

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

Home Cured Beetroot Loch Duart Salmon, Avocado, Red Apple, Curry Mayonnaise	£3 Sup
Smooth Chicken Liver, Brandy and Garlic Pate, Plum Chutney, Melba Toast	
(v) Soup of the Day with Wholemeal Bread	
Breaded" Campbells "Haggis Fritters with Redcurrant and Thyme Sauce	
Spiced Chicken, Parmesan, Avocado, Crouton, Pecan Nut Salad, Fennel Dressing	
Warm Mull Cheddar Tart, Red Onion Marmalade, Rockette Leaves, Aged Balsamic	

Mains

Slow Cooked Perthshire Pork Belly, Butternut Squash, Ginger & Sesame Glaze, Hand Cut Chips	
Caramelised Duck Breast, Blue Berry & Thymes Jus, Pak Choi, Dauphinoise	£5 sup
Chicken Breast, Crushed Potatoes, Black Pudding Bon Bon, Chestnut Mushroom Cream	
Grilled Sea Bass Fillet, Ratatouille, Mash, Asparagus Spears, Pesto Dressing	
(v) Sesame Cauliflower Fritters, Potato, Chick Pea And Spinach Curry	
Angus Beef Fillet Tips, Sautéed Potatoes, Red Onion, Broccoli, Strathdon Blue Cheese Sauce	£7 Sup
Sides ; New Potatoes, Hand Cut Chips, Rockette & Parmesan Salad, Market Vegetables	£4

Puddings

Baked Lemon Cheesecake, Friarton Strawberry & Mint Compot	
Sticky Toffee Pudding, Butterscotch Sauce, Ginger Ice Cream	
Selection of Home Made Ice Creams and Sorbets	
Glazed Summer Fruits, Orange & Cointreau Sabayon, Mango Water Ice	
Warm Belgian Dark Chocolate Tart, Baileys & Coffee Ice Cream	
Mature Scottish Farmhouse Cheese with Grapes and Biscuits	£3 Sup

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

2 COURSES £30

3 COURSES £38

Some of our Dishes Include Allergenic Ingredients.

080 If you require any Information Please Ask a Member of Staff.

(v) Vegetarian Menu Available (gf) Most Dishes can be Served Gluten Free – Please Advise