

Brodies Dinner Menu



Starters

Sun Dried Tomato & Basil Arancini £5.50

arrabiata dipping sauce (v)

Crab Cakes £7.25

guacamole, pink grapefruit & lemon balm (g)

Baked Mushroom Terrine £5.95

celeriac remoulade, sourdough toast (v) (g)

Soup of the Day £4.25

freshly baked bread (g) (v) (ve)

Duck Bon Bons £6.75

spiced plum sauce, pickled blackberries

Mustard Panacotta £5.95

sautéed pears, parmesan shavings & pecan nuts (v) (g)

Sides

Freshly Baked Bread £2.00

Market Vegetables & Potatoes £2.95

Flower Pot Salad £2.25

Seasoned Potato Wedges £2.75

Sweet Potato Fries £2.95

Steak Chips £2.50

Mains

Pan-fried Steak

caramelised onion, sautéed field mushroom, roasted tomato, steak chips (g)

Sirloin £19.95 Rib eye £20.95

peppercorn sauce, Dianne sauce £2

Sweet Potato & Quinoa Fritter £12.50

guacamole & lime (g) (v) (ve)

Grain Bowl £12.50

sweet peppers, kale, roasted butternut squash, parmesan (v) (ve)

Ratatouille & Cheese Spring Roll £12.50

roasted tomato nam prik (v)

Hake Fillet £16.95

smoked paprika & sweet red pepper relish (g)

Stuffed Pheasant Breast £14.95

prosciutto, pistachio nut, thyme & onion stuffing, winter cabbage, lentils & bacon

Tasting Plate of Beef £16.95

sautéed beef medallion, mini beef, thyme & onion pie, buttered kale

Panko Crusted Chicken £13.50

lemon, garlic & rosemary butter (g)

Local Venison Short Loin £20.95

butternut squash, Parmesan crust, sloe gin jus (g)

Smoked Haddock Fillet £16.95

creamed leeks, coarse grain mustard sauce (g)

Please advise your server of any food allergies & dietary requirements.
(g) can be adapted for gluten free (v) vegetarian
(ve) vegetarian & can be adapted for vegan

Desserts

Desserts all at £6.00

Sweet Potato Pie

maple roasted figs, nutmeg ice cream

Spiced Coconut Rice Pudding

aromatic poached pears (g) (ve)

Chocolate & Hazelnut Torte

spiced Frangelico syrup (g)

Carrot & Walnut Pudding

lemon mascarpone, orange sorbet

Warm Apple & Blackberry Cake

custard, vanilla ice cream (g)

Glen Urr Ice cream & Sorbet from £1.95 per scoop

choose from these tantalising flavours: chocolate ice cream, vanilla bean ice cream, nutmeg ice cream, orange sorbet and any guest ice cream (g)

Cheese Board £7.95

local Scottish Blue, Smoked Brie, Vintage Cheddar & Border Reekie

Beverages

Coffee, Cappuccino, Latte, Espresso from £2.40

Liqueur Coffee from £4.50

Tea from £2.10

Port & Dessert Wine from £3.95

Selection of Whisky from £2.90

After Dinner Liqueur from £2.90

Cognac from £3.80