

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.

• 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.

STARTERS -

Soup of the Day (v, vea, gfa) £6.75 Warm focaccia, flavoured butter

Haggis Strudel $\pounds 8.95$ Oatmeal crumb, turnip fondant, thyme and whisky jus

Duo of Oak Smoked Salmon (gfa) £11.95 Sourdough crouton, aioli, pickled shallot and cucumber, endive and lemon balm

Cullen Skink Velouté £8.50 Smoked haddock and leek, creamy potato soup

Pan Seared Scallops *(gfa)* £13.45 Black pudding, cauliflower puree, Parma ham crisp, cardamom and orange reduction

Confit Ham Hock (gfa) £8.95 Pickled shallot and caper terrine, golden beetroot relish, endive and fine herbs

Roast Pepper Hummus (v, vea, gfa) £8.45 Pickled watermelon, cucumber relish, sweet drop peppers, marinated feta, grain salad

HOUSE FAVOURITES

Cornhill Steak Pie Slow braised chuck of beef, rich wine gravy, roast roots	£19.75
Beer Battered Haddock Sustainable haddock, chunky chip tartare sauce and mushy peas	£18.95 s,
House Beef Burger 6oz Prime beef patty, crisp gem le tomato, coleslaw, brioche bun, hou crisp pickle and fries	
Add: Haggis Cheese Bacon	£2.00
Beetroot, Quinoa and Roast Pepper Burger (v) Crisp gem lettuce, tomato, coleslaw, brioche bun, and fries	£16.95
10oz Scotch Ribeye (gfa) Grilled Portobello mushroom, garlic and herb butter, roast tenderstem broccoli, chunky chips, peppercorn sauce	£33.95

CORNHILL CLASSICS

Served with our seasonal vegetables and potato

Grilled King Oyster Mushroom (gfa, v, vea) £18.25 Truffled risotto cake caramelised shallot, tarragon essence

> Pan Fried Halibut (gfa) £28 Toasted hazelnut crust, cauliflower, sea greens

Ballotine of Chicken (gf) £18.95 Tarragon and spinach, king oyster mushroom, roast heritage carrot, madeira jus

Fillet of Beef Medallion (gf) £32 Spinach, celeriac, crisp potato and horseradish, port jus

Pork Belly (gf) £22.45 Sage and thyme, charred hispi cabbage, vichy carrot, cider glaze

SIDES -

Chive Mashed Potato (v, gf) $\pounds 5.25$

Hand Cut Chips (v, ve, gf) £4.95

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) $\pounds4.45$ Flavoured butter and balsamic vinegar

Bashed and Buttered Neeps \pounds 4.95

DESSERTS	
Sticky Toffee Pudding (v) Salted caramel, vanilla ice cream	£8.25
Bramley Apple and Bramble Crumble Slice (v, vea) Vanilla ice cream and anglaise	£7.95
Warm Pecan Pie (v) Maple cream, orange crème fraiche	£8.45
Coconut and Lime Panna Cotta (ve) Passion fruit, mango sorbet	£8.25
Scottish Cheese Board <i>(gfa)</i> Errington Farmhouse Cheeses; Cora Linn, Clava Brie & Lanark Blue Spiced chutney, apple & biscuits	£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



A Scottish feast for your senses...CORNHILLCASTLE.CO.UKBIGGAR, SOUTH LANARKSHIRE, ML12 6QE - TEL: 01899 220 001