

# THAINSTONE HOUSE

## STARTERS

SOUP OF THE DAY (DFO, GFA, VA) 8  
*Freshly baked bread & whipped butter*

CARPACCIO OF BEEF (DF, GF) 14  
*Parsley emulsion, pickled shimeji, almonds, confit shallot, truffle maple dressing*

BLOODY MARY PRAWN TART 12  
*Pickled cucumber, salty fingers, caviar, celery*

GIN CURED SALMON (DF, GF) 13  
*Compressed cucumber, dill, tonic and lemon gel, caviar, purslane*

HONEY, SOY AND SESAME  
SEARED TUNA LOIN 12  
*Avocado and wasabi puree, asian salad*

PICKLED BEETROOT (GF, VG, DF) 10  
*Shallots, basil gel, horseradish jelly*

CONFIT CHICKEN AND WILD  
MUSHROOM BALLOTINE (GF) 12  
*Mushroom ketchup, tarragon jelly, crispy chicken skin*

## DESSERTS

BLACKBERRY AND PISTACHIO TRIFLE 9

STRAWBERRY AND BASIL ETON MESS (GF) 9  
*Custard jelly, basil meringue, marshmallow, chantilly, basil gel*

TRIPLE CHOCOLATE BAVAROIS (GF) 9  
*Hazelnut praline ice cream*

STICKY TOFFEE PUDDING 9  
*Earl Grey poached prunes, toasted walnuts, butterscotch sauce and vanilla ice cream*

SELECTION OF BRITISH CHEESE (GFA) 14  
*Aaran oatcakes, frozen grapes, celery, fruit chutney*

COCONUT AND ALMOND RICE PUDDING  
(GF, VG, DF) 9  
*Pineapple compote and coconut crumb*

## MAINS

PAN SEARED SEA BASS FILLET (GF) 25  
*Mussel and clam risotto and caviar*

WILD MUSHROOM AND TRUFFLE  
LINGUINI (VEG) 18  
*Broad beans, peas and Parmesan*

MAPLE GLAZED CELERIAC STEAK (GF, VG, DF) 19  
*Caramelised red onions, flatcap mushroom, roast cherry tomato, mushroom jus*

NORTH SEA COD LOIN (GF) 25  
*New potato fondant, warm tartare sauce, caviar, kale, parsley oil*

SIRLOIN OF SCOTTISH BEEF (GFA) 34  
*Pomme Anna, celeriac puree, baked carrot, hazelnut and bone marrow crumble, red wine jus*

60Z BEEF BURGER (GFA) 18  
*Caramelised red onions, smoked bacon, cheddar cheese, brioche bun, coleslaw, relish, chunky chips*

SPICY BEAN BURGER (VEG) 17  
*Flat cap mushroom, Scottish brie, onion rings, brioche bun, coleslaw, relish, chunky chips*

BREADED HADDOCK 18  
*Tartare sauce, chunky chips, lemon*

ROAST BREAST OF CHICKEN 24  
*Potato gnocchi, wild mushrooms, pancetta, tarragon cream sauce*

TREACLE CURED ROE DEER LOIN (GFA) 32  
*Carrot puree, haggis, turnip, fondant potato, redcurrant and brambles jus*

## SIDES

ONION RINGS 4

ROCKET, PARMESAN AND PINE NUT SALAD 5

CHUNKY CHIPS 5

GARLIC AND HERB NEW POTATOES 5

CREAMY MASHED POTATOES 5

BREAD BASKET 4

Before ordering, please inform a member of our team if you have a food allergy or intolerance. Service Charge - Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge and this is no different - every penny you might want to give is shared equally by our teams through our "Fair Fund". There is no administration cost or anything retained by the company, what you may give is guaranteed to go to 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.

(GF - Gluten free / GFA - Gluten free available / DF - Dairy free / DFO - Dairy free option / VG - Vegan / VA - Vegan available / VEG - Vegetarian)