

Glentamar  
RESTAURANT

*menu*

## SHARERS

<b>HOUSE MARINATED OLIVES</b> (vg) 3.95 <i>A mix of olives marinated in lemon &amp; chilli</i>
<b>BEETROOT HUMMUS</b> (vg) 3.95 <i>Warmed flatbread strips, beetroot hummus dip</i>
<b>ARTISAN SOURDOUGH BREAD BASKET</b> (v) 6.95 <i>Sea salt butter, olive oil &amp; balsamic</i>
<b>OVEN BAKED CAMEMBERT</b> (v) 13.95 <i>Oven baked camembert with garlic and rosemary, locally baked bread, oil &amp; balsamic</i>

## SALADS

<b>ASIAN DUCK SALAD</b> 16.95 <i>Slow cooked duck, orange, chilli, spring onions, soy balsamic dressing</i>
<b>CHAR-GRILLED CHICKEN CAESAR</b> 15.95 <i>Gem lettuce, Parmesan, anchovies, pancetta &amp; sourdough croutons</i>

## STARTERS

<b>TOM YUM SOUP</b> (vg**) 6.5 <i>Fragrant Thai soup, crusty bread and sea salt butter</i>	<b>ASPARAGUS</b> (vg**) 9.95 <i>Asparagus, air dried ham, crispy hen's egg, paprika mayo</i>
<b>CRISPY COD SCAMPI</b> 8.95 <i>Curried cod scampi, tartare creme fraiche, house pickles, burnt lemon</i>	<b>SMOKED DUCK PARFAIT</b> 8.95 <i>Chicken liver &amp; smoked duck parfait, caramelised red onion chutney, focaccia crisp breads</i>
<b>HAGGIS SAUSAGE ROLL</b> 8.5 <i>Black pudding and haggis sausage roll, whisky brown sauce</i>	<b>HERITAGE CARROT SALAD</b> (vg) 8.5 <i>Quinoa granola, pomegranate, hummus &amp; dried cranberries</i>
<b>CHICKEN LOLLIPOPS</b> 8.95 <i>Irn Bru glazed chicken skewers, chilli dipping sauce, rainbow slaw</i>	<b>KING PRAWN COCKTAIL</b> 12.95 <i>Bloody Marie Rose, pickled celery, bread &amp; butter</i>

## SIDES

<b>ROCKET &amp; SPINACH SALAD</b> (v) 3.95 <i>Truffle dressing, parmesan</i>
<b>HAND CUT CHIPS / FRENCH FRIES</b> (vg) 3.5 <i>Smoked sea salt &amp; rosemary</i>
<b>BUTTERED NEW POTATOES</b> (v) 3.5 <i>Herb &amp; garlic butter</i>
<b>STIR-FRIED SPINACH</b> (vg) 3.95 <i>Garlic, ginger &amp; chilli</i>
<b>BEER BATTERED ONION RINGS</b> (v) 3.5
<b>SAUCES</b> 2.95 <i>Peppercorn Chip Shop Curry (vg) Béarnaise Sauce (v) Truffle Aioli (v)</i>

## MAIN COURSES

<b>ROASTED BUTTERNUT SQUASH</b> (vg) 14.95 <i>Butternut squash &amp; sage gnocchi, roasted squash, vegan feta &amp; hazelnuts</i>	<b>SHEPHERD'S PIE</b> 17.95 <i>Slow cooked lamb shepherd's pie, cheddar &amp; parmesan mash, fine beans</i>
<b>CHICKEN SCHNITZEL</b> 16.95 <i>Lemon and oregano chicken schnitzel, fried hen's egg, capers, truffle aioli, hand cut chips</i>	<b>PAN ROASTED SEA BASS</b> 19.95 <i>Roast fillet of sea bass, Thai-style mussels, samphire, spiced baby potatoes, coconut, chilli &amp; lemongrass sauce</i>
<b>HAND BATTERED FISH &amp; CHIPS</b> 17.95 <i>Local beer battered haddock, hand cut chips, 'chip shop favourites'</i>	<b>MOROCCAN SPICED CAULIFLOWER STEAK</b> (vg) 14.95 <i>Ras-el-hanout, lemon &amp; thyme cannellini bean mash, caper &amp; raisin dressing</i>
<b>CHAR-GRILLED BURGER</b> 15.95 <i>Double patty beef burger with cheese in a brioche bun, burger relish, baby gem lettuce, tomato &amp; French fries</i>	<b>'THREE LITTLE PIGS'</b> 17.95 <i>Slow cooked pork belly, black pudding, confit pork bonbon, mustard mash, apple &amp; tarragon puree, cider gravy</i>
<b>SMOKED HADDOCK RISOTTO</b> 18.95 <i>Scottish smoked haddock, leek and goats' cheese risotto, poached hen's egg</i>	<b>BRAISED BEEF FEATHERBLADE</b> 19.95 <i>Slow braised blade of beef in red wine, mashed potato, glazed carrots, baby onions, bacon &amp; mushrooms</i>

## FROM THE GRILL

*Dressed watercress, béarnaise sauce and French fries*

<b>228g FLAT IRON STEAK</b> 17.95	<b>284g RIBEYE STEAK</b> 29.95
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## DESSERTS

<b>CHOCOLATE BOMB</b> (v) 9.95 <i>Honeycomb &amp; vanilla parfait, brownie pieces, hot caramel sauce</i>
<b>GLAZED PINEAPPLE</b> (vg) 8.5 <i>Caramelised pineapple tarte tatin, mango sorbet, chilli &amp; lime syrup</i>
<b>RHUBARB FRANGIPANE</b> (v) 8.5 <i>Granny Smith apple sorbet, vanilla creme Anglais</i>
<b>WHITE CHOCOLATE MOUSSE</b> (v) 9.95 <i>Strawberries &amp; pistachio</i>
<b>STICKY TOFFEE PUDDING</b> (v) 8.5 <i>Yorkshire Tea infused, butterscotch sauce, vanilla ice cream</i>
<b>SELECTION OF ICE CREAMS</b> (v) 2.5 & <b>SORBETS</b> (v) / SCOOP
<b>CHEESE SELECTION</b> 12.95 <i>Local and British cheeses, grapes, celery, chutney, biscuits</i>

