

MENU

Small Plates

Nibbles Marinated Olives Vegetable Crisps or Spiced Nuts £4.95

Comrie's own Bakeries Breadbasket (V)

A Warm Selection of Local Freshly Baked Bread, Served with Salty Butter
£6.50

Soup of The Day

Homemade Seasonal Soup Made with Fresh, Local Ingredients. Served with Fresh Bread
£6.95

Cullen Skink

Cullen Bay's Traditional Scottish, Smoked Haddock Soup with Velvety Potato and Leeks
£9.25

Lady Grey & Orange Cured Smoked Salmon (GF)

Scottish Hot Smoked Salmon, Served Chilled with a Light Mango Salsa
£11.95

Baked Goat's Cheese Salad (GF)(V)

Warm Goat's Cheese, Roasted Beetroot and Rocket with Balsamic Apple and Caramelised Walnuts
£8.95

Chicken Liver Parfait

Served on Bitter Leaves with Fresh Sourdough and Homemade Red Onion Marmalade
£8.95

Haggis, Neeps & Tatties (GF)

Scottish Haggis Served with Mashed Turnips and Potato & Our Local Glenturret Whisky Cream
Starter £8.95 / Main £15.95
(Vegetarian/Vegan Option Available)

Ceaser Salad

Crisp Cos Lettuce, Crunchy Croutons, Parmesan, Anchovies, Soft Boiled Egg & Traditional Ceaser Dressing*
Starter £8.95 /Main £15.95

*Optional additions £2: - Chicken, Crispy Bacon or Smoked Salmon

Sides - Fries £5, Parmesan Truffle Fries £6.50, Comrie Side Salad £5, Sauteed Greens £5,

Mac & Cheese £6.50, Cauliflower Cheese £5

Children's Menu

Chicken Goujons, Macaroni or Sausage all served with Chips £8.95

(GF)=Gluten Free, gluten substitutes are available, (V)=Vegetarian, (Ve)=Vegan
Due to the Diversity of ingredients in the kitchen we cannot guarantee traces will not be found.
PLEASE ADVISE STAFF OF ANY ALLERGENS WHEN ORDERING

Large Plates

Traditional Haddock & Chips (GF)

Crispy Battered Haddock with Chunky Chips, Tartar Sauce and Mushy Peas
£17.50

Pan Seared Fillet of Sea Bream (GF)

With Creamed Potatoes, Pea Fricassee, Buttered Asparagus and Sauce Verge
£18.95

Butternut Squash Risotto (GF)(V)(Ve)

With Roasted Courgette, Crispy Sage & Vegan Cheese
£15.95

Roasted Scottish Lamb Rump (GF)

Dauphinoise Potato, Piperade, Garlic & Thyme Beans with Mint Chimichurri
£24.00

Chef Kaffir Lime & Coconut Curry (GF) or (V)

Tender Chicken Simmered in a Creamy Coconut Kaffir Lime Sauce with a Pinch of Spice, or Tofu and Seasonal Vegetable
Served on a Bed of Jasmine Rice
£18.50

Veggie Burger (V)(Ve)

Portobello Mushroom, Tomato, Aubergine with Olives, Vegan Mayonnaise Served on a Toasted Brioche Bun
£16.95

Slow Cooked Ayrshire Pork Belly (GF)

Sticky Red Cabbage, Fondant Potato, burnt Apple Puree & Pak Choi
£22.50

Desserts

A Royal Mess-Our Version of Eton

Meringue, Perthshire Berries, Chantilly Cream, Elderflower Jelly, Crème Anglaise, Honeycomb & Raspberry Sorbet **£8.50**

White Chocolate & Lavender Crème Brûlée

Served with Cranachan Shortbread **£8.95**

Apple & Rhubarb Crumble

Served with Warm Crème Anglaise **£8.50**

Marbled Chocolate Brownie (GF)

Served with Coconut Ice Cream, Raspberry Honey Sauce **£8.95**

Knickerbocker Glory (GF)

The Classic Layered Ice Cream Sundae **£8.50**

Petti Four selection £8.50 with coffee £11.50

Comrie Cheese Board, Fresh from Cultybraggan Camp £11.95

From the Grill

28-Day Aged Sirloin Steak (Gf)

With Chunky Chips, Portobello Mushroom, Beef
Tomato and Aubergine Stack
Sauces Available; - Bearnaise, Peppercorn, Blue Cheese
£35

The Royal Burger

Scottish Ground Beef and Cajun Burger in a Toasted
Brioche Bun with Baby Gem Lettuce, Tomato, Pickled
Gherkin. Served with Fries and Chef's Burger Relish
£18.50

**Toppings available – Scottish Cheddar Cheese, Crispy
Bacon, Haggis, Black Pudding, or Blue Cheese Sauce
£2 each**

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