



TOR-NA-COILLE

R O Y A L D E E S I D E

1873



THE GREEDY GOOSE



COCKTAIL BAR & RESTAURANT

MENU

SHARING PLATES / BOARDS

Charcuterie	£25.00
Selection of Scottish Cheeses, Meats, Beer Pickled Onions, Sun blushed Tomatoes, Olives, Bread and Whipped Butter (GF Available)	
Bon Bons	£7.50
Haggis Bon Bons, Wholegrain Mustard	
Marinated Olives (GF)	£4.00
Bread	£5.50
Freshly Baked Bread, Whipped Truffle and Parmesan Butter	

STARTERS

Soup	£5.50
Soup of the Day, Warm Bread Roll, Whipped Butter	
Scallops	£15.00
Roast Shetland Scallops, Bacon Jam, Cauliflower Puree, Salsa Verde. (GF)	
Goats Cheese	£9.00
Crumbed Goats Cheese, Red Pepper and Chilli Jam, Hazelnuts and Apple. (GF)	
Smoked Salmon	£10.00
Scottish Smoked Salmon, Pickled Cucumber, Wasabi and Lime Mayo, Caviar. (GF)	
Pork Belly	£10.00
Spiced Pork Belly, Asian Slaw, Baby Gem, Sesame Seeds. (GF)	
Arrancini	£9.00
Wild Mushroom and Parmesan Arrancini, Garlic Aioli. (GF)	

LARGE PLATES / MAINS

Fish and Chips	£16.00
Beer Battered North Sea Haddock, Fries, Lemon, Peas, Tartar Sauce (GF Available)	
Beef Rib	£20.00
Slow cooked Beef Rib, Creamed Mash, Pancetta, Crispy Onions, Chives, Bourbon Glaze. (GF)	
Curry	£17.00
Marinated Chicken, Thai Sauce, Basmati Rice, Naan Bread.	
Plaice	£19.00
Pan-Fried Plaice Fillet, Potato Rosti, Wilted Spinach, Chorizo, Mussel and Dill Sauce. (GF)	
Venison	£27.00
Roast Venison, Braised Red Cabbage, Parsnip Puree, Potato Terrine, Bramble Jus. (GF)	
Skewers	£16.00
Roasted Vegetables, Spiced Cous Cous, Pickled Vegetable Salad, Balsamic Glaze. (Vegan)	

AFTERNOON TEA

Traditional Afternoon Tea	£27
Prosecco Afternoon Tea	£35
Champagne Afternoon Tea	£37

Please Phone to Book - 24HRS in Advance

FROM THE GRILL

All our Steaks are Scotch Beef, Served With Roast Vine Tomatoes, Wild Mushrooms, Fries.

8oz Ribeye	£32
8oz Sirloin	£32
Sauces	all £3.00
<ul style="list-style-type: none"> • Peppercorn and Brandy • Bernaise • Red Wine Jus • Blue Cheese 	
Burger	£16.00
6oz Beef Burger, Pulled Beef, Spiced Relish, Baby Gem, Toasted Brioche Bun, Fries.	
Toppings	all £2.00
<ul style="list-style-type: none"> • Mature Cheddar • Blue Murder • Red Onion Marmalade • Smoked Bacon 	

SPECIALS

Guest Steak Sharing Board For 2
Friday and Saturday ONLY - Market Price

Sunday Roasts - For one or Sharing Boards for 2
Roast Rib of Beef or Roast Chicken Breast or Half and Half. Served with Yorkshire Puddings, Roast Potatoes, Roasted Vegetables, Greens, Skirley and Gravy - £45

SMALL PLATES / SIDES

Maple Glazed Chipolatas	£6.00
Fries	£4.50
Creamed Mash	£4.50
Cauliflower Cheese	£4.50
Mixed Salad	£4.50
Mac 'n' Cheese	£6.00
Onion Rings	£4.00
Burger Sliders	£9.00
Buttered Beans	£4.50

DESSERTS

Sticky Toffee	£9.00
Warm Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce Glazed Banana.	
Pear	£10.00
Poached Pear, Frangipane, Bramble Sorbet	
Chocolate	£10.00
Dark Chocolate Delice, Orange Gel, Ice Cream (GF)	
Parfait	£9.00
Mango Iced Parfait, Spiced Pineapple, Passion Fruit Gel (GF)	
Ice Cream and Sorbet	£8.00
Selection of Ice Cream and Sorbets, Berries (Vegan Available)	
Scottish Cheese Board	£12/18.00

