

BALBIRNIE HOUSE 2019

ORANGERY MENU - HOUSE CLASSICS



COCKTAILS

SEVILLA COLLINS £7.50

Tanqueray Flor de Sevilla, sugar syrup, lemon juice, soda water

NEGRONI £8.50

Tanqueray Gin, Sweet Vermouth and Campari

FLAT WHITE MARTINI £8.00

double measure of Baileys & Ciroc French Vanilla, shaken with a shot of espresso

STARTERS

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| MINTED PEA SOUP chive cream | £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 onion jam, tossed salad, brioche | £5.95 |
| IN HOUSE HOT SMOKED SALMON warm potato salad, horseradish, pea puree and watercress | £6.50 | ROAST PEAR, WALNUT AND STRATHDON BLUE SALAD chive vinaigrette | £5.95 |
| TERRINE OF THE SEASON confit chicken and pistachio, raspberry vinaigrette | £6.50 | SEARED SCALLOPS tomato fondue, basil oil | £9.95 |

SALADS

CLASSIC CAESAR

romaine, shaved parmesan, croutons and anchovies

SUMMER SALAD

rocket, pomegranate, butternut squash, pine nuts, orange, aged balsamic

ROAST VEGETABLE, TOMATO PESTO

artichoke, asparagus, red pepper, cherry tomato and aubergine

SMALL £6.50

LARGE £10.95

ADD: SAUTEED CHICKEN, HOT SMOKED SALMON, TROUT FILLET £3.50

FROM THE GRILL

35 day aged Aberdeen Angus Limousin Beef
served with tomato, mushroom, watercress and hand cut chips

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| 8OZ RIBEYE STEAK | £19.95 |
| 6OZ FILLET STEAK | £24.95 |
| SPATCHCOCK POUSSIN WITH LEMON AND THYME | £14.95 |
| TREACLE MARINATED LAMB BARNSELEY CHOP | £14.95 |

SAUCES: creamy green peppercorn or Peri Peri oil, bearnaise £2.50

BURGERS

Our own recipe beef burger
All burgers served with beetroot slaw and hand cut chips

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| BALBIRNIE BURGER | £12.50 |
| lettuce, red onion, gherkin, cheddar cheese, bacon, tomato mayo | |
| FALAFEL & SPINACH BURGER | £12.50 |
| aioli, pickled onion rings | |

CLASSIC MAINS

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| GRILLED SEABASS FILLETS saffron potatoes, spicy consommé, pak choi | £14.95 |
| SEA REARED LOCH ETIVE RAINBOW TROUT FILLET warm potato salad, cucumber, dill dressing | £14.95 |
| SAUTEÉD BREAST OF CHICKEN chorizo, courgette, apple, chilli and cider jus | £12.95 |
| BLACKENED SMOKED BEEF PAVE gnocchi, summer bean cassoulet | £12.95 |
| BUTTERNUT SQUASH RAVIOLI tarragon and lemon sauce, toasted pine nuts, crispy sage leaves | £11.50 |

SIDE BAR £3.00

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| BUTTERED NEW POTATOES | HAND CUT CHIPS |
| DRESSED MIXED SALAD | MARINATED OLIVES |
| ONION RINGS | WARM FLAT BREAD, HARISSA HOUMOUS |
| BROCCOLI AND ALMOND BUTTER | PISTACHIO FETA DIP, CORN CHIPS |

DESSERTS AND CHEESES

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| 2 POTS Crème brûlée and minted Blacketyside farm strawberries, shortbread | £5.50 |
| WARM CHOCOLATE CHEESECAKE BROWNIE raspberry sorbet | £5.50 |
| STICKY DATE, TOFFEE AND WALNUT PUDDING deluxe vanilla ice cream | £5.50 |
| PASSIONFRUIT PANNACOTTA VERRINE summer fruits and passionfruit 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 Strathdon blue, Morangie brie, Minger and Tobermory cheddar, grapes 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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