

SMALL PLATES & GRILL

QUEEN'S
HOUSE



FOR THE TABLE

WASABI CRISPS
(vg) 3.5

GORDAL OLIVES
(gf) (vg) 5
garlic, rosemary & thyme

WARM FLATBREADS
(vg) 5
hummus dip

FRICKLES
(vg) 4.5
dill pickles, baby onions &
ranch dressing

TO START & SHARE

a selection of small plates to choose as a starter or to be shared with friends

GRILLED MONKFISH (gf) (df) 9.5
butternut and chilli purée & crispy
shallot rings

**SMOKED HADDOCK
CROQUETTES** 7
leek velouté & crispy leeks

**FILLET OF
BEEF TARTARE** 12.5
crostini & truffle hollandaise

**SALT BAKED
BABY BEETS** (v) 6.5
whipped goats cheese,
honeycomb & filo crisps

HAGGIS BEIGNETS (df) 6.5
whisky and onion jam & orange drizzle

**HOME SMOKED CHICKEN
CAESAR SALAD** (gf) 8
anchovies, romaine, bacon crumb & egg

CAULIFLOWER FRITTERS
(gf) (vg) 6
garlic & chilli dressing

DUNKELD SMOKED SALMON
(gf) 9.5
capers, samphire & purslane

SOUP OF THE DAY
(vg) 5
toasted sourdough

HALLOUMI (gf) (v) 6.5
tomato & chilli fondue

**HEIRLOOM TOMATO &
BURRATA SALAD** (gf) (v) 12
basil & lemon gremolata

**CHICKEN
LIVER PARFAIT** 7
sourdough & chorizo crumb

MAINS

a selection of classic dishes & favourites

**LIME & DILL BEER
BATTERED HADDOCK** (df) 15
chunky chips, tartare sauce & mushy peas

**½ ROAST GARLIC &
HERB CHICKEN** (gf) 16.5
creamed potato & chicken jus

**QUEEN'S HOUSE
RIB-EYE BURGER** (df) 16
marrow, dill pickle, gem lettuce
& beef tomato

HAGGIS WELLINGTON (vg) 16
mushroom duxelle, spinach, wild
mushroom & tarragon cream

**BUTTERMILK CHICKEN &
SRIRACHA BURGER** 15
beef tomato, gem lettuce,
ranch sauce & fries

WILD VENISON STEW (df) 14.5
slow cooked Glenfeshie estate
venison, port and red wine jus &
thyme dumplings

THE GRILL

we only use locally sourced dry-aged beef and all our steaks are served with roast plum tomato,
portobello mushroom & seasoned fries

SIRLOIN 8oz (df) 28

FILLET 7oz (df) 35

RUMP 8oz (df) 20

SIDES & SAUCES

SEASONED FRIES
(gf) (vg) 3.5
Scottish sea salt

**ROAST VEGETABLE
COUSCOUS** (vg) 4
peppers, courgette, onion & coriander

TRUFFLE HOLLANDAISE
(v) 2.5

**PARMESAN & TRUFFLE
FRIES** (gf) 5
parmesan & truffle oil

STIR FRY GREENS
(gf) (vg) 4.5
savoy, sugar snaps, courgette
& green pepper

PEPPERCORN
(gf) (v) 2.5

**SAUTÉED GARLIC
& ONION POTATOES**
(gf) (vg) 4.5
new potatoes, garlic, onions & thyme

**RED CABBAGE
SLAW** (gf) (vg) 3.5

CHIMICHURRI
(gf) (vg) 2.5

HOUSE SALAD
(gf) (vg) 4
olive oil & lemon dressing

GARLIC & HERB BUTTER
(gf) (v) 2.5

(gf) = gluten free (df) = dairy free (vg) = vegan (v) = vegetarian