

# MENU 11.30 - 3PM

Our menu features local, fresh produce, caught and reared by people who are passionate about their food. We use Scottish ingredients when possible, and the food is cooked right here in the Castle from scratch.



## SHARING DISHES

	£
Fatlips Castle Blue cheese croquettes	4.50
Crab croquettes, roast garlic mayonnaise	4.50
Pint of wild boar sausage rolls	5.00
Smoked venison, celeriac rémoulade	10.00

## MEAT

Rabbit, pork and thyme pâté, bread, salad	5.00
Wild boar sausages, tatties, onion gravy	8.00
Roe deer burger, hand cut chips, fried onions	8.50

## SALADS

Arbroath smokie nicoise salad	6.00 - 8.50
Scottish goats' cheese salad	6.00 - 8.50

## SANDWICHES

(Served with Castle-made coleslaw)

Castle rarebit	7.00
Castle club sandwich	7.00
Steak & onion sandwich	7.50
Teviot Smokery smoked salmon sandwich	7.50

## TRADITIONAL SCOTTISH

Traditional Scotch broth, thick enough to stand your spoon in!	5.00
Haggis, neeps & tatties	8.00
– with a dram of Tobermory	10.00
– with a dram of Glenkinchie	11.00

## SCOTTISH SEAFOOD



Plate of Teviot Smokery smoked salmon, red onion, capers, brown bread	7.50
West coast fish pie	8.00
Arbroath smokie, horseradish pate	8.00
Shetland mussels & chips (when available)	5.00 - 8.00

## PUDDINGS

Ice cream (per scoop)	2.00
Warm apple tart	2.50
Homemade shortbread (for two)	3.50
Caledonian cream	4.00

## SIDE ORDERS

3.50

CASTLE-CUT CHIPS

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BUTTERED NEEPS

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SEASONAL SALAD

## CHILDREN'S MENU

5.00

Fish pie  
Sausage & tatties  
Cauliflower cheese

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Ice cream

## AFTERNOON TEA

2.30 - 4PM

### CAKES & SCONES

£

Scone, jam, clotted cream	2.75
Carrot cake	2.95
Lemon drizzle cake	2.95
Coffee & walnut cake	2.95

### SMALL SHARING DISHES

Crab croquettes, roast garlic mayonnaise	4.50
Fatlips Castle Blue cheese croquettes	4.50
Pint of wild boar sausage rolls	5.00
Pint of prawns, Castle-made mayonnaise	5.00

### SANDWICHES

(Served with Castle-made coleslaw)

Drumloch cheese & pickle	6.00
Castle club	7.00
Steak & onion	7.50
Teviot Smokery smoked salmon	7.50

### CREAM TEA

Scone, jam, clotted cream  
Tea or coffee  
4.00

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### CASTLE TEA

Teviot Smokery smoked salmon,  
egg & cress, cucumber sandwiches  
Scone, jam, clotted cream  
Slice of cake, tea or coffee  
12.00

# DRINKS



## SOFT DRINKS

	£
Coke/Diet coke 330ml	2.25
Dandelion & burdock	2.25
Ginger beer	2.25
Victorian lemonade	2.25
Freshly squeezed orange juice	2.50
Juice – apple, cranberry, pomegranate	2.50
Strathmore water still/sparkling 500ml	1.50
Strathmore water still/sparkling 750ml	2.95

## HOT DRINKS

### Coffee:

Espresso	Single 1.30	Double 1.60
Macchiato	Single 1.40	Double 1.70
Latte		2.20
Cappuccino		2.20
Americano		2.00
Mocha		2.20
Filter coffee		1.75
Hot chocolate		2.20

### Selection of loose leaf teas:

Scottish breakfast tea, Earl Grey, Chamomile flowers, Oriental sencha, Garden berries, Ginger & lemon, Elderflower & lemon, Peppermint	1.50
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## BOTTLED BEERS

Innis & Gunn	2.95
Aspalls cider	3.75
Deuchars IPA	3.75
Grolsch	3.95
Vedett Blond	3.95

**SPIRITS**

2.40

HENDRICKS  
...  
RUSSIAN STANDARD  
...  
HAVANA 3 YR OLD  
...  
JACK DANIELS

~ MIXERS ~

1.25

Tonic  
Slimline  
Lemonade  
Coke/Diet coke  
Tomato juice  
Juice

## SCOTTISH WHISKEY

Auchentoshan	2.30
Tobermory	2.30
Laphroaig	2.85
Highland park 12	2.85
Isle of Jura	2.85
Glenmorangie	3.10
Dalwhinnie	3.40
Talisker	3.40
Glenkinchie	3.60

## SPARKLING WINE & CHAMPAGNE

NV Torre del Gall Cava Brut Reserva	
Glass 6.00 Bottle 28.00	
NV Ca morlin, Veneto Spumante Prosecco	30.00
NV Torre del Gall Cava Rosad (rose)	32.00
NV Devaux Grande Reserve	50.00

## HOUSE WHITE

	Glass 500ml	Bottle
2009 Garganega, Alpha Zeta, Italy	3.75	9.95 14.50

## WHITES

2008 Côtes de Gascogne, Domaine de Saint Lannes, Gascogne, France	17.50
2009 Chardonnay, Los Primos, Mendoza, Argentina	18.00
2009 Picpoul de Pinet, Domaine la Croix Gratiot, Languedoc, France	19.50
2009 Vinedos de la Posada Torrontes Fairtrade & Organic, Argentina	21.00
2009 Pinot Grigio delle Venezie, Cortegiara, Veneto, Italy	22.00
2009 Sauvignon Blanc, Tinpot Hut, Marlborough, New Zealand	28.00

## ROSE

2008 Rosato Veronese, Alpha Zeta, Veneto, Italy	15.00
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## HOUSE RED

	Glass 500ml	Bottle
2009 Casa de Piedra Cabernet Sauvignon, Chile	3.75	9.95 14.50

## RED WINES

2008 Montepulciano d'Abruzzo, Il Faggio, Abruzzi, Italy	18.00
2009 Vinedos de la Posada Merlot Fairtrade & Organic, Argentina	20.00
2006 Shiraz Viognier, Willunga 100, McLaren Vale, South Australia	22.00
2008 Chianti, Cantine Leonardo, Tuscany, Italy	22.00
2008 Pinotage, Fairview, Paarl, South Africa	25.00
2007 Crozes Hermitage Rouge Les Jalets, Paul Jaboulet Aine, France	36.00

## SWEET WINE & PORT

2007 Muscat Beames de Venise, Jaboulet 75cl	30.00
2004 Late Bottled Vintage Port, Quinto do Infantado 75cl	35.00