



WHISKI ROOMS

www.whiskirooms.com



Whiski Rooms dishes are freshly prepared by our skilled chefs who work with daily fresh produce using the best local Scotch beef, the finest local fish from Neptunes Larder from the east coast of Scotland. Our vegetables are of the highest local quality, our delicious bread comes from a local Artisan bakery and we use Macsweens haggis and other proud local suppliers

NIBBLES TO SHARE

VINCI OLIVES.....	3.95
<i>Mediterranean</i>	
LOAF OF BREAD.....	5.50
<i>black olive tapenade, olive oil</i>	
CHARCUTERIE BOARD.....	13.95
<i>a selection of cured meats, bread, pickles</i>	



STARTERS

CAULIFLOWER SOUP.....	5.95
<i>artisan bread</i>	
HAGGIS SPRING ROLLS.....	7.50
<i>spiced plum sauce</i>	
CULLEN SKINK (<i>traditional fish chowder</i>).....	6.95
<i>artisan bread</i>	
PAN SEARED TIGER PRAWNS.....	7.95
<i>caper and lemon butter</i>	
SCOTTISH SALMON THREE WAYS.....	7.95
<i>Balvenie cured, smoked, hot smoked salmon, caper berries, lemon, crème fraiche</i>	
CARPACCIO OF VENISON.....	8.50
<i>blackberry gel, soft quail's egg, rocket & parmesan</i>	

LEGAL INFORMATION: All weights are approximate (uncooked). Photography is for illustration purposes only. All items are subject to availability. All prices are inclusive of V.A.T. Sadly we cannot guarantee any items on the menu are free from traces of nuts. (V) is for Vegetarian. The management reserve the right to cancel/amend or change items on the menu without notice. A discretionary service charge will be added to parties of 6 or more. The 14 main food allergens listed by the EU in the new regulations are not listed on this menu therefore the customer should ask staff and management for further information on this menu's dish allergen information.

MEAT & FISH MAINS

HAGGIS	14.95
<i>MacSween's haggis, suede puree, potato, leek, whiskey sauce</i>	
<i>(Recommended Whisky – Ardbeg Uigeadail - spicy and deep smoky flavours)</i>	
STEAK AND INNIS & GUNN PIE	15.95
<i>mashed potato, seasonal vegetables</i>	
<i>(Recommended Whisky – Talisker 10yo - spicy notes)</i>	
WHISKI BURGER	14.95
<i>smoked Scottish cheese, maple cured bacon, onion jam and shoestring fries</i>	
WHISKI ROOMS HADDOCK & CHIPS	15.95
<i>rolled east coast haddock, panko crumb, chunky chips, crushed peas, lemon, tartare sauce</i>	
LOCH DUART SALMON	17.95
<i>broccoli, grilled vegetables, light butter sauce</i>	
FREE RANGE CHICKEN BREAST	17.95
<i>winter roots, crisp mushroom, jus</i>	
<i>(Recommended Whisky – Glenmorangie Nectar D'or - sweet honey flavour)</i>	
BRAISED SHOULDER OF PERTSHIRE LAMB	18.95
<i>sautéed potatoes & root vegetables, rosemary & thyme jus</i>	
<i>(Recommended Whisky – Bunnahabhain 12yo)</i>	
RUMP OF PERTSHIRE VENISON	21.95
<i>roasted beetroot, Scottish mushrooms, port & venison jus</i>	



VEGETARIAN & SALADS

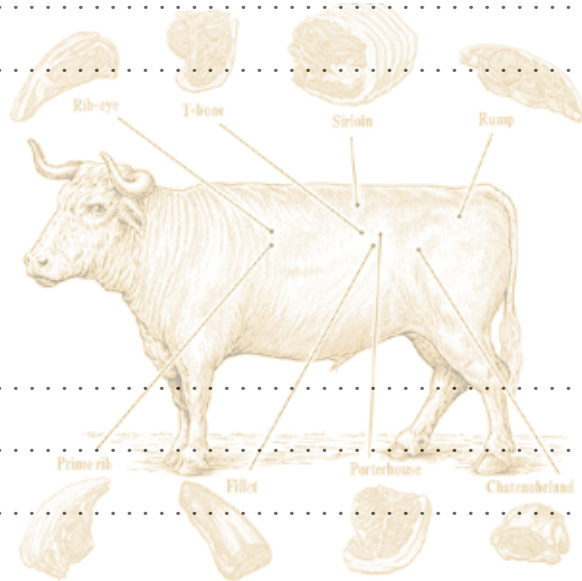
BUTTERNUT SQUASH, PEAR AND GORGONZOLA TART	11.95
<i>walnut, celery and apple salad</i>	
HAGGIS	12.95
<i>MacSween's vegetarian haggis, suede puree, potato, leeks, whiskey sauce</i>	
CAESAR SALAD	10.95
<i>crispy gem lettuce, lardons, egg, anchovies, parmesan, Caesar dressing</i>	
- ADD CHICKEN	13.95



STEAKS

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

RIB EYE STEAK 280g	24.95
FILLET STEAK 225g	29.95



STEAK SAUCES

PEPPER SAUCE	2.95
ARDBEG WHISKY	3.95
BERNAISE SAUCE	3.50



SIDES

CHUNKY CHIPS	3.50
POT OF FRIES	3.50
SEASONAL VEGETABLES	3.95
SAUTÉED POTATOES	3.95
BROCOLLI, ALMONDS, CAPERS	3.95
MIXED WILD LEAVES	3.95
<i>honey and mustard dressing</i>	

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DESSERTS

STICKY TOFFEE PUDDING	7.50
<i>salted caramel sauce, vanilla bean ice cream</i>	
WHISKI'S CRANACHAN	7.50
<i>whisky and honey cream, oats, raspberry gel, raspberry sorbet</i>	
CRÈME BRÛLÉE	6.95
<i>toasted almond shortbread</i>	
SELECTION OF LUXURY ICE CREAMS	6.95



CHEESE

SCOTTISH CHEESE SELECTION FROM I.J. MELLIS	9.50
<i>chutney, celery, biscuits and frozen grapes</i>	