

MEIKLEOUR ARMS



SEASONAL MENU

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...

STARTERS

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

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

Game Terrine.....£10.95
Pistachio and Juniper Berries with Cornichons and Toasted Meikleour Sourdough

Ham Hock Aspic.....£10.95
Boiled Egg, Herbs and Red Coleslaw (LG)

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

Moules Marinière.....£10.95
Shallots, White Wine, Garlic and Parsley with Meikleour Sourdough

New Season Asparagus.....£10.95
Poached Egg and Hollandaise Sauce (V, LG)

SALADS & PASTA

Chicken Ceasar Salad.....£9.95 / £17.95
Anchovies, Parmesan, Herb Croutons and Mixed Leaves

Smoked Mackerel Salad.....£9.95 / £17.95
Mixed Leaves, Soft Boiled Egg, Sautéed New Potatoes and Roasted Chicory (LG)

Goat's Cheese and Heritage Beetroot Salad.....£9.95 / £17.95
Honey & Lime Vinaigrette (V, LG)

Wild Garlic Gnocchi.....£9.95 / £17.95
Herb Parmesan Crisp (V)

Field Mushroom Tagliatelle.....£9.95 / £17.95
Lemon, Tarragon, Toasted Sunflower Seeds and Grated Parmesan (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.....£18.95
Scottish Haddock in Beer Batter with Crushed Peas and Hand-Cut Chips

Steak, Ale & Mushroom Pie.....£19.95
From our own Butchery with Garden Vegetables and Hand-Cut Chips or Baby Potatoes

Caramelised Onion, Wild Garlic, Spinach and Isle of Mull Cheddar Quiche.....£17.95
Mixed Leaf Salad (*V*)

Moules Frites.....£17.95
Shallots, White Wine, Garlic and Parsley Sauce with Hand-Cut Chips (*LG*)

Choucroute Garnie.....£20.95
Meikleour Butchery Garlic Pork Sausages, Pork Belly, Lardons, Baby Potatoes & Sauerkraut (*LG*)

Lemon Butter Char-Grilled Chicken Breast.....£19.95
Garden Vegetables and Dauphinoise Potatoes (*LG*)

Terrine de Cochon.....£18.95
Slow Cooked Shredded Pork in Pastry Parcel, Hazelnut, Sauce Gribiche, Salad and Hand-Cut Chips

Meikleour Venison Duo.....£27.95
Seared Steak and Inveralmond Stout Stew with Herb Mashed Potatoes and Spinach

Char-Grilled Meikleour Butchery Beef Burger with Relish.....£17.95
Freshly Baked Sesame Bun, Lettuce and Tomato with Hand-Cut Chips
Add Isle of Mull Cheddar or Smoked Streaky Bacon at £1.95 each

<p>Char-Grilled Meikleour Butchery 28 day Aged 8 oz. Both with Leaf Salad and Hand-Cut Chips (<i>LG</i>) <i>Add Pepper Sauce or Garlic Butter at £2.50 each</i></p>	<p>Rump Steak.....£25.95 Sirloin Steak.....£29.95</p>
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SIDES

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

Leaf Salad, Mixed Salad£4.50
(*VG, LG*)

Basket of our Sourdough£4.50
(*V*)

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

DESSERTS

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

Vanilla Crème Brûlée.....£8.95
Meikleour Shortbread (*V*)

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

Dark Chocolate Parfait.....£8.95
Honeycomb, Powdered Pistachio and Strawberry Coulis (*V*)

Cheese & Biscuits.....£11.95
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