

BLAIRS

Evening Menu



If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order.

APPETISERS

CHICKEN & APRICOT PRESSE (GF) <i>Pickled summer vegetables, apricot relish, balsamic</i>	14
DUCK EGG (GF) <i>Parma ham, asparagus, lemon aioli</i>	12
PARFAIT <i>Chicken liver parfait, rhubarb, orange, sourdough</i>	14
BEETROOT (V) <i>Smoked tofu, caper & raisin dressing, pinenuts, cranberry toast</i>	12
TENDERSTEM (VG) <i>Tempura broccoli, indian salad, curried mayo</i>	11

SERVED BETWEEN 6PM - 9.30PM

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FROM THE SEA

To start

LOCAL NORTH SEA CRAB BISQUE <i>Green pea & shallot raviolini</i>	13
SCALLOPS (GF) <i>Pomegranate, curly endive, carrot & orange puree, smoked oil</i>	18
SEA TROUT (GF) <i>Gin cured, dill & caper mayo, granny smith, radish, peashoot</i>	15

To follow

LEMON SOLE (GF) <i>Buttered jersey royals, asparagus, champagne, citrus & tomato concasse vinaigrette</i>	28
SEA BASS (GF) <i>Orange & chives, niçoise salad, pickled quail egg, wild garlic oil</i>	27

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FROM THE LAND

ABERDEENSHIRE LAMB RUMP <i>Harissa spiced, cous cous, ratatouille salad, red pepper coulis, pesto</i>	29
VENISON <i>Loin, sausage roll, carrot & orange puree, asparagus, fondant, redcurrant jus</i>	30
CHICKEN <i>Haggis & whisky truffle, tenderstem, turnip & potato tian, Glenlivet whisky jus</i>	25
DUCK (GF) <i>Pomme anna, peas, pancetta, baby gem, mint, red wine jus</i>	27
SPINACH GNOCCHI (VG) <i>Confit herb tomato, wild mushrooms, sheese, pesto, plant cream</i>	17

From the grill

G MCWILLIAMS ABERDEEN BLACK GOLD SCOTBEEF
DRY AGED FOR 28 DAYS
Served with watercress salad, confit tomato, buttered portabella & hand cut chips. Choose from hollandaise, peppercorn or blue cheese butter.

SCOTTISH AGED RIB EYE
10OZ - 283G 45

SCOTTISH FILLET
9OZ - 255G 48

PORTERHOUSE STEAK
18OZ - 500G 64

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SIDE ORDERS

TRUFFLE & PARMESAN FRIES	8
HAND CUTS <i>Salt n vinegar</i>	8
MEXICAN FRIES <i>nacho sauce, pico de gallo, cheddar cheese</i>	7
ASPARAGUS (GF) <i>Lemon aioli</i>	6
CAESAR SALAD	6
NIÇOISE SALAD (GF)	7

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TO FINISH

STRAWBERRY	10
<i>Castleton strawberry tart, elderflower cream, sorbet, black pepper shortbread</i>	
MANGO	10
<i>Cardamom rice pudding, mango salsa, caramelised biscuit, lime sorbet</i>	
PEACH (GF)	10
<i>Thyme poached peach, white chocolate ganache, raspberry sorbet raspberries, salted caramel</i>	
LEMON	10
<i>Posset, yoghurt loaf, honeyberry ice cream, honey tuille, blueberry ricotta</i>	
DAIRY ICE CREAMS (CHOOSE 3 SCOOPS)	9
<i>Vanilla, chocolate, strawberry, honeyberry, mint choc chip</i>	
VEGAN ICE CREAMS & SORBETS (CHOOSE 3 SCOOPS)	9
<i>Strawberry, lime, raspberry, mango</i>	
SCOTTISH CHEESE & BISCUITS	
<i>Celery, chilled grapes, quince, chutney, biscuits</i>	
3 Cheeses	10
5 Cheeses	15

Auld Reekie: a delicately smoked cow's milk cheese with a lactic tang. Smoked over oak whisky barrels, this cheese has a lovely creamy and smoky taste with a cheddar-like texture.

Minger Brie: a brie-style cheese. When fully ripe, minger is gooey, rich, and soft inside. On the outside, it is covered by a cheerful orange rind which is tinged with annatto; it is edible and delicious. The cheese has a memorable aroma, but possibly, not quite as strong as the name suggests.

Golden Cross: a vegetarian, soft goat's milk cheese produced in whitesmith, east sussex. A delicious unpasteurised mould-ripened creamy goat's cheese, coated in ash over an edible white mould.

Kintyre Blue: made using traditional methods, this is an indulgently soft and creamy blue cheese. The curds are worked to create the perfect texture, allowing the green-blue veins to develop uniformly throughout the cheese. The cheese is ripened for two months until the delicious mild blue flavour and soft creamy texture develops.

St Andrew's Cheddar: classically scottish in style: aged for 18 months, it is powerful, strong and tangy – a real sharp traditional cheddar

SUPPLIERS

Blue Flag Seafoods, Clarks Speciality Foods, Braehead Foods
Mark Murphy Fruit N Veg, G McWilliams Butcher, The Bread Guy

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