

THE
ghillie
at Cornhill Castle

A Scottish feast for your senses...

**WE LOOK AFTER OUR TEAM,
BECAUSE THEY LOOK AFTER YOU:**



- We're a Real Living Wage Employer, meaning our hourly rates are more than the required national minimum wage, and reflect the true cost of living.
- 10% of our net profits are shared with every employee who's been with us 12+ months. The amount is based on hours worked, not salary, to make it fair.
- Should you choose to leave a tip, through card, cash or TiPJAR, 100% of it will be allocated to the team in this venue, and is shared out through a system controlled by a team representative.

STARTERS

Soup of the Day *(va, vea, gfa)* £6.50

Warm focaccia and flavored butter

Campbell's Butcher's Haggis £7.75

Bashed neeps and champit tatties, leek crisp, whisky and thyme jus

Whipped Goats Cheese *(vea, v, gf)* £7.25

Roast heritage beetroot, hazelnut and herb granola, baby leaf, endive, sherry and truffle dressing

Cullen Skink £7.85

Creamy broth of smoked haddock, leek and potato, warm focaccia and sea salt butter

Chicken Liver Parfait *(gfa)* £8.25

With brandy and orange, toasted brioche and red cabbage and apple chutney

Double Oak-Smoked Salmon *(gfa)* £10.25

Watercress aioli, crispy capers, lemon and brioche crisps

Seared Scallop and Stornoway Black Pudding *(gfa)* £12.50

Braised baby leeks, chorizo and chilli oil

Warm Roulade of Smoked Chicken *(gf)* £8.45

Tarragon and wild mushrooms, wrapped in Parma ham, baby spinach, shallot vinegarette

MAINS

Cornhill Steak and Ale Pie

Slow braised ox cheek, Caledonian Best, chive mashed potato, glazed carrots and sprouting broccoli

£18.45

Beer Battered Haddock

Sustainable haddock, chunky chips, tartare sauce and mushy peas

£15.55

Roast Breast of Chicken

Stornoway black pudding mash, and honey glazed baby carrots, pancetta, shallot and mushroom jus

£17.25

Oven Roasted Hake Fillet *(gf)*

Smoked potato hash cake, chorizo cream, buttered samphire

£16.50

Duo of Highland Venison *(gf)*

Roast loin, braised haunch Shepherd's pie, roast beets, pickled bramble and juniper jus

£23.00

10oz Scotch Rib-Eye *(gfa)*

Grilled Portobello mushroom, bone marrow crumb, roast tender stem broccoli, chunky chips, peppercorn sauce

£30.00

Lemon Sole Veronique

Scallop and dill mousseline, saffron potato, grapes, Vermouth and tarragon velouté

£19.00

Crispy Chicken Schnitzel

Lemon, herb and parmesan crumb, sauté potato, fried greens, garlic butter

£15.25

Add Fried Hens Egg £1

House Burger

6oz prime beef patty, crisp gem lettuce, tomato, coleslaw, brioche bun, house sauce, crisp pickle and fries

£14.00

Add: Haggis | Cheese | Bacon £2.00

Vegan Cottage Pie

Braised puy lentils, herbs and local roots, rich vegetable jus, sweet potato mash, sauté winter greens

£14.00

Butternut Squash and Sage Risotto *(v, vea, gfa)*

Poached hens egg, rocket and parmesan, black truffle oil

£14.00

SIDES

Chive Mashed Potato *(v, gf)* £5

Hand Cut Chips *(v, ve, gf)* £4.50

Beer Battered Onion Rings *(v, ve)* £4.25

Glazed Roots and Heritage Beets *(v, vea, gf)* £4.25

Baby Spinach, Endive and Rocket Salad *(gf, v, vea)* £4.00

Pickled shallot, white grape and celery, sherry vinegarette

Focaccia *(v, vea)* £4.00

Flavoured butter and balsamic vinegar

Bashed and Buttered Neeps £4.00

DESSERTS

Cranachan Sundae *(v, gfa)*

Whisky and heather honey, toasted oats, mulled berry compote and whipped cream

£7.00

Sticky Toffee Pudding *(v, gf, vea)*

Vanilla ice cream, butterscotch gel and dark chocolate shavings

£7.00

Whisky and Marmalade Bread and Butter Pudding *(v)*

Vanilla ice cream, candied orange

£7.00

Pavlova *(v, gf)*

Mulled berry compote, crème diplomat, cranberry syrup

£7.00

Selection of Ice Creams and Sorbet *(gfa, v, vea)*

Ask one of our team for todays selection

£6.50

Errington Farmhouse Cheese *(gfa)*

Cora Linn, Clava brie, Lanark blue, spiced chutney, apple and biscuits

£10.00



Please alert your server of any food allergies or intolerances that you have and we will do our best to accommodate your needs. *(v)* vegetarian dish | *(va)* vegetarian available | *(gf)* gluten free dish | *(gfa)* gluten free available | *(ve)* vegan dish | *(vea)* vegan available



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CORNHILLCASTLE.CO.UK

BIGGAR, SOUTH LANARKSHIRE, ML12 6QE - TEL: 01899 220 001