

THE VIEW Restaurant

DINNER

Breads and Dips

Sun Dried Tomato and Mozzarella Focaccia	£4
Herb and Sea Salt Flat Bread with Humus	£4
Wholemeal Bread with Balsamic and Olive Oil	£3

Starters

Warm Arbroath Smokie Flan , Smoked Salmon, Pea Puree	£9.5
Smooth Chicken Liver, Brandy and Garlic Pate, Plum Chutney, Melba Toast	£8
Soup of the Day with Wholemeal Bread	£4.5
Breaded" Campbells "Haggis Fritters with Redcurrant and Thyme Sauce	£7.5
Pear, Watercress, Crispy Bacon , Blue Murder Cheese & Toasted Pine Nut Salad, Aged Balsamic	£8.5
Goats Cheese & Parma Ham Spring Roll, Beetroot Puree, Salad Leaves	£8.5

Mains

Slow Cooked Perthshire Lamb Shank, Red Onion Jus, Sweet Potatoes, Onion Fritters	£22
Cajun Chicken Breast, Root Vegetable Puree , Pak Choi, Croquette Potatoes, Soy & Ginger Dressing	£19
Grilled Cod Fillet , Crushed Potatoes, Green Beans , King Prawn , Caviar & Fennel Cream Sauce	£23
(V) Potato Gnocchi , Spiced Tomato Ratatouille , Vegetable Pakoras, Feta Cheese	£18
Angus Beef Fillet, Mustard Crust, Spinach Leaves , Mushroom & Tarragon Cream , Chunky Chips	£28
Caramelised Duck Breast , Sesame Broccoli, Butternut Squash, Blue Berry & Thymes Jus, Dauphinoise	£25

Sides ; New Potatoes, Hand Cut Chips, Rockette & Parmesan Salad , Market Vegetables	£4
---	----

Puddings

Caramelised Lemon Tart, Spiced Plums, Vanilla Pod Ice Cream	£8
Iced Belgian Chocolate Parfait, Poached Pears, Amoretti Biscuits	£8.5
Sticky Toffee Pudding , Butterscotch Sauce, Cardamom Ice Cream	£8
Selection of Home Made Ice Creams and Sorbets	£7
Orange Crème Brulee , Mango Water Ice	£8
Mature Scottish Farmhouse Cheese with Grapes and Biscuits	£9.5

Dessert Wine & Port Served by the Glass, Liqueurs and Malt Whisky Also Available

Selection of Freshly Ground Coffees or Teas	From £2.60
Gaelic Coffee	£6.50

Some of our Dishes Include Allergenic Ingredients.
If you require any Information Please Ask a Member of Staff.