

DINNER MENU

FOR THE TABLE

FRESHLY BAKED FOCACCIA (v) 4.00
flavoured butter and oils

MARINATED MIXED OLIVES (v) 4.00

HAGGIS BON BONS 4.00
served with a creamy whisky and chive sauce

STARTERS

MELVILLE SOUP OF THE DAY 8.50
freshly baked bread and flavoured butter

WARM SALAD OF SMOKED HADDOCK 11.00
soft poached egg, ratte potato, crisp apple, onion bhaji and
curry aioli

STORNOWAY BLACK PUDDING SCOTCH EGG 11.00
salt-baked celeriac, bloody ploughman apple and red wine jus

CARPACCIO OF MIXED BEETROOT (v) 9.50
pickled red onion, orange segment, toasted hazelnuts and balsamic
vinaigrette

WEST COAST SCALLOPS 15.00
autumn squash, crisp prosciutto di parma and pomegranate

THE HERD GRILL

all steaks served with triple-cooked chips, whole roast plum tomato,
shallot salt and cut portobello mushroom

284G RIB-EYE 38.00

284G SIRLOIN 34.00

227G FILLET 40.00

500G CHATEAUBRIAND 75.00

SAUCES

GREEN PEPPERCORN & BRANDY SAUCE 3.50

RED WINE JUS 3.50

ROAST GARLIC AND PARSLEY BUTTER (v) 3.50

BEARNAISE SAUCE (v) 4.00

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | dfo./dairy-free option available
v./vegetarian | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.

MAINS

LOIN OF SCOTTISH VENISON 36.00

jerusalem artichoke, locally foraged mushrooms, beetroot fondant and bramble jus

BUTTER-ROASTED SHETLAND COD 28.00

salt-baked celeriac, celeriac puree, bloody ploughman apple and

RISOTTO OF ROASTED AUTUMN SQUASH (v) 24.00

whipped ricotta cheese, toasted pumpkin seeds and crisp sage

GARLIC & THYME ROAST CHICKEN 28.00

potato and haggis terrine, swiss chard, scottish girolles, mustard and tarragon.

SIDES

TRIPLE-COOKED CHIPS (v) 4.50

TRUFFLE & PARMESAN FRIES 5.00

ISLE OF MULL MAC & CHEESE (v) 5.00

CRISPY POTATO & HAGGIS TERRINE (v) 6.00

ROAST AUTUMN VEGETABLES (v) 4.00

RATTE POTATOES (v) 5.50

DESSERTS

DARK CHOCOLATE FONDANT (v) 9.50

caramelised oranges, melville castle whisky ice cream

CLASSIC TIRAMISU (v) 9.00

pulled dark chocolate and sea salt

AUTUMN PAVLOVA (v) 9.00

blackberries, plums and figs, whipped chantilly cream

SALTED CARAMEL STICKY TOFFEE PUDDING (v) 8.50

melville castle vanilla ice cream

SELECTION OF SCOTTISH AND FRENCH CHEESES (v) 14.50

spiced plum chutney, grapes, house crackers

SELECTION OF MELVILLE CASTLE ICE CREAMS & SORBETS (v) 6.50

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