



Keiller Brasserie

STEAK NIGHT MENU

STARTERS

Soup of the evening £6.00
Served with local bread

Battered King Prawns £9.25
Served with garlic mayonnaise

Chicken Liver Pate £8.00
Served with apple and ginger relish and
oatcakes

Burrata salad (v) £7.50
Glazed figs, pomegranate seeds with fig and
balsamic dressing

Indian Spiced Beetroot Falafels (vg) £7.00
Served with rocket, tomato, mango and
toasted flatbread

Garlic Bread (v) £5.95

HOT OF THE GRILL

All grills are served with a choice of potato, side
dish and a sauce

Sirloin steak (8oz) £32.50

Ribeye steak (8oz) £29.50

Chateaubriand (16oz) £78.00 (made for sharing)

Fillet steak (8oz) £40.00

Sea trout fillet with béarnaise sauce £17.95

Surf and turf £7.50
Add grilled prawns coated in garlic butter to any
steak

Pan fried cauliflower steak (vg) £15.25
Served with salsa Verdi and toasted almonds

Potato
Jacket with sour cream Chunky chips
Thin American fries New potato

SAUCES

Peppercorn Blue cheese (v)
Red wine jus Chimichurri (vg)
Drambuie and wholegrain mustard
Béarnaise

SIDE DISH

Medley of vegetables (baby corn, and fine
beans)
Salad tossed with honey mustard dressing

MAIN COURSES

Battered north sea haddock £16.95
Served with chunky chips, peas and our own
tartare sauce

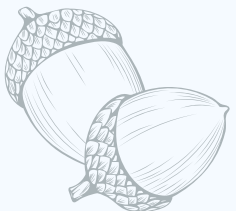
Linguini pasta provencale (v) £13.25
Served with green onion, courgette and basil

Highland Caesar salad £12.50
Parmesan shavings, anchovies and garlic
croutons

Add extra toppings
Grilled goat cheese & caramelised walnuts
£2.50
Grilled chicken breast £5.95

Craigendarroch burger £17.65
Steak burger on a brioche bun, topped with
mature cheddar and bacon, served with thin
American fries and tomato salsa

Plant based burger (vg) £14.95
Served with tomato salsa, flat cap mushroom
and served with thin American fries





Keiller Brasserie

STEAK NIGHT MENU

DESSERT

Affogato £7.50

With whisky ice cream, espresso coffee, hazelnut and white chocolate cookie

Tangerine Pavlova £7.50

With tangerine curd, vanilla ice cream and crystallised ginger

Toffee filled churros £7.25

With chocolate ganache and vanilla ice cream

Bitter chocolate brownie (v) £7.25

With dark chocolate sauce and caramel ripple ice cream

Scottish cheese board £12.00

Selection of 3 cheeses with oat cakes, biscuits and chutney

Ice cream & sorbet selection (2 scoops) £6.00

Sorbet Raspberry | Mango | Lemon
Ice cream Vanilla | Chocolate | Strawberry

PERFECT PAIRINGS

LIQUEUR COFFEE (25ml) £7.95

Gaelic coffee - Famous Grouse Whisky

Irish coffee - Jameson's whisky

Baileys coffee

Italian coffee - Amaretto

French coffee - Brandy Martell VS cognac

Mexican coffee - Jose Cuervo Gold tequila

Calypso coffee - Tia Maria

DESSERT WINE (37.5cl bottle)

Torreon De Paredes Sweet Raquel, Valle De Rengo, Chile £28.90

A sweetly refined late harvest

Gewurtztraminer with a fresh finish; showing candied orange and honey notes

COGNAC (25ml)

Martell VS, France 40% £4.50

Martell VSOP, France 40% £5.25

PORT & SHERRY (50ml)

Kopke Fine Tawny Port, Portugal £5.70

Kopke Late Bottle Vintage Port (2016), Portugal £5.90

Tio Pepe Sherry £4.10

Croft Original Sherry £3.90

Bristol Cream Sherry £3.60

LIQUEURS

Haroosh, Scotland (50ml) £9.10

A small batch whisky, honey and bramble liqueur distilled in the heart of Royal Deeside.

Baileys (50ml) £5.30

Cointreau (25ml) £4.00

Drambuie (25ml) £4.00

Glayva (25ml) £4.00

Tia Maria (25ml) £4.00

(v) Vegetarian (vg) Vegan

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of our staff for more information.

