




WHISKI ROOMS
www.whiskirooms.com
DINNER



NIBBLES TO SHARE

- VINCI OLIVES..... 3.95
Mediterranean
- LOAF OF BREAD..... 5.95
black olive tapenade, olive oil
- CHARCUTERIE BOARD..... 13.95
a selection of cured meats, bread, pickles



MEAT & FISH MAINS

- HAGGIS..... 15.95
MacSween's haggis, bashed neeps, potato, leek, whisky sauce
- STEAK AND ALE PIE..... 17.50
mashed potato or chips, seasonal vegetables
- WHISKI BURGER..... 14.95
smoked Scottish cheese, cured bacon, onion jam and chunky chips
- WHISKI ROOMS HADDOCK & CHIPS..... 15.95
rolled east coast haddock, panko crumb, chunky chips, crushed peas, lemon, tartare sauce
- SCOTTISH SALMON..... 18.95
broccoli, crushed herb new potatoes, grilled vegetables, light butter and caper sauce
- FREE RANGE CHICKEN BREAST..... 17.95
creamy herb mash, whisky mushroom sauce
- BRAISED SHOULDER OF PERTSHIRE LAMB . 18.95
sauteed potatoes, carrots, shallots, root vegetables and thyme jus
- RUMP OF PERTSHIRE VENISON..... 22.95
charred kale, stilton & beetroot puree, port & red wine jus

VEGETARIAN & SALADS

- BUTTERNUT SQUASH, PEAR AND GOATS CHEESE TART..... 12.95
walnut, celery and apple salad
- HAGGIS..... 14.95
MacSween's vegetarian haggis, swede puree, potato, leeks, whisky sauce
- CAESAR SALAD..... 11.95
crispy gem lettuce, lardons, egg, anchovies, parmesan, Caesar dressing
- ADD CHICKEN..... 14.95
- TARRAGONA CHICKEN SALAD..... 13.95
grilled chicken breast, dressed rocket leaves, roast peppers, goats cheese, toasted almonds, balsamic reduction

DESSERTS

- STICKY TOFFEE PUDDING..... 7.50
salted caramel sauce, vanilla ice cream
- APPLE TARTE TATIN..... 7.95
with vanilla ice cream
- WHISKI'S CRANACHAN..... 7.50
whisky and honey cream, oats, raspberry gel, raspberry sorbet
- WHITE CHOCOLATE & RASPBERRY BRÛLÉE..... 6.95
brandy snap crumb
- SELECTION OF LUXURY ICE CREAMS..... 6.95



STARTERS

- CREAM OF MUSHROOM SOUP..... 5.95
micro herb, truffle oil, artisan bread
- HAGGIS SPRING ROLLS..... 7.95
mixed leaf, plum sauce, balsamic
- CULLEN SKINK (traditional fish chowder)..... 7.50
artisan bread
- PAN SEARED TIGER PRAWNS..... 8.95
caper and lemon butter
- SCOTTISH SALMON THREE WAYS..... 8.95
Talisker 10 yo cured, smoked, hot smoked salmon, caper berries, lemon, crème fraiche
- PORK BELLY, BEAN CASSOULET, TARRAGON JUS... 7.50
- WILD MUSHROOM CROSTINI..... 6.95
carrot puree, garlic & herb butter sauce

STEAKS

Our Steaks are Scotch beef, grass fed and matured for 35 days. All cuts are served with chunky chips, roasted tomato and mixed leaf salad

- SIRLOIN 280G..... 25.95
- RIB EYE STEAK 280G..... 26.95
- FILLET STEAK 227G..... 29.95
- CHATEAUBRIAND..... 59.95
with two sauces, chips and salad

STEAK SAUCES

- PEPPER SAUCE..... 2.95
- ARDBEG WHISKY..... 3.95
- BÉARNAISE SAUCE..... 3.50
- WHISKY MUSHROOM SAUCE..... 3.50

SIDES

- CHUNKY CHIPS..... 3.50
- DAUPHINOISE POTATOES..... 3.95
- CHANTENAY CARROTS, FINE BEANS... 3.95
- BROCCOLI, ALMONDS, CAPERS..... 3.95
- MIXED WILD LEAVES..... 3.95
honey and mustard dressing
- TRUFFLE AND PARMESAN CHIPS..... 4.50

CHEESE

- SCOTTISH CHEESE SELECTION FROM I.J. MELLIS 9.50
chutney, celery, biscuits and frozen grapes

