

Sample À la Carte Menu

CALLY PALACE HOTEL

Selection of Nibbles

ARTISAN BREAD £6

MARINATED MIXED OLIVES £5

SMOKED ALMONDS £5

Starters

SOUP OF THE DAY

Crusty Artisan Roll & Butter (GF)

£8

SCOTTISH SMOKED SALMON SALAD

Dill Dressing, Oatcakes (GF)

£11

**CULLEN SKINK, SMOKED HADDOCK,
LEEK & POTATO SOUP (GF)**

£9

MUSSELS MARINIÈRE

Crusty Bread (GF)

£10

VINE TOMATO BRUSCHETTA

Smoked Trout, Toasted Sourdough (GF)

£10

KING SCALLOPS

Black Pudding Crumb, Pea Purée, Chorizo Oil

£14

**GARLIC & ROSEMARY GOAT'S
CHEESE**

Walnut Bread, Arran Chutney (GF)

£10

NEW SEASON ASPARAGUS

Poached Egg, Wild Garlic Hollandaise (GF)

£12

HAGGIS BON BONS

Peppercorn Sauce

£10

CALLY PRAWN & AVOCADO COCKTAIL

Marie Rose, Malted Bread (GF)

£12

Main Dishes

CUT OF THE DAY (*Cooked to your preference*) **£32**

Roasted Tomato, Field Mushroom, Homemade Chips, Choice of Sauce: Peppercorn, Red Wine Jus, Blue Cheese

Add Sautéed Chilli & Garlic Prawns £12

CHICKEN BALMORAL

Creamy Mashed Potatoes, Seasonal Veg,
Peppercorn Sauce

£25

BEER BATTERED HADDOCK

Homemade Chips, Mushy Peas, Tartar Sauce (GF)

£24

**VENISON SAUSAGES &
COLCANNON MASH**

Red Onion Gravy, Seasonal Vegetables

£24

CALLY ESTATE STEAK BURGER

Crispy Bacon, Emmenthal, Onion Rings,
Skinny Fries

£24

GRILLED SCOTTISH SALMON FILLET

Spring Onion & Sundried Tomato Risotto
(GF)

£26

CURRY OF THE WEEK

Pilau Rice, Poppadoms, Mango Chutney (GF)

£24

MAPLE GLAZED BACON LOIN

Poached Egg, Griddled Pineapple,
Twice Cooked Chips, Onion Rings (GF)

£26

BEETROOT & SQUASH RISOTTO

Parmesan Crisps, Pumpkin Seeds,
Crème Fraîche (GF)

£23

CALLY ESTATE VENISON PIE

Creamy Mash Potato, Crushed Peas,
Red Wine Jus

£25

WILD MUSHROOM & SPINACH QUICHE

Grilled Asparagus & Courgette

£24

SEABASS FILLET

Niçoise Salad, New Potatoes (GF)

£26

Some dishes may contain allergens. Please let us know if you have any allergies or intolerances.
We are happy to provide you with any allergen information you need.

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Sides

HOMEMADE CHIPS	£5	GARLIC CIABATTA	£5
THIN FRIES	£5	GARLIC & CIABATTA WITH CHEESE	£5
PARMESAN & TRUFFLE FRIES	£6	CHILLI & GARLIC TENDERSTEM BROCCOLI	£7
SWEET POTATO FRIES	£5		

Desserts

APPLE & SUMMER FRUIT CRUMBLE Granola Topping & Crème Anglaise (GF)	£10
CHOCOLATE & HAZELNUT CHEESECAKE Toasted Hazelnut Praline	£11
RHUBARB & CUSTARD CRÈME BRÛLÉE Shortbread Biscuit (GF)	£11
COCONUT PANNACOTTA Rum Macerated Pineapple, Mango Purée (GF)	£10
STICKY TOFFEE PUDDING Toffee Sauce, Arran Ice Cream (GF)	£10
DARK CHOCOLATE BROWNIE Marshmallows, Arran Ice Cream	£11
TRIO OF SCOTTISH ICE CREAMS Fresh Fruits & Coulis (GF)	£10
TRIO OF SORBETS Fresh Fruits & Coulis (GF)	£10
SELECTION OF SCOTTISH & BRITISH CHEESES Chutney, Celery, & Grapes, Artisan Crackers (GF)	£14

Speciality Hot Drinks

AMERICANO £3.75	MOCHA £4.25
LATTE £4.25	ESPRESSO £4.00
FLAT WHITE £4.25	POT OF TEA £3.25
CAPPUCCINO £4.25	FRUITY/HERBAL TEA £3.75

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