

## Whisky

Please visit our bar to see our full selection.

### Blends

Famous Grouse Famous XV	£4.00
Asyla	£6.50
Hedonism	£8.00
Johnny Walker Red Label	£3.75
Johnny Walker Black Label	£4.50
Pork Askaig 100Proof	£7.75
Milroys of Soho	£5.00

### Highland

Highland Park 12 yr	£5.00
Balblair '89	£12.50
A.D. Rattray Blablair	£6.25
Old Malt Cask Mortland	£11.00
Glenrothers 2001	£7.75

### Other

Makers Mark	USA	£4.50
Pendryn Madera Finnish	Wales	£5.25
The English Whisky Co. Chapter 6	England	£5.00
Black Bush	Ireland	£3.75
Makar Oak Aged Gin	Scotland	£5.50
Makar Mulberry Aged Gin	Scotland	£5.50
Paul John Bold	India	£5.25
Paul John Brilliance	India	£5.50
Paul John Edited	India	£5.00
Paul John Peated	India	£8.00

### Completown

Speyburn	£4.00
Longrow	£5.50
Hazelburn	£5.75

### Islay

Black Bottle	£4.50
Bennahabhain 12 Yr	£6.25
Bennahabhain Ceobanach	£9.00
Tobermary	£3.50
Lagavulan	£7.75
Talisker Storm	£7.75

### Lowland

Glenkanichie	£6.00
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# Gilbert's Restaurant

Dinner opening times:  
7pm till 9.30pm  
(9:00 pm on Sundays)

## Aperitifs

### Sparkling Wine

Champagne Brugnion 1er Cru, Brut, France	£7.50/125ml	£39.00/bottle
Champagne Brugnion 1er Cru, Rose, Brut, France		£45.00/bottle
Proseco Le Dolci Colline, Italy	£6.00/125ml	£25.00/bottle

Kir Royal or Bellini	£7.00
Pimm's No 1 and Lemonade	
Glass	£7.00
Jug (Serves 5)	£30.00

### Long Drink

**Add a mixer for £2.00 Extra**

All prices for 25ml measure

### Gin

Gordon's	£4.00
Bombay Sapphire	£4.25
Hendricks	£4.25
Tanqueray Export Strength	£4.00
Makar Glasgow	£5.50
Makar Old Tom	£5.50

### Vodka

Smirnoff Red	£4.00
Grey Goose	£4.50
Zubruwka Bison Grass	£4.50
Belvedere	£4.50
Absolute	£4.00
G52 Urban Craft	£6.00

## Digestives

### Brandy, Cognac and Armagnac (25ml)

Grappa	£3.25
Balluet Fine Cognac	£5.00
Martell V.S. Cognac	£4.00
Courvosier V.S. Cognac	£5.00
Remy Martin V.S.O.P. Cognac	£6.00
Hennessy X.O. Cognac	£11.00
Janneau V.S.O.P Armagnac	£8.00

### Liqueurs (50ml)

Bailey's Irish Cream	£5.00
Cointreau	£4.00
Grand Marnier	£4.00
Kahlua	£4.00
Tia Maria	£4.00
Benedictine	£4.00
Drambuie	£4.00
Irish Mist	£4.00
Frangelico	£4.00

## Mains

<b>Salmon Teriyaki</b> Coconut Rice & Oriental Vegetables	£18.00
<b>Char-Grilled Chicken &amp; Avocado</b> Frisée Lettuce, Red Onion, Chilli & Lime Dressing	£16.50
<b>Pan Seared Fillet of Seabass</b> Green Bean, Courgette & Shitake Stir-Fry, Lemon scented Potatoes	£16.50
<b>Spiced Rump of Lamb</b> Moroccan Couscous, Chick Pea Salad & Mint Yoghurt Dressing	£19.50
<b>Beer Battered Haddock</b> Fat Chips, Crushed Peas & Tartar Sauce	£14.95
<b>Wild Mushroom Pie (v)</b> served with Mashed Potatoes & Spinach	£14.00
<b>Chana Masala Chickpea Curry (vegan)</b> Served with Cumin Rice	£14.00
<b>Steaks – served with Parmesan &amp; Rocket Salad</b>	
<b>Sirloin</b>	£19.00
<b>Ribeye</b>	£22.00
<b>Fillet</b>	£25.00
<b>Steaks – served with Fat Chips, Tomato, Mushroom, Peppercorn Sauce</b>	
<b>Sirloin</b>	£21.00
<b>Ribeye</b>	£24.00
<b>Fillet</b>	£27.00

## Desserts

<b>Raspberry, Brandy &amp; Mascarpone Crème Brûlée</b>	£7.00
<b>Baked Lemon Tart</b> Raspberries & Fruit Coulis	£7.00
<b>Vanilla Panna Cotta</b> Marinated Pineapple, Mango Cream, Ginger Beer Syrup	£7.00
<b>White Chocolate Mille Feuille</b> Passion Fruit Mousse & Cranberry Compote	£7.00
<b>Banana Tart Tatin</b> Caramel Ice Cream	£7.00
<b>Home Made Waffles</b> Berry Compote & Vanilla Ice Cream	£7.00
<b>Selection of Cheeses – Brie, Cheddar &amp; Cashel Blue</b> Home Made Bread, Biscuits & Red Onion Jam	£8.50

## Dessert Wines / Port

Chateau Pontac, Loupiac 2005	£6.00/ 125ml
Coteaux Du Layon, Val del Loire 2011	£6.00/ 125ml
Muscat de Beaumes de Venise, Domain Durban 2010	£6.50/ 125ml
Moscato, Steeple Jack, South Australia 2014	£5.50/ 125ml
Taylor's Fine Ruby Port	£4.50/ 50ml
Taylor's Late Bottled Vintage Port 2011	£5.50/ 50ml

## Tea and Coffee

### Coffee

Espresso, Americano, Cappuccino, Latte, etc £3.50

### Tea

Pot English Breakfast Tea or Decaffeinated Tea

£3.50 per Person

Other Tea and Infusions £3.50 per person

Peppermint, Chamomile, Green Sencha, Earl Grey, Assam,  
Darjeeling, Lapsang Souchong, Rooibos and Orange or  
Berries Delight

### Liqueur Coffee £7.50

Irish Coffee	Irish Whiskey
Gaelic Coffee	Scotch Whisky
Baileys Coffee	Baileys Irish Cream
French Coffee	Cognac
Calypso Coffee	Tia Maria
Jamaican Coffee	Rum
Russian Coffee	Vodka
Italian Coffee	Amaretto

**All Teas & Coffees are served with Petit Fours**

## Starters

**Home-made Soup of the Day (v)** £7.00

Served with Home-made Bread

**Crispy Oriental Duck** £8.75

Watercress & Radish Salad, Sesame Dressing

**Twice Baked Goats Cheese Soufflé (v)** £8.00

Cheese Sauce, Pear, Walnut & Watercress Salad

**Chicken Liver Parfait** £8.00

Pear & Date Chutney, Home Made Bread

**John Ross Smoked Salmon** £8.75

Lightly Pickled Cucumber & Home-made Walnut Bread

**Mackerel Fillet** £8.00

Beetroot, Celeriac & Lime Dressing