

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

Soup of the Day	£4.95
Bread of the Day	
Meikleour Estate Venison and Pork Platter	£6.95
Charcuterie, Terrine, Cornichons, Onion Confit and Toasted Bread of the Day	
Haggis Pithivier	£6.95
Clapshot Galette and Whisky Sauce	
Twice Baked Isle of Kintyre Applewood Smoked Cheddar Soufflé *	£6.95
Leek Fondue	
Meikleour Black Pudding Scotch Egg	£6.95
Warm Tomato Chutney and Rocket Leaves	
Prawn Cocktail	£7.95
Cold-Water Prawns with Shredded Lettuce and Marie Rose Sauce	
Kedgeree *	£6.95
Curried Long Grain Rice with Smoked Haddock and Quail Eggs	
Parmesan Gnocchi *	£6.95
Roast Squash, Sage Butter and Crushed Hazelnut	
Moules Marinière *	£6.95
White Wine, Garlic, Parsley, Butter and Shallots with Bread of the Day	
Salt and Pepper Crispy Fried Squid *	£6.95
Garlic Mayonnaise and Leaf Salad	

** Main Course Portion available at £12.95*

SIDES

Hand-Cut Chips, New Potatoes, Garden Vegetables	£2.95
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Leaf Salad, Mixed Salad	£3.50
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Basket of our Bread of the Day	£2.95
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Other Dietary Requirements:

Several of our dishes are vegetarian and some are plant-based or can be adapted for our vegan guests.

Food Allergies and Intolerances:

Before you order your food and drinks, please speak to our staff if you would like to know about our ingredients. Several of our dishes are gluten-free – just ask us.

MAINS

Fish & Chips	£13.95
Scottish Haddock in Beer Batter with Crushed Peas and Hand-Cut Chips	
Steak & Ale Pie	£14.95
From our own Butchery with Garden Vegetables and Hand-Cut Chips or New Potatoes	
Roast Chicken Suprême	£14.95
Mushroom, Leek and Tarragon Fricassee with New Potatoes	
Roast Stuffed Field Mushroom Persillade	£12.95
Heritage Golden and Candy Beetroot Salad	
Char-Grilled Meikleour Butchery Beef or Venison Burger	£12.95
Freshly Baked Sesame Bun, Ale Glazed Onions, Chilli Jam and Hand-Cut Chips <i>Add Isle of Mull Cheddar or Smoked Streaky Bacon at £1 each</i>	
Char-Grilled Meikleour Butchery 28 day Aged 8 oz. Rump Steak	£17.95
Char-Grilled Meikleour Butchery 28 day Aged 8 oz. Sirloin Steak	£22.95
Both with Hand-Cut Chips and Mushroom Persillade <i>Add Pepper Sauce or Garlic Butter at £1.50 each</i>	
Duo of Meikleour Venison	£17.95
Seared Steak and Mini Cottage Pie, Garden Vegetables and New Potatoes	
Megrim Sole Meunière	£14.95
Warm Potato, Caper & Herb Salad and Green Vegetables	

DESSERTS

Coffee and Hazelnut Praline Crème Brulée	£6.50
Meikleour Shortbread	
Sticky Toffee Pudding	£6.50
Butterscotch Sauce and Vanilla Ice Cream	
Apple and Bramble Walnut Crumble	£6.50
Camomile Custard	
Dark Chocolate Crèmeux Cheesecake	£6.50
Orange Marmalade Ice Cream	
Cheese & Biscuits	£7.95
Selection of Scottish Cheeses with Chutney, Celery, Grapes and Crackers	
Local Artisan Ice Cream & Sorbet	£1.95/scoop
Ice Cream: Vanilla; Chocolate; Strawberry; Salted Caramel; Coffee Sorbet: Lemon; Mango & Passionfruit <i>Add Fruit Coulis, Butterscotch Sauce, Chocolate Sauce or Cream at £1 each</i>	

RED WINES

	Vintage	125ml glass	250ml carafe	Bottle
<i>France</i>				
Meikleur Claret	2016	£5.50	£10.50	£29.00
Le Nid du Heron, Peter Sichel, Bordeaux				
Château Durruq Grand Poufeaux	2012			£45.00
Cru Bougeois, Mouils, Bordeaux				
Fleurie Grand-Pré, Beaujols	2018			£29.00
Domaine Lathuillière-Gravallon				
Côtes-du-Rhone Reserve	2017			£29.00
Vignobles Gonnat, Rhone				
Crozes-Hermitage	2017			£35.00
Domaine Guillaume Belle, Rhone				
<i>Other Europe</i>				
Pinot Noir, Sanziana	2018	£4.50	£8.50	£24.00
Recas Cramele, Romania				
Rioja Crianza, Belezos	2016			£29.00
Bodegas Zugober, Spain				
Touriga Nacional, Lisbon	2015			£29.00
Quinta de Chocopalha, Portugal				
Nero D' Avola, Sicily	2018			£24.00
Il Barroccio, Italy				
Primitivo del Tarantino, Puglia	2018			£29.00
Masseria dei Trullari, Italy				
Vapolicella Superiore Ripasso	2017			£35.00
Cecilia Beretta, Italy				
<i>New World</i>				
Malbec, Mendoza	2018	£4.50	£8.50	£24.00
Chamuyo Estate, Argentina				
Shiraz, Valle Central	2019			£24.00
Puertas Antiguas, Chile				
Merlot, Breede River	2017	£4.50	£8.50	£24.00
Bainiskloof Estate, South Africa				
Cabernet Sauvignon / Merlot	2012			£35.00
Paarl, Nelson Estate, South Africa				

PORT & SWEET WINES

	Vintage	50ml glass	125ml glass	Bottle
Grahams				
Late Bottled Vintage Port	NV	£3.95		
Fonseca Guimaraens	2004			£55.00
Single Quinta Vintage Port				
Chateau Septy, Monbazillac	2014		£6.95	£18.00
(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	2019			£24.00
La Combe de Grinou, Bergerac				
Macon-Solitre, Bourgogne Blanc	2018	£5.50	£10.50	£29.00
Maison Auviogue, Burgundy				
Chablis	2017			£39.00
Domaine Millet, Burgundy				
Rully, 1er Cru Vauvry	2018			£49.00
Olivier Leflaive, Burgundy				
Picpoul de Pinet	2018			£29.00
Dom. de Morin Langaran, Languedoc				
Sancerre	2018			£39.00
Domaine du Nozay, Loire				
<i>Spain & Italy</i>				
Pinot Grigio, Grigio Luna	2018	£4.50	£8.50	£24.00
Cecilia Beretta, Italy				
Gavi di Gavi, Piedmont	2018			£29.00
Fratelli Antonio e Raimondo, Italy				
Soave Classico, Brognoligo	2018			£29.00
Cecilia Beretta, Italy				
Sauvignon Blanc/Viura, Rueda Blanco	2018	£4.50	£8.50	£24.00
Vina Garedo, Grupo Yllera, Spain				
Albarino, Rias Baixas	2018			£29.00
Pazo la Maza, Spain				
<i>New World</i>				
Chardonnay, The Southerly	2017			£29.00
South East Australia				
Viognier, Valle Central	2019			£24.00
Puertas Antiguas, Chile				
Sauvignon Blanc, Marlborough	2017			£29.00
Lofthouse, New Zealand				

CHAMPAGNE & SPARKLING WINES

	Vintage	125ml glass	250ml carafe	Bottle
Prosecco Syboz, Brut				
DOC Treviso Le Colture	NV	£5.95		£29.00
Pol Roger, White Foil	NV			£65.00
Champagne Brut Reserve				
ROSE WINES				
	Vintage	125ml glass	250ml carafe	Bottle
La Source Gabriel	2019	£5.50	£10.50	£29.00
Côtes de Provence Rosé, France				