

# THE GRILL

@ THE ORANGERY

## STARTERS

### Hake Kiev

£11.00

beef fat & anchovy butter, black garlic  
Caesar emulsion, beef fat croutons

### Game Terrine

£9.00

medjool date puree, macerated  
brambles, nasturtiums, ginger bread

### Soup of the Day

£7.50

sourdough, whipped butter

### Sourdough Bread

£5.50

whipped butter, East Neuk sea salt  
- serves two

## MAINS

### Scrabster Cod

£21.50

sea beet velouté, puy lentils, smoked  
dulse & nasturtium butter

### Caramelized Onion & Spelt

£17.00

### Risotto

crispy onions, pickled shallot, chive oil

### Balbirnie Ale Battered

£18.50

### Haddock

triple cooked chips, minted crushed  
peas, Tartare sauce, curried coleslaw

### Curried Sweet Potato &

£16.50

### Chickpea Burger

grilled mushroom, beer & onion jam, triple  
cooked chips, gherkin & mustard ketchup,  
jospo roast corn

## JOSPER GRILL

Steaks served with hand-cut chips, slow-  
roasted tomato, mushroom & watercress All  
our beef is dry-aged for a minimum of 35  
days by John Gilmour butchers.

### 10oz Rump Pave

£26.00

### 12oz Lamb Barnsley Chop

£28.00

### 10oz Sirloin

£35.00

### Double Stack Tweed Valley

£19.50

### Beef Burger

12hr braised brisket, cheddar, crispy  
onions, triple cooked chips, gherkin &  
mustard ketchup, jospo roast corn

## SAUCES

### Whisky Peppercorn sauce

£3.95

### Bearnaise

£3.95

### Cafe De Paris Butter

£3.95

## STEAK NIGHT

Two 10oz rump steaks, a choice of sauce and  
a bottle of house wine for the marvelous price  
of £65.00

(available 7 days a week)

## SIDES

### Four King Prawns

£10.00

sweet chilli & lime

### Triple Cooked Truffle &

£5.50

### Parmesan Chips

### Onion Rings

£4.95

sesame seed tempura, chilli salt

### Roast sprouts

£4.95

pancetta, chestnuts, pink  
peppercorn butter

### Classic Caesar Salad

£4.95

## DESSERTS

### Sticky Toffee Pudding

£8.50

Drambuie butterscotch,  
homemade vanilla ice cream

### Selections of Ice cream or

£7.00

### Sorbet

### Selection of Scottish

£13.00

### Cheese

grapes, celery, honeycomb,  
quince, homemade oatcakes

# THE MODERN AGE

SET MENU

@ £34.50 PER PERSON

We have been incredibly inspired by the #ChefsTable series on #Netflix, which has visited many of the world's most successful restaurants, looking at the many personalities behind them, and the dishes which are unique to each place. There are recurring themes on national ingredients, sustainability, and inventiveness. Or rather, Inventiveness with a capital I. Starting late summer 2023 The Modern Age is Balbirnie's take on this global inspiration. With this new regularly changing 3 course set menu format, our start point is with celebrating Scotland's incredible natural larder.

## STARTERS

### Hogget Stovies

(Stovies is a Scottish dish based on potatoes. Recipes and ingredients vary widely but the dish contains potatoes, usually onions, leftover roast, often served with oatcakes)

Braised Hogget belly & lamb fat potato terrine, brown sauce, hollandaise, caramelised onion puree

### Orange & Cranberry Cured Loch Etive Sea Trout

shaved fennel, dill emulsion, fennel pollen

### Parsley Root Velouté

mushroom brioche, parsley butter, truffle powder

## MAINS

### Chicken Balmoral

(Balmoral chicken is a popular Scottish dish featuring chicken breast stuffed with haggis, wrapped in bacon, it is named after Balmoral castle in Aberdeenshire)

Roast chicken breast, smoked haggis mousse, turnip, Roscoff onion, bacon jam, pickled girolles, chicken butter sauce

### Scrabster Cod

sea beet velouté, puy lentils, smoked dulse & nasturtium butter

### Caramelised Onion & Spelt Risotto

Crispy onions, pickled shallot, chive oil

## DESSERTS

### Cranachan

(Cranachan is a traditional Scottish dessert. It was originally a celebration of harvest, made following the raspberry harvest in August.)

Bramble cranachan parfait, white chocolate & pistachio granache, granola, whisky & honey granita

### 70% Dark Chocolate & Clementine Cheesecake

clementine ice cream, mulled cranberry puree

### Selection of Scottish cheese

grapes, celery, honeycomb, quince, homemade oatcakes (£5 supplement)

please kindly note a 10% discretionary service charge will be applied to your bill and is shared equally between the whole team. Park'n'Dine Dynamic Pricing. We always apply regular hospitality analysis, to define our absolute best value start point menus. Within all start point pricing, we also take into consideration an allocation for guest parking.

In all contexts Balbirnie House always strives to deliver the absolute best value in Fife.