Nick's

AT PORT OF MENTEITH

SNACKS

Sourdough bread, butter and sea salt 6

Gordal olives chimichurri 6 (Gf)

Padron peppers, Aleppo, sea salt 6 (Gf*)

STARTERS

Denhead Farm Asparagus, sauce gribiche, garden leaves, parmesan crunch 12 (Gf*, Vg*)

Roasted tomato and veg soup, truffle crowdie, rosemary and garlic focaccia croutons, lemon oil 8 (Gf*, Vg*)

Cured halibut taco, charred avocado, Pico de Gallo, jalapeno sour cream, lime 12 (Gf*)

Seafood cocktail, King prawns, Nick's smoked salmon, tomato, avocado, cocktail sauce 12 (Gf)

Smoked haddock, cheddar and mustard croquette, curried mayonnaise, fennel salad, shellfish dressing 11

San Danielle Parma ham, Heritage beetroot, fig, black olive, walnut, aged balsamic, olive oil 11 (Gf*)

Duck and chicken liver parfait, mandarin jelly, orange and chicory salad, sourdough croutons 10 (Gf*)

Whole baked camembert with chilli, garlic, rosemary, bianco focaccia – for two 20 (Gf*)

MAINS

SUNDAY ROAST
Roast and smoked sirloin of beef, roast potatoes, honet roast root veg, Yorkshire pudding, celeriac puree, red wine gravy 30 (Gf*)

Cote de porc, potato rosti, black pudding, celeriac remoulade, apple puree, mustard sauce 25 (Gf*)

Gnocchi alla bolognaise, beef and venison ragu, aged parmesan, garden pesto 21 (Gf*)

Chicken Murgh karahi flatbread, feta, pickled sultanas, smoked yoghurt, Bombay fries 22

Panko breaded sole goujons, house tartar sauce, pomme frites, garden salad 25

King prawn and sea trout linguine, chilli, garlic, langoustine and lobster sauce, parmesan 23 (Gf*)

Ratatouille risotto, almonds, Scottish Mozzarella, piccolo pepper, aged parmesan 19 (Gf*, Vg*)

Red onion and goats' cheese tart, Jersey Royal potatoes, romesco, peas and asparagus 21 (Vg*)

(The menus are samples, subject to seasonality and availability at time of dining. We work closely with local suppliers to produce a varying menu to ensure we are always producing the freshest food)

V* - Vegetarian Option Available Vg* - Vegan Option Available
Gf* - Gluten Free Option Available Df* - Dairy Free Option Available

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PIZZA

Gluten free pizza bases available

The Margherita, San Marzano tomato, fior di latte, basil, parmesan15 (V)

The Pepperoni, San Marzano tomato, pepperoni, fior di latte, parmesan 17

The Nick's meat feast, San Marzano tomato, fior di latte, Nduja, pepperoni, spianata, prosciutto 19

The Fennel sausage, San Marzano tomato, gorgonzola, purple sprouting broccoli, parmesan 18

The Garlic mushroom, Bianco base, fior di latte, rocket, parmesan 18 (V)

The Napoli, San Marzano tomato, fior di latte, anchovies, olive, capers, oregano 18

SIDES

Pomme Frites 5 (Vg*, Gf*)

Chilli & Parmesan Pomme Frites 6 (Gf*)

Garden Salad 4 (Vg*, Gf*)

Rocket, mizuna and parmesan salad 4 (Gf*)

Bianco focaccia 10 (V)

DESSERTS

Baked ricotta and Scottish cured vanilla cheesecake pot, rhubarb compote, brown butter oats (Gf*) 8

Dark chocolate cremeux, charred tropical fruit, coconut and lime sorbet 9 (Gf*)

Choux bun, pistachio ice cream, chocolate sauce 9

Lemon posset, blueberries, almond crumble 7 (Gf*)

Tart Santiago, citrus caramel, orange segments, crème fraiche 8 (Gf*)

Mrs Bell's Blue, frozen red grapes, walnut bread 10 (Gf*)

Affogato, double espresso, vanilla ice cream 8.5 (V*/Gf*)

Milk and Honey Ice Cream (from) 4 (Gf*)
Milk and Honey are a local small business who specialize in small -batch, handmade ice cream.
Choose from: Vanilla – Mochachip- Pistachio
Sorbets: – Raspberry– Passionfruit – Blood Orange- Mango

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