

VISTA

MENU

WELCOME TO GLEDDOCH

By combining style, comfort and subtle nods to classic dishes, each item within this menu is aimed to entice and satisfy.

As a chef, I am passionate about using ingredients that are fresh, local and sustainable to create dishes that highlight and enhance the true beauty of my Scottish heritage.

Foraging is an important part of the dishes we create at Gleddoch. Ingredients such as elderberries, sea buckthorn and many seaside herbs and vegetables are foraged by myself and the team. Many of the fresh herbs and flowers that we use in our offering have been grown on-site here in the hotel grounds. Combined with locally sourced ingredients, our dishes have a real sense of Scottish authenticity with the unique flavours of the Renfrewshire countryside.

My team of Chefs and I are highly dedicated and completely focused on providing memorable, unique, relaxed and contemporary dining experiences.

Andy Christie

HEAD CHEF

OUR SUPPLIERS

We work very closely with our suppliers, so they truly understand the importance for us here at Gleddoch to embody the highest level of quality in our service in order to have the most positive effect on our customers.

We strive for quality and consistency and each of our suppliers works with us by providing fresh, local produce that helps us to create dynamic, progressive and, above all else, enjoyable Scottish cuisine.

The suppliers listed below are a selection of the partners we are proud to work with.

ABR BUTCHERS

They source the highest quality meat and game for our dishes, specifically preparing ingredients to our specifications when requested, including 50 day dry-aged Angus Beef which is hearty and tender.

BRAEHEAD FOODS

They have a great reputation for providing quality ingredients to their customers and we use them for a few specific items including their Wood Pigeon, Highland Venison and Ayrshire Duck Eggs.

GEORGE MEWES

They supply award-winning cheeses which we have carefully selected to feature on our popular cheeseboard. George Mewes is a recognised, industry wide name known for sourcing some of the best cheese from around the world.

LYNA'S FOODSERVICE

They consistently provide us with high quality larder staples.

MAXIME JAY

Maxime is a prolific forager from France who resides in Gourrock and has weekly foraging excursions all over Scotland to source a huge variety of wild produce. We currently utilise his mushrooms, bitter leaves and seashore Veggies for our menus.

THE FISH PEOPLE

They provide some of the finest fish and shellfish that Scotland has to offer; ranging from fish landed in Peterhead or caught from our deep and dark Scottish Lochs.

THE GINGER BREAD MAN

This small local boutique bakery ran by Martin Rippin supplies us with amazing sourdough, ciabattas, dinner rolls and rye bread which feature throughout our menus.

† Sommelier's recommended wine pairing | (V) Vegetarian | (VG) Vegan

Please advise your server of any food allergies or dietary requirements. Full allergy information for each dish is available upon request. Prices are inclusive of VAT. Service charge not included.

STARTERS

SOUP OF THE DAY (V) £6.50
Sourdough and whipped butter

CARROT & TOASTED ALMOND HUMMUS (VG) £6.50
Marinated chickpeas, coriander, roasted garlic oil, orange blossom water
carrots, lavosh & cumin seed dukka
‡ Viognier 'Réserve Spéciale', Pays d'Oc, Gérard Bertrand, Languedoc, France

GLEDDOCH'S CULLEN SKINK £7.95
Black pudding, spring onions & Glenglassaugh Highland revival whisky
‡ Chenin Blanc, Breedekloof, Olifantsberg, South Africa

SEARED FILLET OF TURBOT £7.95
Marinated borlotti beans, borlotti bean purée, lemon, salsa verdi &
foraged flowers
‡ Pazo do Mar, 'Coral do Mar', Rías Baixas, Albariño, Spain

BEETROOT & TARRAGON TARTARE (VG) £6.50
Toasted seeds, pickled blackberries & crispbreads
‡ Fleurie, Olivier Ravier, Beaujolais, France

CHARGRILLED ISLE OF BUTE ASPARAGUS (V) £6.50
Poached Ayrshire duck egg and wildflower hollandaise
‡ Chardonnay 'Winemakers Reserve', Limestone Coast,
Berton Vineyard, Australia

PAN ROAST BREAST OF WOOD PIGEON £7.95
Lentil Tabbouleh, black pudding and beetroots
‡ Tikveš 'Cuvee Methodius', Vranec, Macedonia

MAIN DISHES

50-DAY DRY AGED SCOTCH BEEF ONGLET £17.95

Salt baked celeriac, charred shallot, smoked potato purée, beetroots & crumbled ailsa craig

‡ Malbec Premium, Piattelli Vineyards, Cafayate, Argentina

SAFFRON & BEETROOT GNOCCHI (V) £14.95

Gleddoch house-made goats curd, toasted almonds, horseradish & parsley

‡ Fleurie, Olivier Ravier, Beaujolais, France

ROASTED POUSSIN WITH CHUNKY CHIPS £15.95

Crisp watercress salad and green peppercorn & brandy sauce

‡ Château Ksara 'Blanc de l'Observatoire', Bekaa Valley, Lebanon

GLEDDOCH'S MARKET FISH DISH £M.P.

Please ask your server for details

ISLE OF GIGHA HALIBUT £20.95

Squid ink spinosi, carrot broth, foraged Ayrshire seashore veggies, pickled clams and Loch Fyne queenie scallops

‡ Picpoul de Pinet 'Terroir', Gérard Bertrand, Languedoc, France

★ **AWARD-WINNING DISH**

Our Sous chef Ross McGregor's award-winning ScotHot 2019 'Sustainable Fish Course' dish.

ROASTED BUTTERNUT SQUASH CARNAROLI (VG)

£14.95

Toasted seeds, confit plum tomatoes, purple sage crisps and Bergamot lemon oil

‡ *San Marzano Primitivo Rosé 'Tramari', Salento, Italy*

GLEDDOCH'S DALRY PORK

£17.95

Confit belly, braised shoulder croquette, slow cooked cheek, ham hough scotched egg and crackling with pickled radish, salsify purée & truffle jus

‡ *Chardonnay 'Winemakers Reserve', Limestone Coast, Berton Vineyard, Australia*

3-BONE RACK OF SPEYSIDE LAMB

£15.95

Dauphinoise potato, charred leeks, black garlic aioli & jus

‡ *Pinot Noir Gran Reserva, Viña Echeverria Casablanca, Chile*

ROASTED AUBERGINE (VG)

£12.95

Rose harissa, pickled radish, sage & kale with a spinach, rocket, fennel & onion salad

‡ *Ca'Rugate 'Rio Albo', Valpolicella, Spain*

50-DAY AGED STEAK

All our steaks are from 100% certified Scottish Angus beef cattle, supplied by ABR Butchers, and are 50 day dry aged for flavour and tenderness. They are served with a confit tomato, rocket & red onion salad and hand-cut chips.

8oz Sirloin	£24.95
6oz Fillet	£29.95
16oz on the bone Côte De Boeuf	£45.00

SAUCES: £2.50 each

Complement your steak with one of our homemade sauces:

Jus	Garlic Butter
Peppercorn	Bearnaise
Diane	

SIDE DISHES

Choose one of our fantastic sides to accompany your meal. £2.95 each

Chargrilled asparagus & seed dukka

Glazed beetroots, kale & almonds

Chunky chips

Fries

Rocket, pea shoot, red onion & fennel salad

Watercress, pomegranate & goats curd salad

Chive creamed potatoes

Glazed root vegetables

Dauphinoise potatoes

Sourdough & whipped butter

Honey roasted parsnips & chives

DESSERTS

SALTED BUTTERSCOTCH TART £6.50

Praline dust, Whitley Neill Blood Orange sorbet

‡ *Botrytis Semillon, Reserve, Berton Vineyard, South Australia*

DARK CHOCOLATE CREMEUX £6.50

Prosecco & clementine granita, toast curd, soil & hazelnuts

‡ *'Elysium' Black Muscat, Quady California, USA*

PASSION FRUIT CHEESECAKE £6.50

Granola, raspberries & almond tuille

‡ *Botrytis Semillon, Reserve, Berton Vineyard, South Australia*

HAND-SELECTED CHEESES FROM GEORGE MEWES £10.95

Nuts, fruits, chutney, Lavosh & oatcakes

‡ *10 Year Old Tawny Port, Barros, Douro, Portugal*

COCONUT RICE PUDDING £6.50

Pomegranate, pistachios and blueberries

‡ *'Elysium' Black Muscat, Quady California, USA*

RASPBERRY & MASCARPONE CRÈME BRULEE £6.50

With oat biscuits

‡ *10 Year Old Tawny Port (Chilled), Barros, Douro, Portugal*