



# THE PARLOUR & TELLER'S ROOM



## V VEGETARIAN | VG VEGAN | GF GLUTEN FREE

Although every effort is made to provide allergen free meals, we use products that contain them in our kitchen and cannot rule out contamination. Please inform your server of any allergies or dietary requirements when ordering.

A gratuity of 10% will be added to all bills.

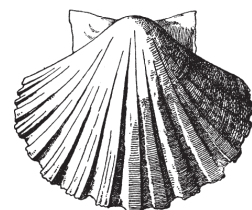
## McLARENS BREAD

Served with your choice of...

|  |    |
|--|----|
| HOUSE CULTURED BUTTER <b>v</b> .....             | 5  |
| CURRIED DEVILLED DUCK EGGS <b>v</b> .....        | 7  |
| SMOKED SALMON & HOLLANDAISE TERRINE.....         | 8  |
| BEETROOT HUMMUS WITH OLIVE PESTO <b>vg</b> ..... | 6  |
| TRUFFLED CLAVA BRIE CUSTARD <b>v</b> .....       | 7  |
| STICKY PULLED HAM HOCK.....                      | 7  |
| or A TASTER OF ALL THE ABOVE.....                | 25 |

## TO START

|   |    |
|---|----|
| FRENCH ONION & BEEF SHIN SOUP.....  | 8  |
| <i>Grilled gruyère crouton</i>  |    |
| CHARRED OCTOPUS <b>gf</b> .....   | 12 |
| <i>Piquillo pepper and chorizo salsa, dulce aioli</i>                     |    |
| SEARED SCALLOPS <b>gf</b> .....   | 12 |
| <i>West Coast scallops, Jerusalem artichoke purée, 'nduja vinaigrette</i> |    |
| SWEET POTATO GNOCCHI <b>vg</b> .....                                      | 9  |
| <i>Miso emulsion, black garlic oil, toasted hazelnuts</i>                 |    |



## GRILL

### BEEF

|                         |    |
|-------------------------|----|
| SIRLOIN 10oz.....       | 24 |
| RIBEYE 10oz.....        | 27 |
| FILLET 8oz.....         | 32 |
| CHATEAUBRIAND 16oz..... | 60 |

### FISH

Grilled on the bone

|               |    |
|---------------|----|
| HALIBUT.....  | 22 |
| MONKFISH..... | 22 |



## MAINS

|  |    |
|--|----|
| ROASTED SQUASH, SPINACH & WILD MUSHROOM WELLINGTON <b>vg</b> .....   | 17 |
| <i>Creamy mash, slow-cooked charred green beans, mushroom peppercorn sauce</i>   |    |
| GLAZED BEEF FEATHERBLADE <b>gf*</b> .....  | 19 |
| <i>Braised Scotch beef featherblade, garlic butter potato cake, grilled tenderstem broccoli, battered onion rings, red wine jus</i>                                      |    |
| LAMB NECK FILLET <b>gf</b> .....   | 19 |
| <i>Dhansak braised Tweed Valley lamb neck fillet, haggis spiced wild rice pilaf, masala red lentil dhal, carrot purée, yoghurt &amp; mint sauce</i>                      |    |
| SHARING HOT & COLD SCOTTISH SEAFOOD PLATTER.....   | 60 |
| <i>Lobster doughnuts, crispy fried calamari, monkfish scampi, marinière mussels, grilled langoustines, dressed crab and a sea herb, endive &amp; shaved fennel salad</i> |    |

## SAUCES - All £2

|                                     |
|-------------------------------------|
| PEPPERCORN <b>gf</b>                |
| KOREAN BBQ                          |
| WARM TARTARE <b>gf</b>              |
| CHIMICHURRI <b>gf</b>               |
| CAFÉ DE PARIS HOLLANDAISE <b>gf</b> |

## SIDES

|  |     |
|--|-----|
| TRIPLE COOKED CHIPS <b>vg, gf</b> .....                  | 3.5 |
| <i>Add TRUFFLE BUTTER &amp; PARMESAN <b>gf</b></i> ..... | 1   |
| SALT & VINEGAR NEW POTATOES.....                         | 4   |
| COLD TOWN BATTERED ONION RINGS.....                      | 3.5 |
| MAC & CHEESE.....  | 5   |
| BARBECUED GREENS <b>v, vg*, gf</b> .....                 | 4.5 |
| CREAMED MUSHROOMS AND SPINACH <b>v, gf</b> .....         | 4.5 |

## TO FINISH

|  |    |
|--|----|
| APPLE TARTE TATIN <b>v, vg</b> .....   | 8  |
| <i>Shortbread, caramel apples, candied pecans, vanilla ice cream</i>                     |    |
| CHOCOLATE FONDANT <b>v, gf</b> .....   | 8  |
| <i>Chocolate sauce, sour cherry compote, toasted hazelnuts, salted caramel ice cream</i> |    |
| <i>Please allow 15 minutes cooking time, or pre-order with your mains.</i>               |    |
| LEMON CRÈME BRÛLÉE.....  | 8  |
| <i>Poppy seed sponge, crispy meringue, raspberry sorbet</i>                              |    |
| SHARING CHEESE BOARD.....  | 17 |
| <i>Scottish cheese selection, crudités, chutney, grapes, bread &amp; oatcakes</i>        |    |

