

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

Meikleour Black Pudding Scotch Egg	£9.95
Celeriac Remoulade	
Prawn Cocktail	£10.95
Cold-Water North Atlantic Prawns with Shredded Lettuce and Marie Rose Sauce (LG)	
Estate Game and Apple Terrine	£10.95
Beetroot Ketchup and Pickled Garden Vegetables with Toasted Meikleour Sourdough	
Meikleour Venison Haggis Pithivier	£9.95
Clapshot Galette and Whisky Sauce	
Twice Baked Cheese Soufflé	£9.95
Isle of Mull Applewood Smoked Cheddar with Leek Fondue (V)	
Moules Marinière	£9.95
Shallots, White Wine, Garlic and Parsley with Meikleour Sourdough	

SALADS ETC.

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

SIDES

Hand-Cut Chips, Baby Potatoes, Garden Vegetables, Spinach	£4.50
(VG, LG)	
Leaf Salad, Mixed Salad	£4.50
(VG, LG)	
Basket of our Sourdough	£4.50
(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.....£17.95
Scottish Haddock in Beer Batter with Crushed Peas and Hand-Cut Chips

Steak, Ale & Mushroom Pie.....£18.95
From our own Butchery with Garden Vegetables and Hand-Cut Chips or Baby Potatoes

Caramelised Pear, Walnut and Morangie Brie Quiche.....£16.95
Mixed Leaf Salad (V)

Moules Frites.....£16.95
Shallots, White Wine, Garlic and Parsley Sauce with Hand-Cut Chips (LG)

Pheasant Breast Roulade.....£19.95
Wrapped in Bacon with Apricot and Hazelnut Stuffing, Dauphinoise Potatoes and Whisky Sauce

Lemon Butter Chicken Breast.....£18.95
Garden Vegetables and Dauphinoise Potatoes (LG)

Terrine de Cochon.....£17.95
Slow Cooked Shredded Pork in Pastry Parcel, Hazelnut, Sauce Gribiche, Salad and Hand-Cut Chips

Char-Grilled Meikleour Butchery Beef Burger with Relish.....£16.95
Freshly Baked Sesame Bun, Lettuce and Tomato with Hand-Cut Chips
Add Isle of Mull Cheddar or Smoked Streaky Bacon at £1.95 each

Char-Grilled Meikleour Butchery	Rump Steak£23.95
28 day Aged 8 oz.	Sirloin Steak£27.95
Both with Leaf Salad and Hand-Cut Chips (LG)	
<i>Add Pepper Sauce or Garlic Butter at £2.50 each</i>	

DESSERTS

Apple & Walnut Crumble.....£8.95
Vanilla Ice Cream (V, LG)

Salted Caramel & Dark Chocolate Tarte.....£8.95
Cinamon Ice Cream (V)

Cloutie Dumpling.....£8.95
Crème Anglaise (V)

Cheese & Biscuits.....£10.95
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

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

SPARKLING WINES

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

ROSE WINES

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

RED WINES

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

PORT & SWEET WINE

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