

MEIKLEOUR ARMS



MENU & WINE LIST

Established in 1820 as a coaching inn, Meikleour Arms is owned and run by Meikleour Estate. We are a rural family business with Franco-Scottish heritage. We farm, manage forests to produce renewable energy, offer salmon fishing on the renowned River Tay and, most importantly, we are proud to share this magical part of the Perthshire countryside with locals and guests from far and wide.

Being connected to the land, our kitchen's guiding philosophy is "from field to plate" with ingredients sourced from our farm, forests and kitchen garden. Venison is entirely from the estate, along with honey, wild garlic, chanterelles, rhubarb, blackcurrants, gooseberries, chard, golden beetroot, artichokes, edible flowers, heritage lettuces, courgettes, exotic squashes, French sorrel, tarragon, thyme, potatoes, carrots, plums, apples, pheasants, partridge, pigeon....the list grows ever longer. We select our beef directly from Aberdeenshire to butcher and age on the estate. White fish is from the East Coast, mussels are from the Shetland Isles and trout, when in season, are rod caught from nearby lochs.

We don't describe anything as "homemade" as everything is. Even down to the ketchup in our Marie Rose. Our chefs knead, cure, hot or cold smoke, pick, pickle, preserve, can, marinate, reduce, bake, butcher...

To wash it all down, we have our very own ale along with beers, artisan gins and of course whisky from the breadth of the country. With an owner from Bordeaux, we also have our own claret and wines ferreted out from across France and further afield.

STARTERS

Meikleour Black Pudding Scotch Egg.....£9.95
Celeriac Remoulade

Prawn Cocktail.....£10.95
Cold-Water North Atlantic Prawns with Shredded Lettuce and Marie Rose Sauce (LG)

Ham Hock & Chicken Terrine.....£10.95
Pickled Garden Vegetables with Toasted Meikleour Sourdough

New Season Asparagus.....£9.95
Hollandaise Sauce (V, LG)

Twice Baked Cheese Soufflé.....£9.95
Isle of Mull Applewood Smoked Cheddar with Leek Fondue (V)

Salt & Pepper Crispy Fried Squid.....£10.95
Aioli (LG)

SALADS ETC.

Goat's Cheese and Heritage Beetroot Salad.....£9.95 / £16.95
Mixed Leaves and Garden Herbs (V, LG)

Smoked Mackerel Salad£9.95 / £16.95
Mixed Leaves, Soft Boiled Egg, Sautéed New Potatoes and Roasted Chicory (LG)

Roast Vegetable & Pearl Barley Salad.....£9.95 / £16.95
Squash, Red Onion, Courgette and Fennel (VG)

Wild Garlic Gnocchi.....£9.95 / £16.95
Herb Parmesan Crisp (V)

Kedgeree£9.95 / £16.95
Curried Long Grain Rice with Smoked Haddock and Soft Boiled Egg (LG)

SIDES

Hand-Cut Chips, Baby Potatoes, Garden Vegetables, Spinach.....£4.50
(VG, LG)

Leaf Salad, Mixed Salad£4.50
(VG, LG)

Basket of our Sourdough£4.50
(V)

Food Allergies and Intolerances:

If you have a food allergy, please notify your server.

We cannot guarantee any of our dishes are completely free of allergens.

LG=gluten free ingredients although cross contamination possible.

Other dishes can be adapted if requested.

MAINS

Fish & Chips.....£17.95
Scottish Haddock in Beer Batter with Crushed Peas and Hand-Cut Chips

Steak, Ale & Mushroom Pie.....£18.95
From our own Butchery with Garden Vegetables and Hand-Cut Chips or Baby Potatoes

Spinach, Broad Bean & Isle of Mull Cheddar Quiche.....£16.95
Mixed Leaf Salad (*V*)

Pork Belly Cassoulet.....£19.95
Meikleour Butchery Sausages and Haricot Beans with Wilted Kale

Lemon Butter Chicken Breast.....£18.95
Garden Vegetables and Dauphinoise Potatoes (*LG*)

Terrine de Cochon.....£17.95
Slow Cooked Shredded Pork in Pastry Parcel, Hazelnut, Sauce Gribiche, Salad and Hand-Cut Chips

Char-Grilled Meikleour Butchery Beef Burger with Relish.....£16.95
Freshly Baked Sesame Bun, Lettuce and Tomato with Hand-Cut Chips
Add Isle of Mull Cheddar or Smoked Streaky Bacon at £1.95 each

Char-Grilled Meikleour Butchery	Rump Steak.....£23.95
28 day Aged 8 oz.	Sirloin Steak.....£27.95
Both with Leaf Salad and Hand-Cut Chips (<i>LG</i>)	
<i>Add Pepper Sauce or Garlic Butter at £2.50 each</i>	

DESSERTS

Rhubarb & Apple Crumble.....£8.95
Vanilla Ice Cream (*V, LG*)

Tarte au Citron.....£8.95
Basil Crème Fraîche (*V*)

Sticky Toffee Pudding.....£8.95
Coffee Ice Cream (*V*)

Cheese & Biscuits.....£10.95
Selection of Scottish Cheeses with Chutney, Celery, Grapes and Crackers (*V*)

Scoop of Ice Cream or Sorbet with Lemon Madeleine.....£3.50
Ice Cream: Vanilla; Chocolate; Strawberry; Salted Caramel; Coffee; Raspberry Ripple (*V*)
Sorbet: Lemon; Mango & Passionfruit (*VG*)
Add Extra Scoop at £2.50 each
Add Fruit Coulis, Butterscotch Sauce, Chocolate Sauce or Cream at £1.50 each

Other Dietary Requirements:
V=vegetarian. VG=vegan. Other dishes can be adapted if requested.

RED WINES

	Vintage	125ml glass	250ml carafe	Bottle
<i>France</i>				
Meikleour Claret	2019	£5.95	£11.50	£34
Le Nid du Heron, Peter Sichel, Bordeaux				
Château Dutruch Grand Poujeaux	2015			£42
Cru Bougeois, Mouils, Bordeaux				
Fleurie, Beaujolais	2022			£36
La Madone, Dom. Lathuiliere-Gravallon				
Minervois	2020			£32
La Curiosité, Languedoc Roussillon				
Côtes-du-Rhone Reserve	2021			£34
Vignobles Gonnet, Rhone				
Crozes-Hermitage	2021			£48
Dom. Tardieu-Laurent, Rhone				
<i>Other Europe</i>				
Pinot Noir, Sanziana	2022	£4.95	£9.50	£28
Recas Cramele, Romania				
Rioja Crianza, Belezos	2020			£34
Bodegas Zugober, Spain				
Touriga Nacional, Lisbon	2019			£34
Quinta de Chocapalha, Portugal				
Nero D' Avola, Sicily	2021			£30
Il Barroccio, Italy				
Primitivo del Salento, Puglia	2022			£34
Mucchietto, Italy				
Valpolicella Superiore Ripasso	2021			£38
Cecilia Beretta, Italy				
<i>New World</i>				
Malbec, Mendoza	2020	£5.95	£11.50	£34
Chamuyo Estate, Argentina				
Shiraz, Valle Central	2022			£30
Puertas Antiguas, Chile				
Merlot, Breede River	2022	£5.95	£11.50	£34
Bainskloof Estate, South Africa				
Cabernet Sauvignon / Merlot	2018			£38
Paarl, Nelson Estate, South Africa				

PORT & SWEET WINE

	Vintage	50ml glass	125ml glass	Bottle
Grahams	NV	£3.95		
Late Bottled Vintage Port				
Fonseca Guimaraens	2008	£5.95		
Single Quinta Vintage Port				
Chateau Septy, Monbazillac	2017		£6.95	£19
(Half Bottle)				
Pedro Ximinez, Sherry	NV	£3.95		
Solera Reserva, Emilio Lustau				

WHITE WINES

	Vintage	125ml glass	250ml carafe	Bottle
<i>France</i>				
Semillon – Sauvignon Blanc	2022			£30
La Combe de Grinou, Bergerac				
Macon-Solutre Pouilly	2022	£6.95	£13.50	£38
Maison Auvigue, Burgundy				
Chablis	2022			£42
Dom. Millet, Burgundy				
Montagny, 1er Cru, Bonneveaux	2021			£56
Olivier Leflaive, Burgundy				
Picpoul de Pinet	2022			£34
Dom. de Morin Langaran, Languedoc				
Sancerre	2022			£40
Dom. de la Grande Maison Chaumeau-Balland, Loire				
<i>Spain & Italy</i>				
Pinot Grigio, Grigio Luna	2022	£5.95	£11.50	£34
Cecilia Beretta, Italy				
Gavi di Gavi, Piedmont	2022			£34
Fratelli Antonio e Raimondo, Italy				
Soave Classico, Brognoligo	2021			£34
Cecilia Beretta, Italy				
Sauvignon Blanc/Viura, Rueda Blanco	2022	£4.95	£9.50	£28
Vina Garedo, Grupo Yllera, Spain				
Albarino, Rias Baixas	2022			£36
Pazo La Maza, Spain				
<i>New World</i>				
Chardonnay, The Southerly	2022			£32
South East Australia				
Viognier, Valle Central	2022			£30
Puertas Antiguas Estate, Chile				
Sauvignon Blanc, Marlborough	2022			£34
Ana, New Zealand				

SPARKLING WINES

	Vintage	125ml glass	250ml carafe	Bottle
Prosecco Sylvoz, Brut	NV	£6.95		£38
DOC Treviso Le Colture				
Prosecco Rose	2022	£7.95		£42
DOC Treviso Le Colture				
Pol Roger, White Foil	NV			£75
Champagne Brut Reserve				

ROSE WINES

	Vintage	125ml glass	250ml carafe	Bottle
Château Routas	2022	£5.95	£11.50	£34
Coteaux Varois en Provence, France				