



Evening À la carte Menu

18:00 - 22:00

STARTERS

Leek and Potato Velouté *Charred Leeks, Confit Potatoes* - **6.50**

Venison Tartar *Confit Egg Yolk, Pickled Vegetables* - **12.50**

Isle of Mull Crab *Compressed Watermelon, Pickled Cucumber, Squid Ink Cracker* - **10.50**

Rope Grown Shetland Mussels *“Marinière” Garlic & White Wine Cream Sauce* - **8.50**

Ham Hock & Aaron Mustard Terrine *Piccalilli, Parsley Mayo* - **9.50**

MAINS

North Atlantic Hake Fillet *Creamy Caramelised Onion Risotto, Caper & Golden Raisin Vinaigrette* - **16.50**

Confit Duck Leg *Creamed Savoy Cabbage, Pommes Fondant, Port Wine Jus* - **16.50**

Baked Fillet of Scottish Salmon *Braised Fennel, Sea Herbs, Candied Orange Sauce* - **15.50**

8oz Rib Eye Steak *Seasonal Greens, Hand Cut Chips, Herb & Shallot Butter* - **21.50**

Slow Braised Beef Cheek Pommes Purée *Root Vegetables, Pancetta* - **17.50**

Grilled Scottish Langoustines in Herb Butter *Crushed New Potatoes, Seasonal Greens* - **24.00**

Sautéed Potato Gnocchi *Scottish Girolles, Spinach* - **14.50**

DESSERTS

Local Red Berry & Vanilla Fool *Fennel Meringue* - **9.00**

Perthshire Strawberry Cheesecake *Macerated Strawberry Compote, Basil Sorbet* - **£9.50**

Yoghurt & Heather Honey Pannacotta *Seeded Granola, Honeycomb* - **8.00**

Dark Chocolate Mousse *Candied Lime, Toasted Coconut* - **8.00**

Selection Of Highland Fine Cheeses of Tain *Served with Oatcakes, Celery and Grapes* - **£12.00**

Please inform your server of any allergens or dietary requirements.



THE FRIAR'S CLASSICS

BLACKFRIARS LUNCH MENU 13.95 (2 COURSES)

STARTERS

Soup of the Day (V)

Rope Grown Shetland Mussels

"Marinière" Garlic & White Wine Cream Sauce

Ham Hock & Aaron Mustard Terrine

Piccalilli, Parsley Mayo

MAIN COURSE

Confit Duck Leg

Pommes Puree, Seared Calçots, Port Wine Jus

Baked Fillet of Hake

Caramelized Onion Risotto, Caper and Golden Raisin Vinaigrette

Sautéed Potato Gnocchi

Garlic and Herb Cream Sauce, Crispy Parmesan (V)

PUB CLASSICS SERVED BETWEEN 11:00 - 18:00

CLASSICS

Soup of the Day - 6.00

Gourmet Blackfriars Steak Burger - 12.00

*Home made Brioche Bun, Swiss Cheese,
Streaky Bacon with Hand Cut Chips*

Maltsmith Battered Fish - 13.95

and Hand Cut Chips, Tartar Sauce

8oz Ribeye Steak - 21.50

*Seasonal Greens, Hand Cut Chips, Herb and
Shallot Butter*

Blackfriars "Loaded Fries" - 7.50

*Fine Chips, Spring Onions, Swiss Cheese,
Sriracha Mayo, Sour Cream*

SALADS & SANDWICHES

Classic Caesar Salad - 6.00

With Anchovies, Parmesan and Garlic Crouton

Blue Cheese & Celery Salad - 5.50

With Apple and Walnuts

Blackfriars "Club" Sandwich - 6.00

With Bacon, Chicken and Fried Egg

Braised Beef & Swiss Cheese Melt - 5.50

DESSERTS

Yoghurt & Heather Honey Pannacotta - 8.00

Seeded Granola, Honeycomb

Dark Chocolate Mousse - 8.00

Candied Lime, Toasted Coconut

Chefs Selection - 6.00

of Home Made Ice-Cream and Sorbets

Please inform your server of any allergens or dietary requirements.
10% service charge added to tables of 6 or more.