

DINNER MENU

Starters

Soup of the Day £4.75
sliced sourdough, butter

Panko-breaded Slow Cooked Pork Belly £6.50
apple and vanilla ketchup, bacon crumb, micro-herbs
(Deuchars)

Brown Shrimp & Prawn Seafood Croquette £7.50
Asian slaw, sriracha aioli, pea shoots
(Schiehallion)

Pan-seared Isle of Skye King Scallops £9.50
pea puree, pork belly, chicken crackling, pea shoots
(Burlesque, White Zinfandel Rose)

Chicken Liver, Port & Thyme Pâté £7.25
thyme clarified butter, red onion marmalade, toasted brioche, dressed
leaves
(Adobe Reserva, Pinot Noir)

Tian of Scottish Salmon £7.50
smoked Loch Duart salmon, hot smoked salmon, crème fraîche, lemon,
chives, cucumber, oat biscuits, micro herbs
(Esk Valley, Marlborough Sauvignon Blanc)

Sharing

Sharing Platter £16.25
brown shrimp & prawn seafood croquette Asian slaw, sriracha aioli,
chicken liver pate, red onion marmalade, toasted brioche, Panko-breaded
Slow Cooked Pork Belly apple and vanilla ketchup, soup of the day
(Pecking Order, Chenin Blanc)

Antipasto £15.75
cured Italian meats, baked baby Camembert, home-made chickpea
hummus, garlic & red pepper olives, sun-blushed tomatoes, artichoke,
balsamic vinegar & rapeseed oil, warm ciabatta
(Palazzi Garganega, Pinot Grigio)

Seafood

North Sea Haddock & Chips £12.75
Deuchars IPA batter, twice-fried chips, crushed peas, fresh mint, tartar,
lemon
(Amstel/Ca Di Ponte, Catarratto)

Pan-seared Sea Bass Fillets £15.
garlic & thyme sauted potatoes, roasted Romanesque, lemon & caper
beurre blanc, pea shoots
(Pecking Order, Chenin Blanc)

Seafood Risotto £12.75
tiger prawns, mussels, squid, smoked Pancetta, garden peas, Arborio rice,
Parmesan, garlic ciabatta
(Mirabello, Pinot Grigio Rose)

Nibbles

warm ciabatta with
salted butter £3.75

garlic & red pepper
olives £2.50

roasted & salted cashew
nuts, peanuts and
corn kernals £3.50

2 x
Burgers

for

£18.

5-9pm

Mon-Thu

FOOD
NOW SERVED
ALL DAY
SEVEN DAYS
A WEEK

P.T.O. for main courses →

MON-SUN 5-9PM

the Riverside

Pub • Kitchen • Coffee House

DINNER MENU

Pan-seared Salmon Fillet Keto Bowl £14.
barrel aged feta, roasted beetroot, artichokes, olives, sun-blushed tomato,
leaves, honey mustard dressing (without Salmon £10)
(Esk Valley, Marlborough Sauvignon Blanc)

Meat

Slow-cooked (4hr) Featherblade of Beef £15.25
bubble & squeak mash, french beans, red wine gravy, micro-herbs
(Soldiers Block, Malbec)

Scottish Steak Burger £12.50
brioche bun, lettuce, vine tomato, dill pickle, mustard mayo, twice-fried chips,
relish
mature Cheddar £1 / Strathdon Blue £1.50 / Morangie Brie £1.50
streaky bacon £1 / pulled pork £2
(Pecking Order, Merlot)

Marinated Perthshire Lamb Rump £15.25
thyme & garlic marinade, shallot & smoked Pancetta crushed potatoes,
buttered baby broadbeans, home-made pesto
(Schiehallion/Ca Di Ponte, Nero D'Avola)

Roasted Corn-fed Chicken Breast £15.
pomme fondant, spiced turnip puree, haggis bonbon, tender stem broccoli,
whisky jus
(Soldiers Block, Chardonnay)

10oz Scottish Rib-eye (28 day dry aged) Steak £23.
or

8oz Scottish Fillet (28 day dry aged) Steak £26.
w/ twice-fried chips, roasted vine tomato, portabello mushroom, onion rings,
black garlic butter
(Soldiers Block, Malbec)

Strathdon Blue or pepper sauce - £3.

Pudding Board (to share)

Sticky Toffee Pud, Toffee Sauce, Stewart Tower Vanilla Ice Cream, Crème
Brûlée, Shortbread, Popcorn Chocolate Pot £16.75

Desserts

Popcorn Chocolate Pot £6.75
rich chocolate mousse, sweet & salty popcorn, Stewart Tower ice cream

Sticky Toffee Pudding £6.50
toffee sauce, Stewart Tower ice cream

Scottish Cheeses £8.
quince jelly, cracker

Classic Crème Brûlée £6.75
set vanilla custard, brown sugar, home-made shortbread

Stewart Tower Dairy Ice-cream
chocolate sauce, Cadburys flake
2 scoops £4/3 scoops £5.50

← Ask about today's
ice cream and
cheese selection

Pizza

hand stretched, stone baked
base w/ olive oil and smoked
paprika, topped with tomato
and basil sauce, buffalo
mozzarella and basil oil

Italian Meats

Prosciutto crudo, Coppa crudo,
Salami Milano

£11.75

Seafood

King prawns, mussels, squid

£11.75

Margherita

buffalo mozzarella,
bocconcini, basil oil

£10.50

Sides

seasonal vegetables £2.75

tomato, onion, leaves £2.75

twice-fried chips £3.25

sweet potato fries £3.75

onion rings £3.50

sourdough & butter £2.50

garlic bread £3.

garlic bread w/ mature cheddar £3.50

MON-SUN 5-9PM