

## Evening Menu

We are committed to giving you the best quality local ingredients wherever possible. All our beef comes from Rotmell farm, 4 miles from Dunkeld, and is supplied by our local butcher. Our Salmon is from Dunkeld Smoked Salmon smokery and our eggs are free range organic from a local farm.

### Starters

Homemade Soup of the Day (VV) served with crusty bread	£4.50
Dunkeld Smoked Salmon served on a Scotch Pancake drizzled with crème fraiche, pickled cucumber and charred lemon	£6.95
Haggis Bon Bons served with neeps and mash croquette, with a whiskey sauce	£6.95
Twice Baked Goats Cheese Brulee (V) served with a rocket salad and balsamic glaze	£5.95
Winter Salad (VV) roasted red onions, butternut squash and parsnips with thyme. With a garlic herb oil, and Ciabatta Croutons	£4.95

### Sharing Plates (for 2)

Meat Plate salami, prosciutto, olives, homemade hummus, crusty bread and balsamic oil	£12.95
Veggie Mezze (V) feta, olives, homemade piccalilli, homemade hummus, crusty bread and balsamic oil	£11.95

### Mains

Sea Bass served with crushed baby potatoes, seasonal vegetables and a tarragon sauce	£15.95
Terriyaki Salmon oven baked Salmon, marinated in a teriyaki sauce, served with roasted vegetables and noodles	£14.95
Fish and Chips fresh Haddock in our own batter, served with chips, salad and creamy mushy peas	£13.95
Rib Eye Steak served with chips, flat cap mushroom, tomato and onion rings (add whiskey, peppercorn or clue cheese sauce for £1.50)	£21.95
Steak & Ale Pie steak casserole made with local ale Lia Fail, topped with a pastry topper and served with seasonal veg and fries	£13.95
Venison Medallion served with lyonnaise potatoes, roasted red onions and carrots, and a red wine and blackberry jus	£15.95
Beef Lasagne local minced beef in a rich tomato sauce, with layers or pasta, topped with bechamel sauce. Served with wedges and salad	£13.95
Vegetable Lasagne (V) roasted vegetables in a rich tomato sauce, with layers or pasta, topped with bechamel sauce. Served with wedges and salad	£12.95
Puy Lentil and Vegetable Cottage Pie (VV) served seasonal vegetables	£12.95

## Homemade Burgers

All our burgers are homemade, served on a sourdough or Gluten Free bun with a side of coleslaw and chips

Steak Burger (add blue cheese, cheddar or bacon for £1)	£12.95
Spinach & Falafel Burger (VV) topped with salsa	£11.95
Cajun Chicken topped with sour cream	£12.95

## Desserts

Spiced Plum Crème Brulee with homemade shortbread	£5.95
Sticky Toffee Pudding served with salted caramel sauce and vanilla ice cream	£5.95
Cheesecake of the Day	£5.95
White Chocolate Mousse served with chocolate coated strawberries, vanilla sauce, biscuit crumb and raspberry coulis	£5.95
Scottish Cheese Board (V) selection of Scottish cheeses, served with crackers, Perthshire oatcakes and homemade chutney (add a glass of Port for £2)	£7.95
Affogato a shot of fine Brodie's espresso to pour over vanilla ice-cream, served with amaretto biscuits. For a creamy indulgence add a shot of baileys for £2	£4.95
Liqueurs from Amaretto Di Saronno, Grappa, Port, Tia Maria, Cointreau, Grand Marnier, Drambuie	£2.25
Baileys Latte	£4.95
Liqueur Coffee a generous shot of our rich Brodie's roast laced with your favourite tipple, topped with fresh cream and dusted with cocoa	£6.95