

Thainstone House

STARTERS

GARLIC & CHILLI KING PRAWNS 10.50
Toasted sourdough bread

SCOTTISH SMOKED SALMON 10.50
Caper, celeriac remoulade, lemon wedge, crispbread and peashoot

SOUP OF THE DAY 7.50
Homemade bread

HAM HOUGH & PARSLEY TERRINE 9
Piccalilli, toasted brioche and dressed salad

SPINACH & MOZZARELLA ARANCINI (V) 8
Tomato sauce and salad

HAGGIS FRITTER 8
Whisky sauce

GRILLED GOATS CHEESE & ROASTED BEETROOT (V) 9
Caramelised onion, roasted hazelnut and aged balsamic

MAINS

LAMB RUMP 26
Dauphinoise potatoes, Savoy cabbage and peas, mint jus

BAKED HAKE 22
Buttered potatoes, tenderstem broccoli and chive beurre blanc

DUO OF PORK 26
Rosemary fondant potato, baby carrots, french green beans and apple jus

CHICKEN SUPREME 24
Pomme purée, pak choi and baby carrots and wild mushroom sauce

PAN FRIED FILLET OF SALMON 25
Herb crushed potatoes, asparagus samphire and Romesco

SMOKED HADDOCK & BLACK PUDDING RISOTTO 19
Parmesan crisp and rocket

GNOCCHI (V) 15
Wild mushroom, cherry tomato and asparagus

FROM THE JOSPER GRILL

ALL OF OUR STEAKS ARE SERVED WITH TOMATO, MUSHROOM & HAND CUT CHIPS

PRIME SCOTTISH BEEF BURGER 16
Fries, tomato relish

TOPPINGS 3
Haggis | Smoked Bacon | Fried Egg | Smoked Cheese

SIRLOIN STEAK 8oz 28
Thickly cut from the centre of the loin

RIB EYE STEAK 12oz 30
Cut from the centre of the rib

SAUCES 4
Diane | Blue Cheese | Peppercorn

SALADS & SIDES

CLASSIC CAESAR SALAD 10
Gem leaf, croutons, bacon lardons, anchovies, Grana Padana cheese

POMEGRANATE SUPERFOOD SALAD (V) 10
Toasted Walnuts, Goat's cheese, broccoli, mixed leaves, walnuts and citrus dressing

HAND CUT CHIPS 4

FRIES 4

ONION RINGS 4

CHILLI & SHALLOT TENDERSTEM 4

LEEK GRATIN 5

HERITAGE TOMATO SALAD 5

CREAM SPINACH 4

DESSERTS

APPLE CRUMB SUNDAE 9
Arran vanilla ice cream, toffee sauce and baby apple

VANILLA CHEESECAKE 9
Berry coulis, blackcurrent sorbet and strawberry

STICKY TOFFEE PUDDING 8
Butterscotch sauce, vanilla ice cream

TRIPLE CHOCOLATE BROWNIE 8
Salted caramael ice cream

COFFEE CRÈME BRÛLÉE 9
Shortbread

SELECTION OF ICE CREAMS & SORBETS 2,4,6
1, 2 or 3 scoops
Please ask a team member

THAINSTONE HOUSE CHEESE BOARD 15
Grapes, apple, relish and oatcakes

Guests dining on a dinner, bed and breakfast receive a £30 allocation per person. Before ordering, please advise a member of our team if you have a food allergy or intolerance.

Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge and this is no different - every penny you might want to give is shared equally by our teams through our "Fair Fund". There is no administration cost or anything retained by the company, what you may give is guaranteed to go to 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.

