BISTRO @ THE CASTLE LUNCH MENU



SNACKS

Mixed olives vg gf	£4.00
Smoked, salted almondsvg	
Sourdough crispbread, houmous (vg)(gf)*	
Candied pecans v gf	£4.00

SMALL PLATES

Soup of the day, crusty bread	£6.50
- Swap the bread for a cheese scone	£1.00
Hendricks Gin cured smoked salmon@	£10.50
Served with whipped crowdie, cucumber and dill salad,	
lemon dressing and dill oil	
Ham hough terrine, onion marmalade, toasted ciabatta 🚮	£9.50

OPEN SANDWICHES - Served with house salad, crisps, coleslaw 🐠

£10.50
£3.00
£10.50
£12.50
£10.50
£13.50
£12.50
£2.50

PANINI - Served with house salad, crisps, coleslaw

Brie, bacon and cranberry	£12.50
Tuna and cheddar melt	£12.50
Cheddar and chutneyv	£12.50
Vegan smoked Applewood cheese vg	£12.50
with fresh and semi-dried tomatoes and fresh basil	
Salami milano, mozzarella, pesto, semi-dried tomato 👊	£12.50
Panini Deal	£11.00
$rac{1}{2}$ Panini (Any filling from above) with a small soup	

BAKED POTATOES - Served with house salad, crisps, coleslaw @	*
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Coronation chicken gf*	£13.50
Beef chilli con carne gf	£13.50
with cheddar cheese and tortilla chips	
Tuna mayo crunch g	£12.50
with green pepper and red onion	
Smoked salmon, prawn Marie Rose @f	£13.50
Grated cheddar, tomato chutney v gi	£12.50
Red pepper houmous, carrot@gf	£12.50
Baked beans, cheddar v gr	£12.50

SALADS

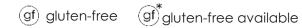
Castle Caesar salad v 🎳	£12.00
dressed crisp lettuce with croutons, house caesar dressing and	
shaved vegetarian Ayrshire Bonnet cheese	
- Add smoked salmon flakes	£4.00
- Add peppered roast chicken	£3.00
- Add boiled eggs, salad potatoes v	£3.00
Mediterranean style salad 🗐	£15.00
chermoula seasoned giant cous cous, pomegranate, cucumber, chickpe	as,
toasted pine nuts, quinoa, charred broccoli fresh herbs and a tahini dress	ing

LARGE PLATES

Macaroni cheese v£13.95
Served with garlic ciabatta and house salad
Quiche of the day£12.95
Served with house salad, coleslaw and crisps
Chicken Skewers, chipotle jam, house salad£13.95
Venison cheese burger£14.50
Served with poachers pickle, crisp lettuce, tomato, gherkin, melted Monterey
jack cheese, served in a pretzel bun with house salad, coleslaw and crisps

Food Allergies and Intolerances
Please inform a member of our team when placing your order of any allergies and intolerances

(v) vegetarian $(v)^*$ vegetarian available $(v)^*$ vegan $(v)^*$ vegan available



PUDDING PLATES

Sticky toffee pudding v	£8.50
with butterscotch sauce, Arran Dairies salted caramel ice cream	
Affogato 🗐	£6.95
Arran Dairies milk ice cream, amaretti biscuits, hot espresso	
Lemon posset v	£7.95
Served with candied zest, lemon sorbet and shortbread	
Warm treacle tart 🔍	£7.95
with either clotted cream or ice cream	
Ice cream / sorbet selection vg*	£6.95
Ask your server for today's selection	
Scottish cheese selection .gf	£11.50
Arran Whisky Cheddar, Minger, Strathdon Blue, oatcakes, quince and grape	es

CAKES AND BAKES

Please visit our Bistro counter to see our daily selection of scones, cakes, and traybakes or ask a member of our team for today's choice.

Scones £3.50
- Add cream £0.75
Shortbread £3.00

Traybakes From £4.00

Cake of the day£5.50

SUNDAY ROAST - FROM £18.95

Sunday 11:30am - 3pm

Roast of the day, yorkshire pudding, seasonal vegetables, roast potatoes, roasting gravy

AFTERNOON TEA **9** ♥

Served daily from 12:30pm Please book 24hrs in advance	
Traditional Afternoon Tea	£24.50pp
Add a glass of prosecco	£8.50
Add a bottle of champagne	£65.00
Children's Afternoon Tea	£15.00pp

HOT DRINKS

COFFEE	
Espresso	£2.75
Americano	£3.05
Flat White	£3.35
Cappuccino	£3.35
Latte	£3.50
Flavoured latte	£4.25
Choose from: vanilla, caramel, hazelnut, cinnamon, honeycomb,	
gingerbread or spiced pumpkin	
Mocha	£4.25
Hot chocolate	£4.25
Flavoured hot chocolate	£4.95
Choose from: vanilla, caramel, hazelnut, cinnamon, honeycomb,	
gingerbread or spiced pumpkin	
Add marshmallows or cream	£0.75
Soya, oat milk or coconut milk	£0.75
Decaf	£0.40
Extra shot	£0.75

TEA	
Scottish Breakfast tea	£3.50
Breakfast Decaf tea	£3.50
Earl Grey tea	£3.50
Rooibos organic tea	£3.50
Masala chai	£3.50
Herbal/Fruit teas	£3.50
Choose from Tropical Green, Chamomile and citrus, Berry hibiscus	
Chocolate and ginger, Peppermint, Lemongrass and ginger	
Iced Teas	£3.50
Choose from Original Iced Tea, Passionfruit and lemon or Peach	

THANK YOU

Thank you for dining with us at the Bistro @ The Castle. By enjoying your meal here today, you are supporting our charitable mission to support Black Watch veterans and their families through welfare, comradeship and the preservation and promotion of the Regiment's history and ethos.

We greatly appreciate your support.

Local Produce

At the Bistro @ The Castle, we are proud to source our ingredients locally, showcasing the best of Scottish produce. Our meats are sourced from Lindsay's the Butchers in Perth, featuring Perthshire lamb and beef, Aberdeenshire pork, and free-range eggs from Fife. Our cheese board highlights award-winning Scottish cheeses like Minger and Strathdon Blue from Highland Fine Cheeses, paired with Arran Oatcakes. We also offer seasonal vegetables from Ayrshire and Perthshire, and fresh berries from Angus and Aberfeldy. With a commitment to using Scottish fish, dairy, and produce whenever possible, we celebrate Scotland's rich culinary heritage.