



THE GRANDTULLY HOTEL

— BY BALLINTAGGART —

MENU

BITES

Loch Fyne oyster, buttermilk, cucumber, dill	£3 (each)
Ballintaggart sourdough & cultured butter	£4
Perello Gordal olives	£2
Sweet & spicy bar nuts	£2
Tempura mushroom, miso	£5
Lamb shoulder croquettes, smoked honey	£5
Hebridean salmon pastrami	£5

SMALL PLATES

Seaweed cured Peterhead mackerel, gooseberry, cucumber, radish, buttermilk	£10
Murthly Estate venison tartare, raspberry, tarragon, barley	£12
Isle of Wight tomatoes, fennel, olive, basil	£10
Perthshire wild mushroom, kohlrabi, confit egg yolk, Isle of Mull cheddar	£12
Isle of Skye langoustines, garlic butter	£20

LARGE PLATES

Perthshire pork loin, peas, broad beans, baby gem, aubergine	£26
Scrabster cod, Trochry Farm courgette, lobster broth	£26
Beef sirloin, oyster mushroom, cauliflower, black garlic	£28
Barbecued fennel, courgette, romesco, almond	£16
Half Isle of Skye lobster, seaweed & citrus butter, Isle of Mull cheddar	£27
Hake kiev, brown shrimp butter, dill	£22
Isle of Gigha halibut on the bone, chicken butter sauce	£40
	(to share)

SIDES

Potato terrine, confit garlic	£5
Tenderstem broccoli, hazelnut, burrata, dill	£5
Barbecued runner beans, smoked yoghurt, crispy onion	£5
Leek & Isle of Mull cheddar croquette, marmite	£5

DESSERTS

Perthshire strawberry soufflé, condensed milk	£10
White chocolate cheesecake, raspberry, tarragon	£10

Cheese; choose 3 for £9, 6 for £15, 9 for £18

St Andrews Cheddar	Wee Comrie
Lady Mary	Strathearn
Lanark Blue	Clava Brie
Blue Murder	Connage Gouda
Corra Linn	

If you have any allergies or intolerances, please let us know and we will gladly accommodate.

