



Nibbles/Starters

Homemade Focaccia (V) with Blackthorn Sea Salt and Rosemary butter, balsamic & olive oil	£3.95
Gordal Olives	£4.75
Freshly Prepared Soup (V) homemade focaccia, Netherend Farm butter	£6.00
Hot Roast Scottish Smoked Salmon Chilled Asian style egg noodles, sesame, wasabi mayo, crispy shallots	£9.95
Ham Hock Terrine Crispy shallots, homemade piccalilli, pink peppercorn crispbread	£7.50
Duck Pastrami Duck liver parfait, Balhousie pickled damsons, toasted seed granola, truffle and honey yogurt	£9.50
Roasted West Coast Scallops Boudin noir, burnt apple and smoked bacon	£12.95
Goats Cheese Crostin (V) Heritage beetroot, hazelnut pesto	£8.50

(V) Vegetarian option on request

All dishes are available as a main course on request

If you have any allergies, please let your waiter

Or waitress know, and we will advise the chef

To discuss suitable dishes or alternatives for your meal

All prices in GBP and include VAT

Mains

Classics

Henderson's 32-day aged 8oz Ribeye Steak Portobello mushroom, red onion jam, hand cut chips, watercress, bone marrow butter	£28.50
Ossian Beer Battered Fish Our own hand cut chips, lemon and caper mayo, pea salad	£17.50
Parklands Homemade Burger Fries, salad garnish and coleslaw	£17.00

Something a Bit Different

Pan Fried Red Snapper Salsify, thyme and saffron potatoes, warm tartare sauce, smoked haddock goujon	£20.75
Pumpkin and Sage Tortellini (V) Artichoke, slow cooked tomato ragu, toasted pumpkin seeds, butternut velouté	£17.50
Corn fed Angus Chicken Supreme King oyster mushrooms, caponata, sundried tomato polenta, lemon, kale and tarragon pesto	£18.50

Perthshire Venison Loin Venison haggis, neeps, tatties our way sticky red cabbage, red wine jus	£22.50
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With a huge increase in cashless payments, we want to make sure our hard-working team are properly appreciated. We are therefore adding an optional 10% gratuity to all bills £20 and over. All tips go directly to staff and are shared out by them across the whole team.

Desserts

Dark Chocolate Tart Kalamanzi and poached pineapple	£8.00
Perthshire Honey Cake Blackberry mousse and yuzu	£8.00
Selection of Scottish Cheese 3 cheeses	£9.75
4 cheeses	£12.00
Selection of cheeses, quince, celery, Artisan biscuits, chutney, grapes	
Stewart Tower Dairy Ice Creams Strawberry, Chocolate & Vanilla, homemade cookie	£7.00
Banana and Caramel Crème Brulee Homemade Shortbread	£8.00
Beverages & accompaniments	
Selected Port from	4.50
Liqueurs from	4.40
Dessert wine from	4.40
Freshly ground coffee	3.40
Tea & Fruit Tea (Various)	2.60
Cafeteria of coffee (per person)	3.90
Flat white	3.80
Café latte	3.80
Cappuccino	4.00
Espresso	2.00
Double espresso	3.20
Liqueur coffee	7.20