

A Scottish feast for your senses...

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.
- Should you choose to leave a tip, through card or cash, 100% of it will be allocated to the team in this venue, and is shared out through a system controlled by a team representative.

STARTERS

Soup of the Day (vea, gfa) $\pounds 6.75$ Warm focaccia, flavoured butter

Campbells Butchers Haggis £8.45

Bashed neeps, champit tatties, leek crisp, whisky & thyme jus

Double Oak Smoked Salmon (gfa) £11.95

Pickled cucumber & shallot, caperberries, brioche crouton, watercress & lemon oil

Seared King Scallops (gf) £13.45

Garlic & lemon butter, braised leek & samphire

Confit Chicken, Apricot & Pancetta Terrine (gfa) £8.95

Tarragon aioli, watercress and roquette, sherry vinaigrette

Roast Pepper Hummus (v, vea) £7.95

Pickled watermelon, cucumber relish, sweet drop peppers, marinated feta, grain salad

MAINS

MAINS -	
Cornhill Steak Pie Slow braised chuck of beef, rich wine gravy, buttered mash potato, glazed carrots & sprouting broccoli	£19.75
Beer Battered Haddock Sustainable haddock, chunky chips, tartare sauce & mushy peas	£18.95
Ballotine of Chicken (gf) Spinach, mushroom and tarragon, roast heritage carrots, candied beets, buttered mashed potato, wild mushroom & cider jus	£18.95
Risotto of Fresh Peas, Basil & Kale (gf, va, vea) Hazelnut pesto, parmesan crisps, rocket leaf	£15.45
House Burger 6oz prime beef patty, crisp gem lettuce, tomato, coleslaw, brioche bun, house sauce, crisp pickle & fries	£16.95
Add: Haggis Cheese Bacon	£2.00
Rump of Lamb (gf) Fricassee of beans, pancetta & mint, grilled gem leaf, potato rosti, thyme jus	£21.95
10oz Scotch Rib Eye (gfa) Grilled Portobello mushroom, garlic & herb butter, roast tender stem broccoli, chunky chips, peppercorn sauce	£33.95

SIDES

Chive Mashed Potato (v, gf) £5.25

Hand Cut Chips (v, ve, gf) £4.45

Beer Battered Onion Rings (v, ve) £4.75

Glazed Roots and Heritage Beets (v, vea, gf) £4.75

Baby Spinach, Endive and Rocket Salad (gf, v, vea) £4.45 Pickled shallot, white grape and celery, sherry vinegarette

Focaccia (v, vea) £4.45
Flavoured butter and balsamic vinegar

Bashed and Buttered Neeps £4.95

DESSERTS

Sticky Toffee Pudding Salted caramel, vanilla ice cream	£7.95
Lemon & Ricotta Tart (v) Toasted pine nuts, fresh raspberries & berry coulis	£7.75
Miso Caramel Cheesecake (v) Ginger crumb, clotted cream	£7.95
Summer Fruit Pavlova (gf, v) Crème diplomat, fresh berry compote, vanilla ice cream	£8.25
Errington Farmhouse Cheese, Cora Linn,	
Clava Brie & Lanark Blue (gfa) Spiced chutney, apple & biscuits	\pounds 12.45



Please alert your server of any food allergies or intolerances that you have and 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



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