The Sherbrooke Castle Hotel
★★★★

Menu

SNACKS

Pork Sausage Roll, onion chutney / 9
Bread, balsamic, EVOO / 6.5
Haggis Bon Bons, peppercorn mayonnaise / 6
House Marinated Olives / 4
Hummus & Bread / 4
Sweet Potato Bhaji, cucumber yogurt / 4.5

Starters

Soup of the Day | loaf, salted butter / 7.5
Mussels | white wine cream sauce, loaf / 15
Cock-a-Leekie | soda bread / 9
Lemon & Black Pepper Calamari | garlic aioli / 10
Glazed Goat's Cheese | puy lentils, roasted beets / 12
Haggis, Neeps & Tatties Wellington | whisky sauce / 12
Marrbury Smoked Salmon | dill & sweet mustard emulsion, pickled cucumber, soda bread / 12

Mains

Seared Monkfish | mustard new potatoes, clam & smoked bacon butter sauce / 28
Beer-Battered Fish | triple-cooked chips, homemade tartare, seared lemon / 23
Moules Frites | white wine cream sauce, fries / 23
Triple Smash Burger | confit onions, smoked bacon, dill pickles, burger sauce, hand-cut chips / 22
Haggis, Neeps & Tatties Wellington | whisky sauce / 21
Confit Duck Leg | Rich butter bean cassoulet, truffle-roasted celeriac / 27
Homemade Ox Pie | Crushed root vegetables, fondant potatoes, rich pan jus / 25
Gnocchi | roasted butternut squash, salsify crisps, pumpkin purée / 20

From the Grill

8oz Fillet Steak / 40
Bavette Steak / 24
8oz Ribeye Steak / 35
Garlic Marinated Halloumi / 20

All grill dishes are served with a garlic mushroom, grilled tomato, rocket salad & hand-cut chips

Grill Sauces - Garlic Butter / Peppercorn / Blue Cheese / Diane / Bearnaise / 3 each

Sides / 6

Hand-Cut Chips / Skinny Fries / Roast Potatoes / Garlic Baby Potatoes / Creamed Mash
French Beans & Bacon / Tenderstem Broccoli / Roasted Root Vegetables

Please advise your server of any allergies or dietary requirements. A discretionary optional service charge of 12.5% will be added to your bill.