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## **From The Grill**

*9oz Sirloin Steak £22.00*

*9oz Rib Eye Steak £21.00*

*7oz Salmon Fillet £20.00*

*All Grill items are served with Hand Cut Chips, Tomatoes and Portobello Mushrooms*

## **Vegetarian Options**

*Broad Bean and Asparagus Risotto  
Served with Rocket and Parmesan Shavings  
£10.95*

*Filo Pastry Basket  
Filled with Wild Mushrooms, Courgette & Aubergine in a Mustard Cream Sauce  
Served with Savoury Couscous  
£10.95*

*Vegetable and Cashew Nut Curry  
Served with Savoury Rice and Naan Bread  
£10.95*

## **Sauces & Sides**

*Peppercorn Sauce, Diane Sauce or Blue Cheese Sauce  
Buttered New Potatoes, Mixed Vegetables, Chips, Onion Rings or Garlic Bread  
£2.95 each*

*Vegetables sourced locally & sauces made on premises from local ingredients*

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***Desserts***

***Chocolate Tart***

*Served with Marinated Oranges and Vanilla Ice Cream*

***£5.25***

***White Chocolate and Raspberry Parfait***

*Served with Tuile Biscuits*

***£5.25***

***Banana and Lemon Syrup Sponge***

*Served with Custard*

***£5.25***

***Selection of Cheese***

*Served with Biscuits, Quince Jelly and Chutney*

***£6.95***

***Sticky Toffee Pudding***

*Served with Toffee Sauce & Ice Cream*

***£5.25***

***Peach & Lemon Cheesecake***

*Served with Chantilly Cream*

***£5.25***