

THE
ghillie
at Cornhill Castle

**WE LOOK AFTER OUR TEAM,
BECAUSE THEY LOOK AFTER YOU:**

- 10% of our net profits are shared with every employee who's been with us 12+ months. The amount is based on hours worked, not salary, to make it fair.
- A discretionary service charge will be added to your bill and 100% of this will be allocated the team. This also applies to any other card or cash tip you leave. All tips are shared out through a system controlled by a team representative.

SHARING PLATTERS

Selection of Warm Breads *(v, vea)*
Olive Oil | Chilli Butter | Balsamic | Smoked Sea Salt **9.00**

Antipasto Board *(va)*
Cured Meats | Spiced Chutney | Crumbled Feta | Olives
Ciabatta | Olive Oil | Balsamic **18.00**

APPETISERS

Soup of the Day *(v, vea, gfa)*
Salted Butter | Sourdough Bread **7.25**

Slow Cooked Ham Hock & Spring Pea Velouté
Minted Crème Fraiche | Crackling Pieces **7.95**

Pan-Seared Scallops *(gf)*
Chestnut Purée | Pickled Apple | Nduja Crumb **14.50**

Salt & Chilli Tofu Bites *(ve)*
Soy & Ginger Dressing **9.50**

Smoked Mackerel Pâté
Poached Quail's Egg | Lemon Gel | Sourdough Crouton
Pea Shoot & Shallot Salad **8.95**

Thyme-Seared Pigeon Breast *(gfa)*
Beetroot Purée | Pickled Blackberry
Hazelnut Crumb | Watercress **11.00**

Sea Trout Escabeche *(gf)*
Citrus & Sherry Marinade | Shaved Fennel
Orange Zest | Micro Herb Salad **12.50**

Fine Chicken Liver Parfait
Fig Chutney | Balsamic Dressing | Sourdough Croutons **8.50**

Roasted Fig with Dolcelatte Cheese *(v)*
Walnut Crumb | Balsamic Dressing **8.25**

MAIN COURSES

Cornhill Steak Pie *(gf)*
Slow Braised Chuck of Beef | Buttered Pastry
Seasonal Greens **19.75**

Fish & Chips
Battered Haddock | Minted Peas
Charred Lemon | Tartare Sauce **18.95**

Seared Monkfish Tail
Saffron Fondant | Prawn Skewer | Lemon Gel
Sea Fennel | Shellfish Bisque **28.00**

Braised Feather Blade of Beef
Oxtail Croquette | Pomme Purée
Confit Carrot | Crispy Onion **19.95**

Roast Harissa Cauliflower *(ve)*
Herb Emulsion | Hazelnut Crumble | Pickled Shimeji
Mushrooms | Buttered Kale **19.95**

Duo of Chicken
Pan-Fried Chicken Supreme | Chicken & Herb Bon Bon
Butter Cabbage | Glazed Carrots | Cauliflower Purée
Tarragon Velouté **23.00**

BURGERS

Castle Burger *(gfa)*
6oz Beef Burger | Streaky Bacon
Smoked Applewood | Chilli Jam | Gem Lettuce
Tomato | Milk Bun | Fries **17.95**

Mediterranean Lamb Burger
8oz Lamb Burger | Roasted Red Pepper
Crumbled Feta | Olive Pesto | Gem Lettuce
Red Onion | Milk Bun | Fries **21.95**

Venison Burger
6oz Venison Burger | Streaky Bacon
Blue Cheese | Blackberry Ketchup | Rocket
Red Onion | Milk Bun | Fries **18.95**

Spiced Jackfruit Burger *(ve)*
Vegan Cheese | Gem Lettuce | Tomato
Pickled Slaw | Brioche Bun | Fries **18.95**

Please alert your server of any food allergies or intolerances that you have
& we will do our best to accommodate your needs. *(v)* vegetarian dish
(va) vegetarian available *(gf)* gluten free dish | *(gfa)* gluten free available
(ve) vegan dish | *(vea)* vegan available

GHILLIE GRILL

*All steaks are served with Confit Tomatoes, Wild Mushroom & Spinach Fricassee,
Seasoned Greens, Corn on the Cob and Sea Salted Fries*

Choose your cut:
10oz Ribeye 32.00
8oz Fillet 38.00
16oz T- Bone 48.00
Chateaubriand 21.00
(Choose 100g-500g, price per 100g)

Choose one of the following sauces:
Peppercorn | Whisky | Bearnaise | Blue Cheese Dressing | Chimichurri
4.00 each

The Castle Chateaubriand *(For Two)*
500g Centre-Cut Scottish Beef | Choose two sauces **85.00**

SIDES

Fries
Fries *(ve, gf)* **4.00**
Cajun *(ve, gf)* **4.25**
Chilli *(ve, gf)* **4.25**
Parmesan & Truffle *(v, gf)* **4.25**

Seasonal Greens *(v, vea)* **5.25**

Minted Mushy Peas *(v)* **4.00**

Creamed Spinach *(v)* **4.95**

Buttered Mash *(v)* **4.50**
Corn on the Cob *(v, vea)* **4.50**
Saffron Fondant *(v)* **4.00**
Smoked Tenderstem Broccoli *(v, vea)* **5.50**
Onion Rings *(v)* **4.95**
Garlic Bread *(v, vea)* **4.50**
Garlic Bread with Cheese *(v)* **4.95**

DESSERTS

Sticky Toffee Pudding *(v)*
Cardamom & Toffee Sauce | Salted Caramel Ice Cream **8.25**

The Castle Garden *(v)*
Mint Parfait | Mint Chocolate Ice Cream | Dark Chocolate Ganache | Chocolate Ash **10.95**

Limoncello Tiramisu *(v)*
Lemon Tuile | White Chocolate Shard **9.00**

Selection of Ice Cream & Sorbet *(v, gfa)*
Chocolate Crumb **7.95**

Rhubarb & Pear Crumble *(v)*
Ginger-Infused Custard | Tablet Ice Cream **8.95**

Raspberry & Gin Cheesecake *(ve)*
Raspberry Coulis | Raspberry Sorbet **9.95**

Baked Chocolate Chip Cookie Dough *(v)*
Vanilla Ice Cream | Caramel Drizzle
Honeycomb Pieces **8.95**
Available to Share:
For 2 - 13.95 | For 4 - 25.95





A Scottish feast for your senses...

CORNHILLCASTLE.CO.UK

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