

BALBIRNIE HOUSE 2018

THIS SEASON'S SPECIALITIES - HOUSE CLASSICS



COCKTAILS

CHERRY GARCIA SORBET BLAST £8.00

double gin, elderflower cordial and cherry juice, shaken with Balbirnie's lemon sorbet and ice

CHANDON AND EDINBURGH GIN FIZZ £7.00

raspberry, plum and vanilla or rhubarb and ginger

ESPRESSO MARTINI £6.00

Belvedere vodka, Kahlua and single espresso

STARTERS

FRENCH ONION SOUP gruyere croutons	£4.50	BANG BANG CHICKEN SALAD spicy peanut, chilli, ginger sauce, toasted sesame seeds	£5.95
CULLEN SKINK traditional creamy broth of smoked haddock, leek and potatoes	£5.50	CHICKEN LIVER PARFAIT Spiced apple chutney, tossed salad, brioche	£5.95
SMOKED SALMON ROULADE curried crab, pickled fennel, apple and coriander salad	£6.50	GOATS CHEESE MOUSSE oat crumb and red onion jam	£5.95
GAME TERRINE beetroot and orange chutney, toasted sourdough	£6.50	MUSHROOM TART fine herb salad, truffle dressing	£5.95

MIAVAIG BAY ISLE OF LEWIS MUSSELS

CLASSIC MOULES MARINIÈRE

Miavaig Bay, Isle of Lewis mussels with white wine and garlic

COCONUT AND CHILLI

Miavaig Bay, Isle of Lewis mussels with coconut, chilli, lime and coriander

STARTER- ½ kg - served with warm baguette £6.50

MAIN- 1kg - served with fries and warm baguette £12.95

CLASSIC MAINS

GRILLED FILLET OF PETERHEAD COD shellfish bouillabaisse, broth, pak choi	£14.95
FISH AND CHIPS Scottish market white fish, beer batter, pea puree, lemon and tartare sauce	£11.95
PIRI PIRI CHICKEN BREAST spicy relish, coleslaw, fries	£12.95
SAUTE BREAST OF CHICKEN haggis bon bon, braised potato, glazed turnip, grain mustard sauce	£12.95
CLASSIC CAESAR SALAD cos lettuce, anchovies, parmesan, croutons add grilled chicken	£9.95 £3.00
SLOW BRAISED FLAT IRON STEAK pancetta and button onion sauce, puff pastry lid	£12.95
SMOKED APPLEWOOD & LEEK CROQUETTE red onion and chilli relish, vegetarian gravy	£11.50
ROASTED BUTTERNUT SQUASH GNOCCHI blue murder and toasted pine nuts	£11.50

SIDES £3.00

FRIES

ROCKET AND ITALIAN HARD CHEESE

ONION RINGS

HAGGIS BON BONS

GLAZED TURNIP

COLESLAW

FROM THE GRILL

35 day aged Aberdeen Angus Limousin Beef
served with tomato, mushroom, watercress and fries

8OZ RIBEYE	£19.95
8OZ RUMP	£15.95
SAUCES grain mustard, peppercorn or Café de Paris butter	£2.50

BURGERS

All burgers served with coleslaw and fries

CLASSIC lettuce, red onion, gherkin, mayo	£9.95
BALBIRNIE lettuce, red onion, gherkin, cheddar cheese, bacon, tomato mayo	£10.95
SMOKEYJOE lettuce, gherkin, smoked cheddar, bacon, chipotle mayo, bbq, crispy onions	£12.50
MUSHROOM, GOAT'S CHEESE AND RED PEPPER VEGGIE BURGER lettuce, red onion, gherkin, mayo	£12.50

DESSERTS AND CHEESES

SPICE ROASTED PINEAPPLE white rum syrup, coconut sorbet	£5.50
VALHRONA CHOCOLATE TART caramel mousse, gingerbread ice cream	£5.50
STICKY DATE, TOFFEE AND WALNUT PUDDING deluxe vanilla ice cream	£5.50
LEMON CHEESECAKE VERRINE blackberries and sorbet	£5.50
SUNDAE OF THE DAY	£5.50
BALBIRNIE'S HOMEMADE TRIO OF SORBETS OR ICE CREAMS from our own "Caledonian Dairy" ice cream company	£5.50
SCOTTISH CHEESE BOARD Blue murder, Clava brie, Smoked Applewood and barwheys cheddar, grapes, seasonal chutney and oatcakes	£6.50

PORT AND DESSERT WINE

50ml glass £3.50

FONSECA BIN 27 PORT PORTUGAL a rich, dark Port with ripe aromas of cherries and blackberries followed by vibrant concentrated fruit flavours backed up by silky tannins. Wonderfully complex and luscious.

TORREON DE PAREDES, SWEET RAQUEL LATE HARVEST GEWURZTRAMINER
Golden yellow in colour with an elegant bouquet of candied orange and notes of honey. The palate is deliciously fruity, intense and long lasting.
A wonderfully lush wine packed with flavour (12% abv)

BEFORE PLACING YOUR ORDER

PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY
Our products may contain wheat, egg, dairy, soy, fish or other allergens

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