

BAR MENU

SMALL PLATES

Salt 'n' pepper squid 8.45
scorched lime, sweet chilli dip,
dressed leaves

Bang bang cauliflower taco 7.95 V
cucumber, spring onion and aioli

Haggis bon bon 8.25
green apple puree, crisp pancetta,
pink peppercorn sauce

Chef's Soup of the day 6.25 V
warm crusty roll + butter

Smooth chicken liver parfait 8.25
toasted brioche, plum & apple chutney,
dressed leaves

PASTA + PIZZA + SALAD

Rigatoni with slow cooked beef 15.45
Caramelised shallots, pancetta, rich gravy, herbs

Chargrilled chicken Caesar salad 14.25
Shaved parmesan, croutons, gem lettuce, Caesar dressing

Mushroom & sun-dried tomato arancini 13.25 V
Red pesto, arrabiata sauce, sauté spinach

Crowdie goat's cheese and heritage beetroot salad 13.25 V
Honey toasted hazelnuts, roast pear and dressed leaves

ROAST BUTTERNUT SQUASH & SAGE RAVIOLI 14.25 V
Fresh ravioli, roast squash, crumbled plant-based feta,
toasted pine nuts, sage oil

12" SOURDOUGH HOUSE BAKED PIZZA 11.25 V
Classic passata sauce, shredded mozzarella, torn basil

Add Sicilian pepperoni 2.00

FROM THE GRILL

Chargrilled Aberdeen Angus burger 15.45
6oz steak burger, toasted bun, house slaw, gem lettuce,
beef tomato, triple cooked chips

Add any topping for 2.00
Blue cheese, mature cheddar, fried egg, black pudding,
crispy onions

Chargrilled 28-day aged Scottish 8oz ribeye steak 30.95
Flat mushroom, confit tomato, onion rings,
triple cooked chips

Add peppercorn or hollandaise sauce for 2.00

Pan seared fillet of Scottish salmon £18.45
Lemon & parmesan risotto, charred tender stem,
fine beans and dill cream

Hunters chicken 16.45
Chargrilled chicken, Scottish cheddar glaze,
BBQ sauce, seared bacon, triple cooked chips,
dressed leaves

Seared Portobello mushroom 15.45 V
Pesto roasted vegetables, torched goat's cheese,
wilted spinach, crispy onions

FOOD ALLERGIES AND INTOLERANCES

Whilst we take steps to minimise the risk of cross contamination, our food is prepared in a kitchen where nuts, gluten and other allergens are present. As our menu descriptions do not include all ingredients we use. Please let us know if you have a food allergy or intolerance before placing an order.

Full allergen information is available on request

V = Vegetarian V = Vegan GF = Gluten Free

STIRLING COURT
HOTEL



BAR FAVOURITES

Traditional fish & chips 16.45
Freshly battered haddock,
triple cooked chips,
homemade tartare sauce, garden peas
(Just ask! I can be gluten free)

Scottish steak pie 16.45
Slow cooked Ayrshire beef,
rich pan gravy, flaky puff pastry,
roasted root vegetables,
buttered mash

House mac & cheese 11.95 V
Macaroni pasta, mature Scottish cheddar
cheese sauce, herbs, crispy onions
(Just ask! I can be gluten free)

Balmoral chicken 16.45
Grilled chicken, haggis bon bon, crisp
pancetta, neep & tattie mash,
peppercorn sauce

SIDES

House salad V
Triple cooked chips V
Sautéed seasonal greens V
French fries V
Artisan breads, olive oil, balsamic V
House baked Cajun fat wedges V

All 4.50