

# 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

<b>Meikleour Black Pudding Scotch Egg</b> .....	<b>£9.95</b>
Celeriac Remoulade	
<b>Prawn Cocktail</b> .....	<b>£10.95</b>
Cold-Water North Atlantic Prawns with Shredded Lettuce and Marie Rose Sauce (LG)	
<b>Ham Hock &amp; Chicken Terrine</b> .....	<b>£10.95</b>
Pickled Garden Vegetables and Crostini	
<b>Pan Seared Partridge Breast</b> .....	<b>£10.95</b>
Honey & Thyme Roast Parsnips with Cumberland Sauce (LG)	
<b>Twice Baked Cheese Soufflé</b> .....	<b>£9.95</b>
Isle of Mull Applewood Smoked Cheddar with Leek Fondue (V)	
<b>Moules Marinière</b> .....	<b>£9.95</b>
Shallots, White Wine, Garlic and Parsley with Meikleour Sourdough	

# SALADS ETC.

	<b>Starter / Main</b>
<b>Goat's Cheese and Heritage Beetroot Salad</b> .....	<b>£9.95 / £16.95</b>
Mixed Leaves and Garden Herbs (V, LG)	
<b>Smoked Mackerel Salad</b> .....	<b>£9.95 / £16.95</b>
Mixed Leaves, Soft Boiled Egg, Sautéed New Potatoes and Roasted Chicory (LG)	
<b>Roast Vegetable &amp; Pearl Barley Salad</b> .....	<b>£9.95 / £16.95</b>
Squash, Red Onion, Courgette and Fennel (VG)	
<b>Wild Mushroom and Pumpkin Gnocchi</b> .....	<b>£9.95 / £16.95</b>
Herb Parmesan Crisp (V)	
<b>Kedgeree</b> .....	<b>£9.95 / £16.95</b>
Curried Long Grain Rice with Smoked Haddock and Soft Boiled Egg (LG)	

# SIDES

<b>Hand-Cut Chips, Baby Potatoes, Garden Vegetables, Spinach</b> .....	<b>£4.50</b>
(VG, LG)	
<b>Leaf Salad, Mixed Salad</b> .....	<b>£4.50</b>
(VG, LG)	
<b>Basket of our Sourdough</b> .....	<b>£4.50</b>
(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

<b>Fish &amp; Chips</b> .....	<b>£17.95</b>
Scottish Haddock in Beer Batter with Crushed Peas and Hand-Cut Chips	
<b>Steak, Ale &amp; Mushroom Pie</b> .....	<b>£18.95</b>
From our own Butchery with Garden Vegetables and Hand-Cut Chips or Baby Potatoes	
<b>Caramelised Pear, Walnut and Morangie Brie Quiche</b> .....	<b>£16.95</b>
Mixed Leaf Salad (V)	
<b>Moules Frites</b> .....	<b>£16.95</b>
Shallots, White Wine, Garlic and Parsley Sauce with Hand-Cut Chips (LG)	
<b>Pan Roasted Mallard Duck Breast</b> .....	<b>£21.95</b>
Dauphinoise Potatoes, Celeriac Purée, Braised Red Cabbage with Bramble Jus (LG)	
<b>Lemon Butter Chicken Breast</b> .....	<b>£18.95</b>
Garden Vegetables and Dauphinoise Potatoes (LG)	
<b>Terrine de Cochon</b> .....	<b>£17.95</b>
Slow Cooked Shredded Pork in Pastry Parcel, Hazelnut, Sauce Gribiche, Salad and Hand-Cut Chips	
<b>Char-Grilled Meikleour Butchery Beef Burger with Relish</b> .....	<b>£16.95</b>
Freshly Baked Sesame Bun, Lettuce and Tomato with Hand-Cut Chips <i>Add Isle of Mull Cheddar or Smoked Streaky Bacon at £1.95 each</i>	
<b>Char-Grilled Meikleour Butchery</b>	<b>Rump Steak</b> ..... <b>£23.95</b>
<b>28 day Aged 8 oz.</b>	<b>Sirloin Steak</b> ..... <b>£27.95</b>
Both with Leaf Salad and Hand-Cut Chips (LG) <i>Add Pepper Sauce or Garlic Butter at £2.50 each</i>	

# DESSERTS

<b>Apple &amp; Walnut Crumble</b> .....	<b>£8.95</b>
Vanilla Ice Cream (V, LG)	
<b>Salted Caramel &amp; Dark Chocolate Tarte</b> .....	<b>£8.95</b>
Cinamon Ice Cream (V)	
<b>Cloutie Dumpling</b> .....	<b>£8.95</b>
Crème Anglaise (V)	
<b>Cheese &amp; Biscuits</b> .....	<b>£10.95</b>
Selection of Scottish Cheeses with Chutney, Celery, Grapes and Crackers (V)	
<b>Scoop of Ice Cream or Sorbet with Lemon Madeleine</b> .....	<b>£3.50</b>
Ice Cream: Vanilla; Chocolate; Strawberry; Salted Caramel; Coffee; Raspberry Ripple (V) Sorbet: Lemon; Mango & Passionfruit (VG) <i>Add Extra Scoop at £2.50 each</i> <i>Add Fruit Coulis, Butterscotch Sauce, Chocolate Sauce or Cream at £1.50 each</i>	

*Other Dietary Requirements:*

*V=vegetarian. VG=vegan. Other dishes can be adapted if requested.*

# WHITE WINES

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

# SPARKLING WINES

	Vintage	125ml glass	250ml carafe	Bottle
<b>Prosecco Sylvos, Brut</b> DOC Treviso Le Colture	NV	£6.95		£38
<b>Pol Roger, White Foil</b> Champagne Brut Reserve	NV			£69

# ROSE WINES

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

# RED WINES

	Vintage	125ml glass	250ml carafe	Bottle
<i>France</i>				
<b>Meikleour Claret</b> Le Nid du Heron, Peter Sichel, Bordeaux	<b>2019</b>	<b>£5.95</b>	<b>£11.50</b>	<b>£34</b>
<b>Château Dutruch Grand Poujeaux</b> Cru Bougeois, Mouils, Bordeaux	<b>2014</b>			<b>£42</b>
<b>Fleurie, Beaujolais</b> La Madone, Dom. Lathuiliere-Gravallon	<b>2022</b>			<b>£36</b>
<b>Minervois</b> La Curiosité, Languedoc Roussillon	<b>2019</b>			<b>£32</b>
<b>Côtes-du-Rhone Reserve</b> Vignobles Gonnet, Rhone	<b>2020</b>			<b>£34</b>
<b>Crozes-Hermitage</b> Dom. Tardieu-Laurent, Rhone	<b>2021</b>			<b>£48</b>
<i>Other Europe</i>				
<b>Pinot Noir, Sanziana</b> Recas Cramele, Romania	<b>2021</b>	<b>£4.95</b>	<b>£9.50</b>	<b>£28</b>
<b>Rioja Crianza, Belezos</b> Bodegas Zugober, Spain	<b>2020</b>			<b>£34</b>
<b>Touriga Nacional, Lisbon</b> Quinta de Chocapalha, Portugal	<b>2018</b>			<b>£34</b>
<b>Nero D' Avola, Sicily</b> Il Barroccio, Italy	<b>2021</b>			<b>£30</b>
<b>Primitivo del Salento, Puglia</b> Mucchietto, Italy	<b>2022</b>			<b>£34</b>
<b>Valpolicella Superiore Ripasso</b> Cecilia Beretta, Italy	<b>2021</b>			<b>£38</b>
<i>New World</i>				
<b>Malbec, Mendoza</b> Chamuyo Estate, Argentina	<b>2020</b>	<b>£5.95</b>	<b>£11.50</b>	<b>£34</b>
<b>Shiraz, Valle Central</b> Puertas Antiguas, Chile	<b>2021</b>			<b>£30</b>
<b>Merlot, Breede River</b> Bainskloof Estate, South Africa	<b>2022</b>	<b>£5.95</b>	<b>£11.50</b>	<b>£34</b>
<b>Cabernet Sauvignon / Merlot</b> Paarl, Nelson Estate, South Africa	<b>2018</b>			<b>£38</b>

# PORT & SWEET WINE

	Vintage	50ml glass	125ml glass	Bottle
<b>Grahams</b> Late Bottled Vintage Port	<b>NV</b>	<b>£3.95</b>		
<b>Fonseca Guimaraens</b> Single Quinta Vintage Port	<b>2008</b>	<b>£5.95</b>		
<b>Chateau Septy, Monbazillac</b> (Half Bottle)	<b>2016</b>		<b>£6.95</b>	<b>£19</b>
<b>Pedro Ximinez, Sherry</b> Solera Reserva, Emilio Lustau	<b>NV</b>	<b>£3.95</b>		