

METROPOLITAN

A LA CARTE MENU Available from 5pm

We cater for all - please ask your server if you have a food allergy or intolerance.

STARTERS

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| SOUP OF THE DAY (v) with crusty bread | 4.25 |
| PAN FRIED SCALLOPS with a pea puree, bacon dust & balsamic jelly | 8.45 |
| THREE CHEESE ARRANCINI (v) with vegetable ratatouille & aubergine relish | 5.25 |
| RANNOCH SMOKED DUCK BREAST with a fennel slaw & sesame dressing | 7.50 |
| WILD MUSHROOM & SPICED CHICKEN RAVIOLI with a red pepper coulis | 7.25 |
| SMOKED SALMON & SPINACH CREAM CHEESE ROULADE with mixed leaves, lemon & dill mayonnaise | 6.95 |
| CHARGRILLED FILLET OF MACKEREL with sweet & sour beetroot & house dressing | 6.25 |
| STEAMED FRESH MUSSELS in a garlic & white wine cream with toasted ciabatta | 6.95 |
| HAND PICKED HAM HOUGH with toasted brioche, poached egg and wholegrain mustard dressing | 5.95 |

MAINS

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| PAN SEARED FILLET OF SEABASS with a trio of cauliflower, tomato & caper beurre blanc | 13.95 |
| PAN SEARED FRENCH TRIM BREAST OF CHICKEN with a wild mushroom rice & Madeira sauce | 13.95 |
| PAN SEARED LOIN OF LAMB with fondant potato, sautéed spinach & a celeriac paste with a red wine jus | 15.95 |
| FOREST MUSHROOM MEZZALONA (v) with roasted Mediterranean vegetables, red pepper coulis, parmesan shavings & white truffle oil | 10.95 |
| PAN FRIED PORK FILLET with a warm pineapple salsa & sautéed new potatoes | 12.95 |
| GLAZED HAKE with a squash risotto, salsify & yellow split pea puree | 12.95 |
| PAN SEARED LOIN OF VENISON with beetroot 3 ways, parmentier potatoes & a red wine jus | 17.95 |
| 16oz TOMAHAWK SHARING BOARD (for two people) with grilled flat cap mushrooms, plum vine tomato, pepper sauce, rocket & parmesan salad & hand cut rooster chips | 54.95 |
| 8oz SCOTTISH SIRLOIN STEAK with grilled flat cap mushroom, plum vine tomato, rocket & parmesan salad & hand cut rooster chips | 19.95 |
| SURF & TURF GARNISH - 3 king prawns with garlic butter | 3.95 |
| STEAK SAUCES: Peppercorn Thyme jus Garlic butter | 1.25 each |

SIDES 2.95

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| NEW SEASONAL BABY POTATOES | MARIS PIPER HAND CUT CHIPS |
| SEASONAL VEGETABLES | CAULIFLOWER IN MATURE CHEESE |
| RED ONION & PLUM TOMATO SALAD | ONION RING STACK |

DESSERTS All 4.95

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| HOMEMADE KEY LIME PIE with a duo of fruit coulis | WHITE CHOCOLATE & BAILEYS BRIOCHE & BUTTER PUDDING with a warm crème anglaise |
| TRIO OF CHOCOLATE MOUSSES with chantilly cream & seasonal berries | SUMMER BERRY ETON MESS |
| HOMEMADE CHEESECAKE OF THE DAY | TRIO OF HANDMADE ICE CREAM |

EARLY EVENING WINE & DINE

Sunday- Friday 5pm – 8pm, Saturday 4pm – 7pm

2 COURSES & GLASS OF WINE 12.95

2 COURSES & BOTTLE OF WINE
PER COUPLE 29.95

CHOICE OF WINE

WHITE

Fuente Verde Macabeo Blanc, Spain

RED

Fuente Verde Garnacha Tinto, Spain

ROSE

Fuente Verde Garnacha Tinto, Spain



SOUP OF THE DAY (v)
served with homemade bread

ASSIETTE OF HAGGIS

spring roll, fritter & croquette with a turnip puree & whisky jus

TWICE BAKED CHEESE SOUFFLE (v)
with an apple, walnut & pomegranate salad

PRAWN & AVOCADO

topped with Marie Rose sauce

PAN FRIED SCALLOPS

with a pea puree, bacon dust & balsamic jelly
(Add Supplement 3.5)



CHARGRILLED BACON STEAK

with wholegrain mustard mash, grilled mushroom & tomato

TURKEY SCHNITZEL

with a white wine & mushroom tagliatelle

BREADED FILLET OF HADDOCK

with hand cut chips & homemade tartare sauce

FOREST MUSHROOM MEZZALONA (v)

with roasted Mediterranean vegetables, red pepper coulis, parmesan shavings & white truffle oil

6oz SCOTTISH SIRLOIN STEAK

with grilled flat cap mushroom, plum vine tomato, rocket & parmesan salad & hand cut rooster chips
(Add Supplement 6.5)

GREY GOOSE

LIQUID DESSERTS

Original drink serves created by our bar staff 9.45

GREY GOOSE ESPRESSO MARTINI

Grey Goose Vodka with fresh espresso and chocolate liquor

STRAWBERRIES AND DREAM

Grey Goose Vodka, strawberry liquor and Rose Prosecco. Created by Thomas

GREY GOOSE LE MOUSSE

Grey Goose Pear, cream and chocolate sauce. Created by Jade

CRUMBLE DE POIRE

Grey Goose Pear, vanilla liquor and cream with biscuit rim. Created by Megan

WHEN LIFE GIVES YOU LEMONS

Grey Goose Citrus, vanilla liquor, honey and fresh lemon. Created by Tanya