



## **ABOUT US**

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

We are so lucky to have access to beautiful produce from our fields, forests and kitchen garden and our chefs very much have a “field to plate” philosophy. All the venison we offer is from our woods, the game from around our Estate and the beef comes from Aberdeenshire with each animal carefully butchered and expertly aged by us. The white fish on our main menu is from the East Coast of Scotland, the mussels from the Shetland Isles and the trout, when the fishing season is open, are caught on local lochs by rods. Our Weekly Specials feature more unusual or very seasonal dishes, to be enjoyed while they last! The word “homemade” doesn’t appear on our menu as everything is homemade by our chefs: they knead, cure, hot or cold smoke, pick, pickle, preserve, can, marinate, reduce, bake, butcher...

We hope you will like our wine list. With an owner from Bordeaux it features good clarets but also off the beaten path vineyards from Europe and further afield. We also have a good choice of local craft beers including our very own Lure of Meikleour.

### **Did you know?**



- *Since 2002, for conservation reasons, it is a criminal offence in Scotland to sell rod-caught salmon and sea trout: there is no Tay salmon on our menu, or any wild salmon for that matter!*
- *Here at the Meikleour Arms we refuse to use farmed salmon but we have delicious sustainable alternatives like our local trout.*
- *If you fancy a potential encounter with the King of Fish we offer guided salmon fishing days on our stretch of the Tay (catch and release only). All equipment can be provided. For availability visit [www.islamouth.co.uk](http://www.islamouth.co.uk) or simply ask us.*

# Menu

## Starters

<b>Meikleour Estate Venison and Pork Platter</b> .....	<b>£6.95</b>
Charcuterie and Terrine, Cornichons, Onion Confit	
<b>Haggis, Neep &amp; Tattie Stack</b> .....	<b>£6.95</b>
Shallot and Whisky Sauce	
<b>Twice Baked Smoked Arran Cheddar Soufflé</b> .....	<b>£6.95</b>
Leek Fondue	
<b>Black Pudding and Apple Galette</b> .....	<b>£6.95</b>
Crispy Egg and Bacon Jam	
<b>Cauliflower Assiette</b> .....	<b>£6.95</b>
Roasted, Pickled, Puréed with Chicory and Pear	
<b>Prawn Cocktail</b> .....	<b>£7.95</b>
Cold-Water Prawns with Shredded Lettuce and Marie Rose Sauce	
<b>Moules Marinière</b> .....	<b>£7.95</b>
Garlic Butter, Shallots, White Wine and Parsley	

## Small / Large Plates

<b>Kedgeree</b> .....	<b>Starter- £7.95/Main- £13.95</b>
Curried Long Grain Rice with Smoked Haddock, Hake and Quail Eggs	
<b>Parmesan Gnocchi</b> .....	<b>Starter- £6.95/Main- £11.95</b>
Mushroom and Wild Garlic	
<b>Trio of Garden Beetroot Salad</b> .....	<b>Starter- £6.95/Main- £11.95</b>
Parsnip Crisps, Toasted Pumpkin Seeds and Walnut Dressing	

### *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. Please note some of our game dishes may contain shot.*

# Classics

- Please see our page of Specials for more seasonal dishes -

**Fish & Chips .....£13.95**

Scottish Haddock in Beer Batter served with Crushed Peas and Hand-Cut Chips

**Moules Frites .....£14.95**

Garlic Butter and Parsley, Shallots, White Wine and Hand-Cut Chips

**Steak & Ale Pie .....£14.95**

From our own Butchery with Garden Vegetables, Hand-Cut Chips or New Potatoes

**Char-Grilled Chicken Suprême.....£14.95**

New Potatoes, Garden Vegetables, Lemon and Garlic

**Char-grilled Meikleour Butchery Beef Burger.....£13.95**

**Lentil, Chickpea and Spiced Bean Burger .....£11.95**

Freshly Baked Sesame Bun, Ale Glazed Onions, Chilli Jam and Hand-Cut Chips

*Add Isle Of Mull Cheddar or Smoked Streaky Bacon ..... £1.00 Each*

**Beef Steaks (Butchered and Aged for 28 days on Meikleour Estate) :**

**Char-grilled 8 oz. Rump Steak.....£17.95**

**Char-grilled 8 oz. Sirloin Steak .....£22.95**

All with Hand-Cut Chips, Onion Rings, Tomatoes and Mushroom

*Add Pepper Sauce or Garlic Butter.....£1.95*

## Side Dishes

**Hand-Cut Chips/New Potatoes/Vegetables/Onion Rings.....£2.95**

**Side Salad.....£3.50**

**Vegetable Slaw.....£2.95**

**Basket of our Bread of the Day .....£2.95**

## Desserts

<b>Vanilla Crème Brûlée .....</b>	<b>£6.50</b>
Meikleour Shortbread	
<b>Chocolate Orange Cremeux Tart .....</b>	<b>£6.50</b>
Marmalade Ice Cream	
<b>Syrup Sponge Pudding.....</b>	<b>£6.50</b>
Crème Anglaise	
<b>Glazed Coconut Rice Pudding .....</b>	<b>£6.50</b>
Fruit Compote	
<b>Cheese &amp; Biscuits .....</b>	<b>£7.95</b>
Selection of Scottish Cheeses with Chutney, Celery, Grapes and Crackers	
<b>Local Artisan Ice Cream or Sorbet .....</b>	<b>£1.95/Scoop</b>
Ice Cream: Vanilla; Chocolate; Strawberry; Salted Caramel ; Coffee	
Sorbet: Lemon; Mango & Passionfruit	
<i>Fruit Coulis, Butterscotch Sauce, Chocolate Sauce, Cream.....</i>	<b>£1.00 Each</b>

## Children's Menu

*Please ask our staff for our under 12 children's menu.  
The same care and quality ingredients as the rest of our dishes are used  
for our children's menu, with healthy portions to fuel their energy.*



**Other Dietary Requirements:**  
*Several of our dishes are vegetarian and some are plant-based or can be  
adapted for our vegan guests.*

# Wine List

## Champagne & Sparkling Wine

	<i>Vintage</i>	<i>125ml glass</i>		<i>Bottle</i>
<b>Prosecco Sylvoz, Brut</b> DOC Treviso Le Colture	NV	£5.95	—	£29.00
<b>Pol Roger, White Foil</b> Champagne Brut Reserve	NV	—	—	£69.00

## Rosé Wines

	<i>Vintage</i>	<i>125ml glass</i>	<i>250ml carafe</i>	<i>Bottle</i>
<b>La Source Gabriel</b> Côtes de Provence Rosé, France	2018	£5.25	£9.95	£29.00

## Sweet Wines

	<i>Vintage</i>	<i>50ml glass</i>	<i>125ml glass</i>	<i>Bottle</i>
<b>Chateau Septy, Monbazillac</b> (Half Bottle)	2014	—	£6.95	£18.00
<b>Pedro Ximinez, Sherry</b> Solera Reserva, Emilio Lustau	NV	£3.95	—	—

## Port

	<i>Vintage</i>	<i>50ml glass</i>		<i>Bottle</i>
<b>Grahams</b> Late Bottled Vintage Port	NV	£3.50	—	—
<b>Fonseca Guimaraens</b> Single Quinta Vintage Port	2004	—	—	£55.00

*Vintages are subject to change due to availability.*

# Red Wines

## France

	<i>Vintage</i>	<i>125ml glass</i>	<i>250ml carafe</i>	<i>Bottle</i>
<b>Meikleour Claret</b> Le Nid du Heron, Peter Sichel, Bordeaux	<b>2016</b>	<b>£5.25</b>	<b>£9.95</b>	<b>£29.00</b>
<b>Château Dutruch Grand Poujeaux</b> Cru Bourgeois, Mouils, Bordeaux	<b>2012</b>	—	—	<b>£45.00</b>
<b>Fleurie Grand-Pré, Beaujolais</b> Domaine Lathuillière-Gravallon	<b>2018</b>	—	—	<b>£29.00</b>
<b>Minervois</b> La Curiosité, Languedoc Roussillon	<b>2017</b>	—	—	<b>£29.00</b>
<b>Côtes-du-Rhône Reserve</b> Vignobles Gonnet, Rhône	<b>2017</b>	—	—	<b>£29.00</b>
<b>Crozes-Hermitage</b> Domaine Guillaume Belle, Rhône	<b>2017</b>	—	—	<b>£35.00</b>

## Other Europe

	<i>Vintage</i>	<i>125ml glass</i>	<i>250ml carafe</i>	<i>Bottle</i>
<b>Pinot Noir, Sanziana</b> Recas Cramele, Romania	<b>2018</b>	<b>£4.25</b>	<b>£7.95</b>	<b>£23.00</b>
<b>Rioja Crianza, Belezos</b> Bodegas Zugober, Spain	<b>2016</b>	—	—	<b>£29.00</b>
<b>Touriga Nacional, Lisbon</b> Quinta de Chocapalha, Portugal	<b>2015</b>	—	—	<b>£29.00</b>
<b>Nero D'Avola, Sicily</b> Il Barroccio, Italy	<b>2018</b>	—	—	<b>£23.00</b>
<b>Primitivo del Tarantino, Puglia</b> Masseria dei Trullari, Italy	<b>2018</b>	—	—	<b>£29.00</b>
<b>Valpolicella Superiore Ripasso</b> Cecilia Beretta, Italy	<b>2017</b>	—	—	<b>£35.00</b>

## New World

	<i>Vintage</i>	<i>125ml glass</i>	<i>250ml carafe</i>	<i>Bottle</i>
<b>Malbec, Mendoza</b> Chamuyo Estate, Argentina	<b>2018</b>	<b>£4.25</b>	<b>£7.95</b>	<b>£23.00</b>
<b>Shiraz, Valle Central</b> Puertas Antiguas, Chile	<b>2018</b>	—	—	<b>£23.00</b>
<b>Merlot, Breede River</b> Bainskloof Estate, South Africa	<b>2017</b>	<b>£4.25</b>	<b>£7.95</b>	<b>£23.00</b>
<b>Cabernet Sauvignon / Merlot</b> Paarl, Nelson Estate, South Africa	<b>2012</b>	—	—	<b>£35.00</b>

# White Wines

## France

	<i>Vintage</i>	<i>125ml glass</i>	<i>250ml carafe</i>	<i>Bottle</i>
<b>Semillon - Sauvignon Blanc</b> La Combe de Grinou, Bergerac	2018	—	—	£23.00
<b>Macon-Solutre, Bourgogne Blanc</b> Maison Auvigue, Burgundy	2018	£5.25	£9.95	£29.00
<b>Chablis</b> Domaine Millet, Burgundy	2017	—	—	£35.00
<b>Rully, 1er Cru Vauvry</b> Olivier Leflaive, Burgundy	2017	—	—	£49.00
<b>Picpoul de Pinet</b> Dom. de Morin Langaran, Languedoc	2018	—	—	£29.00
<b>Sancerre</b> Domaine du Nozay, Loire	2018	—	—	£39.00

## Spain & Italy

	<i>Vintage</i>	<i>125ml glass</i>	<i>250ml carafe</i>	<i>Bottle</i>
<b>Pinot Grigio, Grigio Luna</b> Cecilia Beretta, Italy	2018	£4.25	£7.95	£23.00
<b>Gavi di Gavi, Piedmont</b> Fratelli Antonio e Raimondo, Italy	2018	—	—	£29.00
<b>Soave Classico, Brognoligo</b> Cecilia Beretta, Italy	2017	—	—	£29.00
<b>Sauvignon Blanc/Viura, Rueda Blanco</b> Vina Garedo, Grupo Yllera, Spain	2018	£4.25	£7.95	£23.00
<b>Albarino, Rias Baixas</b> Pazo la Maza, Spain	2017	—	—	£29.00

## New World

	<i>Vintage</i>	<i>125ml glass</i>	<i>250ml carafe</i>	<i>Bottle</i>
<b>Chardonnay, The Southerly</b> South East Australia	2017	—	—	£29.00
<b>Viognier, Valle Central</b> Puertas Antiguas, Chile	2019	—	—	£23.00
<b>Sauvignon Blanc, Marlborough</b> Lofthouse, New Zealand	2017	—	—	£29.00