Nick's

AT PORT OF MENTEITH

SNACK

Chilli snack mix 3 (Vg)

Mhor sourdough bread, salted butter 6 (Vg)

Olives, harissa marinade 7 (NGCI*)

Padron peppers, sea salt 6 (Vg)

STARTERS

Nick's garden tomatoes, Scottish mozzarella, basil, pine nuts, gazpacho dressing 10 (Vg, NGCI*)

Carpaccio of Tomnah'a cucumber and courgettes, buttermilk, gochujang dressing, smoky onions, pickled ginger, toasted cashews 9 (Vg, NGCI*)

Salad of peppered goats' cheese and garden leaves, heritage beetroot, seeds, spiced chicory jam, walnut dressing 10 (V, NGCI*)

Jerusalem artichoke soup, Argyll girolles, Katy Rogers crème fraiche, garden chives, croutons 8 (V, NGCI*)

Citrus cured Kames steelhead trout tostada, guacamole, pico de gallo, Mexican white sauce 13 (Df, NGCI*)

Seafood cocktail, North Atlantic prawns, Nick's smoked salmon, tomato, avocado, cocktail sauce 13 (Df, NGCI*)

Crispy fried Szechuan chicken thigh, Asian garden courgette pesto, peanuts, sesame, cabbage slaw, nam jim 12

San Daniel ham, cantaloupe melon, basil oil, garden rocket 12 (NGCI*)

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

MAINS

Steak tagliata, 400g 40 day dry aged Luing club steak, rocket and parmesan, pomme frites, extra virgin olive oil and balsamic vinegar 50 (Df, NGCI*)

Perthshire lamb rump, Tomnah'a broccoli, anchovy butter, chilli, crushed garlic and herb potatoes, lamb sauce 30 (Df, NGCI*)

'Nduja and Highland venison ragu, gnocchi, slow roast tomato sauce, parmesan Reggiano, garden pesto 22 (Df, NGCI*)

Panko breaded Peterhead haddock, house tartar sauce, pomme frites, garden salad 24

Linguine of west coast seafood, chilli, garlic, tomato and lobster sauce, aged parmesan 25 (Df, NGCI*)

Tomnah'a pumpkin and garden sage fregola sarda, feta, roasted pumpkin, pumpkin seed and walnut pesto, aged parmesan 19 (Vg, Df*)

Onion and goats' cheese tart, garden romesco sauce, beetroot salad, walnut dressing 21 (V)

Flatbread- Fresh flatbread dough, hand stretched to order and baked with shawarma spiced lamb kofta, muhammar, preserved lemon yoghurt, pomegranate salsa, walnut za'atar 20

ALLERGIES/ DIETARY REQUIREMENTS

Please inform your server of any allergies or dietary requirements

V - Vegetarian Option Available Vg - Vegan Option Available Df - Dairy Free Option Available

NGCI* Non-Gluten Containing Ingredients Option Available: while made with gluten-free ingredients, our NGCI dishes are prepared in a kitchen that handles gluten and we cannot guarantee absence of cross-contamination

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PIZZAS

Df cheese/ NGCI* *available*

The Marinara, roasted tomato sauce, basil, olive oil 13 (Vg)

The Margherita, San Marzano tomato, Fior di latte, basil, parmesan 15 (V, Vg)

The Ratatouille, San Marzano tomato, Fior di latte, red pepper nduja, aubergine, courgette pesto 16 (V, Vg)

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

The Nick's meat feast, San Marzano tomato, Fior di latte, 'nduja, pepperoni, salami napoli, prosciutto 19

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

The Black pudding, San Marzano tomato, Fior di latte, Stornaway black pudding, caramelised onion, sage, provolone 17

SIDES

Pomme frites 6 (Vg, NCGI*)

Chilli and parmesan pomme frites 7 (NCGI*)

Garden salad 5 (Vg, NCGI*)

Bianco focaccia 12 (V, NGCI*)

DESSERTS

Port of Menteith apples, frangipane tart, Scottish cured vanilla labs Chantilly

Lime posset, Blairgowrie raspberries, Nick's granny shortbread 9 (NGCI*)

Tart Santiago, Katy Rogers cream fraiche 9 (Df, NGCI*)

Sticky toffee pudding, toffee sauce, Milk and Honey vanilla ice cream 10

Choux bun, pistachio ice cream, Deanston whisky chocolate sauce 10

Morangie brie, quince paste, pickled walnut, crackers 10(NGCI*)

Affogato, double espresso, vanilla ice cream, amaretti biscuit 9 (Vg, NGCI*)

Milk and Honey ice cream (from) 4
Milk and Honey are a local small business who specialize in small -batch, handmade ice cream.
Choose from: vanilla – chocolate – stracciatella - pistachio – raspberry ripple (NGCI*)
Sorbets: passionfruit and lime – raspberry – peach - mango (Vg, NGCI*)

(These menus are sample menus, 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)

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