

# BISTRO @ THE CASTLE

## EVENING DINING

### Nibbles

Gordal olives, smoked almonds £3

### Small Plates

Cullen Skink, cheese and herb scone £5

Ham hock terrine, sourdough, piccalilli, micro herbs £6

The Black Watch twice baked cheese soufflé, parmesan glaze **v** £7

Wild mushrooms, seeded bloomer, soft poached egg, Hollandaise **v** £8

Prawn and smoked Scottish salmon cocktail, crisp lettuce, thousand island dressing, lemon £8

### Salads

Beetroot, quinoa, spinach, tender stem broccoli, sun-blushed tomatoes, avocado **v vg** £12

Hot smoked salmon, cucumber, pickled chilli, crème fraîche, rocket £14

Caesar salad, croutons, anchovies, parmesan, baby gem £12

**Add chicken** £2

**Add smoked Scottish salmon** £3

### Big Plates

Chargrilled Scottish sirloin steak, house salad, buttered jacket potato, caramelised onions, béarnaise £25

Free range chicken breast, mushroom cassoulet, asparagus, peas, truffle potatoes £18

Seared fillet of seabass, warm potato salad, chorizo, fine beans, herb oil £16

Macaroni cheese, parsley and cheddar crust, house salad, garlic bread **v** £12

Rump of Perthshire lamb, gnocchi, spinach, sun-blush tomatoes, roast garlic, peppers £17

Risotto, vegan cheese, spinach, soft poached hen's egg, parmesan **v** £12

### Puddings

Local strawberries, crushed meringue, Chantilly cream, biscotti, sauce £6

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream £6

Dark chocolate pot, mini marshmallows, espresso cream, shortbread £6

Mull cheddar, honeycomb, house chutney, frozen grapes, biscuits £7

Selection of ice creams and sorbets £5

**v** vegetarian **v\*** vegetarian available **vg** vegan

Dishes may contain allergens. If you have any dietary requirements please speak to a member of the team