

Bar Bites & Starters

Cypressa Lemon-marinated Olives (VG)	£5.00
Soup of the Day Bread, butter (VG, GF- available on request)	£7.00
Italian Charcuterie Board Bresaola, Prosciutto Crudo, Ventricina, Salami, olives, Borettane onions in balsamic vinegar, garlic ciabatta	£12.50
Crispy Haggis Bon Bons 1505 whisky sauce	£9.00
Crispy Chicken Tenders Sweet chilli sauce	£9.00
Burrata Caprese Salad Rocket, olive oil, heritage tomato, fresh basil (V, GF)	£10.00
Salt & Pepper Squid Sweet chilli sauce, mixed salads & grilled lemon	£9.00
Isle of Bute Smoked Salmon Griddle potato, crème fraîche, chive	£10.00
Haggis, Neeps & Tatties 1505 whisky sauce	£9.00

Sandwiches

All served with seasonal coleslaw and rustic chips

Fish Goujon Sandwich Mushy peas, tartare sauce, sourdough bread	£18.00
Steak Sandwich 28-day aged bavette, caramelised onion, red wine jus	£18.00
Ten Hill Place Club Sandwich Crispy chicken, gem lettuce, tomato, bacon	£18.00
Chargrilled Mixed Vegetable Wrap Rocket, pesto, balsamic dressing (VG)	£15.00

Please advise your server of any allergies prior to any orders

GF - Gluten Free | DF- Dairy Free | V - Vegetarian | VG - Vegan

MENU

Burgers

All served in pretzel bun with
seasonal coleslaw and rustic chips

Buttermilk Chicken Burger Rocket, tomato, pesto, pickled onion	£20.00
Classic Aberdeen Angus Beef Burger Beef tomato, baby gem, red onion	£20.00
Falafel and Spinach Burger Beef tomato, baby gem, red onion (VG)	£18.00

Main Courses

Ten Hill Place Fish Pie Smoked haddock, smoked salmon, hard-boiled egg, spinach, cream sauce	£19.00
Steak & Ale Pie Creamy mashed potato, root vegetables	£19.00
Haggis, Neeps & Tatties 1505 whisky sauce	£17.00
Italian Mac & Cheese Conchiglie pasta, mozzarella, hard Italian cheese, basil crust, garlic bread (V)	£17.00
Mushroom Risotto Flaked vegan cheese, balsamic glaze (VG)	£19.00
Spinach & Ricotta Tortelloni Lemon cream sauce, hard Italian cheese (V)	£19.00
Fish & Chips Tartare sauce, mushy peas, grilled lemon (GF)	£21.00
8oz Sirloin Steak 28-day aged steak, roasted cherry tomatoes on the vine, garlic mushroom, rustic chips (GF)	£29.00
Pan - Fried Chicken Breast Orkney claphaw, creamy Scottish pepper sauce (GF)	£21.00

Sides

Onion Rings (GF, VG)	Bread & Butter (V)	£4.00
Chips (GF, VG)	Seasonal Coleslaw (VG)	
Tomato Salad Rocket, balsamic dressing (VG)		

Sauces

1505 Whisky sauce (GF)	£4.00
Green Peppercorn (GF)	
Chimichurri (GF, VG)	

Desserts

Chocolate Truffle Brownie Torte Raspberry sorbet, passionfruit coulis (VG, GF)	£9.00
Sticky Toffee Pudding Toffee sauce, vanilla ice cream (V)	£8.00
Ice Cream Selection Chocolate sauce, Scottish berries, fresh mint (GF, V)	£8.00
Scottish Cheeseboard Plum and apple chutney, quince jelly, grapes and oatcakes (GF, V)	£10.00
Tiramisu Layer Cake Coffee-soaked sponge, mascarpone mousse (V)	£8.00
Traditional Scottish Cranachan Raspberries, honey (V, GF)	£9.00

A discretionary service charge
of 10% will be added to your bill.