BLACKWOOD'S BAR & GRILL

| APPETISERS | £ |
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| Freshly prepared soup of the day (v) Shetland rope grown mussels, shallots, garlic, white wine, cream, herbs, chilli Plates for one, sharing boards for two: | 6 8 |
| Seasonal and organic vegetable crudities, whipped nettle goat's cheese, candied almonds Roast pepper and walnut mousse, black olive and chilli pate, truffled artichoke hearts (v) | 8 / 15 |
| Arbroath smokie pate and sourdough toast, Loch Tay smoked salmon with capers, Ghiga Halibut infused with Nira Caledonia whisky, Belhaven smoked trout, North Berwick crab in aioli | 9 / 17 |
| Whisky scented beef carpaccio with peppercorns and herbs, smoked highland venison saddle with juniper glaze, smoked wild duck breast, crispy duck leg, carrot, sesame and balsamic vinegar | 10 / 19 |
| THE BOUNTY OF SCOTLAND JOSPER CHAR-GRILLED | |
| Steaks (250g), 35 day dry aged Highland breed from Highland Drovers, Perthshire and Angus Sirloin Rib-eye Fillet | 26 27 30 |
| Chateaubriand for two (500g), roast cherry tomatoes, fine beans, wild mushrooms, hand cut chips, dressed salad leaves, sauce Bearnaise, red wine reduction | 59 |
| Chateaubriand Deluxe, with a half or whole grilled Scottish lobster | 79 / 95 |
| Half or whole grilled Scottish lobster, garlic and herb butter | 20 / 39 |
| Hebridean lamb cutlets by Highland Drovers, fore-shore grazed, skirlie | 20 |
| George Bowers of Stockbridge free range chicken breast, roasted garlic | 19 |
| Loch Tay salmon fillet from Eddie's Seafood Market in Marchmont, charred chilli lime | 18 |
| Puddledub Farms out door reared pork fillet wrapped in dry aged ham | 19 |
| All grill main courses are inclusive of a side dish and a sauce, please see below, lobster may be subject to seasonal availability | |
| Roast butternut squash filled with Clava brie, walnut crumble, sage and cranberries (v) | 15 |
| Additional sides: Leaf salad, fine beans, wild mushrooms, buttered spinach, baby potatoes, hand cut chips, fries | 3.5 |
| Sauces: Bearnaise, whisky and peppercorn, red wine reduction, Dijon cream, garlic and herb butter | 3 |