

# 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>Soup of the Day</b> .....	<b>£4.95</b>
Bread of the Day	
<b>Meikleour Estate Venison and Pork Platter</b> .....	<b>£6.95</b>
Charcuterie, Terrine, Cornichons, Onion Confit and Toasted Bread of the Day	
<b>Haggis, Neep &amp; Tattie Stack</b> .....	<b>£6.95</b>
Shallot and Whisky Sauce	
<b>Twice Baked Isle of Kintyre Applewood Smoked Cheddar Soufflé *</b> .....	<b>£6.95</b>
Leek Fondue	
<b>Meikleour Black Pudding Scotch Egg</b> .....	<b>£6.95</b>
Warm Tomato Chutney and Rocket Leaves	
<b>Prawn Cocktail</b> .....	<b>£7.95</b>
Cold-Water Prawns with Shredded Lettuce and Marie Rose Sauce	
<b>Kedgeree *</b> .....	<b>£6.95</b>
Curried Long Grain Rice with Smoked Haddock and Quail Eggs	
<b>Parmesan Gnocchi *</b> .....	<b>£6.95</b>
Wild Mushroom and Garlic	
<b>Moules Marinière *</b> .....	<b>£6.95</b>
White Wine, Garlic, Parsley, Butter & Shallots with Bread of the Day	

*\* Main Course Portion available at £12.95*

# SIDES

<b>Hand-Cut Chips, New Potatoes, Garden Vegetables</b> .....	<b>£2.95</b>
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<b>Leaf Salad, Mixed Salad</b> .....	<b>£3.50</b>
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<b>Basket of our Bread of the Day</b> .....	<b>£2.95</b>
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### *Other Dietary Requirements:*

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

### *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.*

# MAINS

<b>Fish &amp; Chips</b> .....	<b>£13.95</b>
Scottish Haddock in Beer Batter with Crushed Peas and Hand-Cut Chips	
<b>Steak &amp; Ale Pie</b> .....	<b>£14.95</b>
From our own Butchery with Garden Vegetables and Hand-Cut Chips or New Potatoes	
<b>Char-Grilled Chicken Suprême</b> .....	<b>£14.95</b>
Lemon and Garlic Marinade, New Potatoes and Garden Vegetables	
<b>Char-Grilled Meikleour Butchery Beef or Venison Burger</b> .....	<b>£12.95</b>
Freshly Baked Sesame Bun, Ale Glazed Onions, Chilli Jam and Hand-Cut Chips <i>Add Isle of Mull Cheddar or Smoked Streaky Bacon at £1 each</i>	
<b>Char-Grilled Meikleour Butchery 28 day Aged 8 oz. Rump Steak</b> .....	<b>£17.95</b>
Hand-Cut Chips and Leaf Salad <i>Add Pepper Sauce or Garlic Butter at £1.50 each</i>	
<b>Char-Grilled Meikleour Butchery 28 day Aged 8 oz. Sirloin Steak</b> .....	<b>£22.95</b>
Hand-Cut Chips and Leaf Salad <i>Add Pepper Sauce or Garlic Butter at £1.50 each</i>	
<b>Duo of Meikleour Venison</b> .....	<b>£17.95</b>
Seared Steak and Mini Cottage Pie, Garden Vegetables and New Potatoes	
<b>Baked Hake Loin</b> .....	<b>£14.95</b>
Tomato and Shallot Salsa, New Potatoes and Garden Vegetables	

# DESSERTS

<b>Vanilla Crème Brulée</b> .....	<b>£6.50</b>
Meikleour Shortbread	
<b>Sticky Toffee Pudding</b> .....	<b>£6.50</b>
Butterscotch Sauce and Vanilla Ice Cream	
<b>White Chocolate Cheesecake</b> .....	<b>£6.50</b>
Local Berries	
<b>Cheese &amp; Biscuits</b> .....	<b>£7.95</b>
Selection of Scottish Cheeses with Chutney, Celery, Grapes and Crackers	
<b>Local Artisan Ice Cream &amp; Sorbet</b> .....	<b>£1.95/scoop</b>
Ice Cream: Vanilla; Chocolate; Strawberry; Salted Caramel; Coffee Sorbet: Lemon; Mango & Passionfruit <i>Add Fruit Coulis, Butterscotch Sauce, Chocolate Sauce or Cream at £1 each</i>	

## RED WINES

	Vintage	125ml glass	250ml carafe	Bottle
<i>France</i>				
<b>Meikleour Claret</b> Le Nid du Heron, Peter Sichel, Bordeaux	2016	£5.50	£10.50	£29.00
<b>Château Dutruch Grand Poujeaux</b> Cru Bougeois, Mouils, Bordeaux	2012			£45.00
<b>Fleurie Grand-Pré, Beaujolais</b> Domaine Lathuiliere-Gravallon	2018			£29.00
<b>Côtes-du-Rhone Reserve</b> Vignobles Gonnet, Rhone	2017			£29.00
<b>Crozes-Hermitage</b> Domaine Guillaume Belle, Rhone	2017			£35.00
<i>Other Europe</i>				
<b>Pinot Noir, Sanziana</b> Recas Cramele, Romania	2018	£4.50	£8.50	£24.00
<b>Rioja Crianza, Belezos</b> Bodegas Zugober, Spain	2016			£29.00
<b>Touriga Nacional, Lisbon</b> Quinta de Chocapalha, Portugal	2015			£29.00
<b>Nero D' Avola, Sicily</b> Il Barroccio, Italy	2018			£24.00
<b>Primitivo del Tarantino, Puglia</b> Masseria dei Trullari, Italy	2018			£29.00
<b>Valpolicella Superiore Ripasso</b> Cecilia Beretta, Italy	2017			£35.00
<i>New World</i>				
<b>Malbec, Mendoza</b> Chamuyo Estate, Argentina	2018	£4.50	£8.50	£24.00
<b>Shiraz, Valle Central</b> Puertas Antiguas, Chile	2019			£24.00
<b>Merlot, Breede River</b> Bainskloof Estate, South Africa	2017	£4.50	£8.50	£24.00
<b>Cabernet Sauvignon / Merlot</b> Paarl, Nelson Estate, South Africa	2012			£35.00

## PORT & SWEET WINES

	Vintage	50ml glass	125ml glass	Bottle
<b>Grahams</b> Late Bottled Vintage Port	NV	£3.95		
<b>Fonseca Guimaraens</b> Single Quinta Vintage Port	2004			£55.00
<b>Chateau Septy, Monbazillac</b> (Half Bottle)	2014		£6.95	£18.00
<b>Pedro Ximinez, Sherry</b> Solera Reserva, Emilio Lustau	NV	£3.95		

## WHITE WINES

	Vintage	125ml glass	250ml carafe	Bottle
<i>France</i>				
<b>Semillon – Sauvignon Blanc</b> La Combe de Grinou, Bergerac	2019			£24.00
<b>Macon-Solutre, Bourgogne Blanc</b> Maison Auvigue, Burgundy	2018	£5.50	£10.50	£29.00
<b>Chablis</b> Domaine Millet, Burgundy	2017			£39.00
<b>Rully, 1er Cru Vauvry</b> Olivier Leflaive, Burgundy	2018			£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
<i>Spain &amp; Italy</i>				
<b>Pinot Grigio, Grigio Luna</b> Cecilia Beretta, Italy	2018	£4.50	£8.50	£24.00
<b>Gavi di Gavi, Piedmont</b> Fratelli Antonio e Raimondo, Italy	2018			£29.00
<b>Soave Classico, Brognoligo</b> Cecilia Beretta, Italy	2018			£29.00
<b>Sauvignon Blanc/Viura, Rueda Blanco</b> Vina Garedo, Grupo Yllera, Spain	2018	£4.50	£8.50	£24.00
<b>Albarino, Rias Baixas</b> Pazo la Maza, Spain	2018			£29.00
<i>New World</i>				
<b>Chardonnay, The Southerly</b> South East Australia	2017			£29.00
<b>Viognier, Valle Central</b> Puertas Antiguas, Chile	2019			£24.00
<b>Sauvignon Blanc, Marlborough</b> Lofthouse, New Zealand	2017			£29.00

## CHAMPAGNE & SPARKLING WINES

	Vintage	125ml glass	250ml carafe	Bottle
<b>Prosecco Sylvoz, Brut</b> DOC Treviso Le Colture	NV	£5.95		£29.00
<b>Pol Roger, White Foil</b> Champagne Brut Reserve	NV			£65.00

## ROSE WINES

	Vintage	125ml glass	250ml carafe	Bottle
<b>La Source Gabriel</b> Côtes de Provence Rosé, France	2019	£5.50	£10.50	£29.00