

AT WESTERN HOUSE HOTEL

Our beef is hand selected by our Chef de Cuisine, Paul Cuthbert, using locally sourced Prime Scotch Beef to ensure we serve only the highest quality of local Scottish aged meat produce. All of our beef is also registered with the Scottish Beef Club for authenticity. Our vegetables and potatoes are of Scottish provenance when in season, and our fish is caught from sustainable Scottish sources wherever possible. All desserts and sauces are made in house by our chefs and all dairy products and eggs used to create the dishes are of Scottish origin.

Paul Cuthbert, Chef de Cuisine

### TO START

Sauté Woodland Mushrooms with Truffle Butter and Toasted Brioche £6.95

> Scottish Highland Terrine, Onion Marmalade & Oatcakes £7.95

Chilled Fig & Parma Ham Salad with Blue Cheese & Beetroot served with a Port Reserve £7.95

Haggis & Potato Bonbons on a Pond of Whisky Cream topped with Fried Leek Straws £6.95

Cornettes of Smoked Salmon with Prawns in Cracked Pepper Cream Cheese, with Dressed Leaves & Marie Rose Sauce £9.95

> Cajun Spiced Haddock Goujons, served with Chipotle Mayonnaise f795

Crisp Tempura of Vegetables / Chicken Breast, Sweet Chilli Sauce & Watercress Thai Salad £6.95 / £7.95

Warm Oriental Spiced Chicken Parsnip Crisps, Fine Leaves & Port Jus £8.95

Homemade Western House Hummus, Battoned Carrot & Chilled Celery £6.95

## MAIN COURSE

Braised Scottish Fillet Steak on a Root Vegetable Mash served with Shallot & Smoked Bacon Jus £28.95\*

Venison Casserole with Root Vegetables, Roast Potatoes & Puff Pastry Fleuron £12.95

Pork Fillet Milanese, Penne Pasta in a Tomato & Basil Sauce served with Fried Egg £14.95

Lightly Curried Crumbed Scottish Salmon, Plum & Chilli Sauce with a Timbale of Rice £14.50

Baked Hake with Black Olive Crust, Sautéed Potatoes & Garlic Buttered Sugar Snaps £15.75

Roast Breast of Chicken Stuffed with Broccoli Mousse, wrapped in Parma Ham on a Cheese & Chive Mash with Coarse Grain Mustard £17.95

Baked Cod with an Olive Tapenade, Mature Cheddar & Chive Sauce with Fried Greens & Sautéed Potatoes £16.95

Pan Seared Duck Breast, Dark Cherry Glaze with Pea and Garlic Pureé £18.95\*



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### THE GRILL

The dishes from our Grill Section are accompanied by a Classic Grill Garnish of Perthshire Flat Cap Mushroom, Tomato, Fresh Handmade Onion Rings, Homemade Chips & Salad along with a choice of sauce from Peppercorn, Béarnaise, Red Wine Jus or Blue Cheese.

Prime '28 Day' Dry Aged Scotch Rib Eye 8oz £24.95\*

Prime '28 Day' Dry Aged Scotch Fillet 6oz £29.95\*

Free Range Chicken Escalope £16.95

# **VEGETARIAN**

Gnocchi with Field & Forrest Mushrooms, Warm Celeriac and Carrot & Butternut Squash Purees £10.95

Pan Fried Cauliflower Steak glazed with Ocado Cheese with a Butternut Squash Casserole scented with Nutmeg £11.95

Vegan Hoi Sin Duck, Chive Rice & Hoi Sin Sauce served with Parsnip Crisps £11.95

Pan Fried Butternut Squash on a bed of Curly Kale & Red Cabbage Sauteed in Sesame Seed Oil Garnished with Pine Nuts £11.95

## **FAVOURITES**

The Western House Beef Burger
An 8oz Beef Burger hand made using locally
sourced Prime Scotch Beef, Matured Scottish,
Cheddar & Ayrshire Bacon served with our
Home Made Relish, Hand Cut Chips on a
Toasted Onion & Rosemary Bap
£12.95

Goujons of Sole Fillet with Hand Cut Chips Mushy Peas & Home Made Tartar Sauce £14.95

Beer Battered Haddock with Hand Cut Chips Mushy Peas & Home Made Tartar Sauce £12.95

Three Egg Omelette with your choice of Filling: Perthshire Mushroom, Ayrshire Bacon Scottish Cheese. Served with Hand Cut Chips & Tossed House Salad £9.95

Classic Caesar Salad with or without Chicken Baby Gem, Boiled Egg, Anchovies & Parmesan Starter £7.95 / Main £10.95

Nicoise Salad with Peppered Yellow Fin Tuna Green Beans & Heritage Tomatoes Starter £9.95 / Main £12.95

#### SIDE DISHES

French Fried Onion Rings
Hand Cut Chips
Western House Dirty Fries
Rocket & Parmesan Salad
House Tossed Salad with Balsamic Dressing
Melange of Seasonal Vegetables
Buttered Mash Potatoes
All £3.95