

HIGHGROVE

BRASSERIE

SNACKS

SOURDOUGH BREAD, SALTED BUTTER **£4.50**
GORDAL OLIVES **£4.50**

MIXED NUTS **£4.50**
HAGGIS BITES, PEPPERCORN MAYONNAISE **£5.50**

STARTERS

SOUP OF THE DAY SERVED WITH BREAD AND BUTTER **£6.25**

MARRBURY SALMON WITH LEMON AND DILL,
SERVED WIYH LOBSTER AIOLI, DRESSED SALAD **£10.50** (HC)

HAGGIS AND PORK SAUSAGE SCOTCH EGG, BRANSTON PICKLE VINAIGRETTE,
PEPPERCORN MAYONNAISE **£8.95**

SMOKED HADDOCK, POTATO AND BACON CHOWDER
WITH SWEETCORN AND CROUTONS **£8.50** (HC)

COSTLEY’S CHICKEN LIVER PATE FLAVOURED WITH BRANDY,
SERVED WITH MANGO CHUTNEY AND SOURDOUGH TOAST **£8.25** (HC)

PRAWN AND AVOCADO COCKTAIL WITH MARIE ROSE SAUCE AND FRESH LEMON **£10.50**

HAM AND PARSLEY TERRINE WITH CELERiac REMOULADE, PICKLED CORNICHONS
AND MEAUX MUSTARD DRESSING **£8.50**

BUFFALO BANG BANG SHRIMP WITH CHILLI PEANUTS, PEPPERS AND ONIONS **£10.50**

CREAMY GARLIC MUSHROOMS ON TOAST WITH FRESH PARSLEY
AND A DIJON AND PARMESAN GRATIN **£8.95** (HC)

CHILLED FRESH FRUITS WITH HOMEMADE SORBET **£8.25**

WARM SALAD OF TROON LANGOUSTINE TAILS WITH BASIL ORZO PASTA,
ITALIAN CHEESE AND TOMATO VINAIGRETTE **£14.50**

PANZANELLA SALAD TOPPED WITH GRILLED GOAT’S CHEESE WRAPPED IN PARMA HAM,
PESTO SAUCE, BALSAMIC REDUCTION **£8.95**

MAIN COURSES

MEAT

HIGHGROVE FAVOURITE SPICY LAMB CURRY WITH FRESH PINEAPPLE,
CHILLIES AND CORIANDER, SERVED WITH PILAU RICE **£19** (HC)

STEAK AND SAUSAGE PIE SERVED WITH CREAMED POTATOES AND CARROTS **£18**

BREAST OF CHICKEN WITH SWISS GRUYERE CHEESE AND LEEKS,
SERVED WITH A CHOICE OF NEW POTATOES OR FRENCH FRIES, **£20** (HC)

PORK FILLET SCHNITZEL WITH HOUSE SLAW, FRIED EGG, CRISPY BACON,
PINEAPPLE AND BBQ SAUCE **£19**

HAGGIS, NEEPS AND TATTIES, GREEN TAILS AND TOASTED OATS **£18**

GRILL

FILLET STEAK AU POIVRE WITH LYONAISE GREEN BEANS,
MUSHROOMS AND HOUSE FRIES **£40**

MARINATED LAMB CHOPS WITH CHAR GRILLED TOMATO AND PEPPERS,
FRAGRANT COUS COUS AND MOROCCAN SPICED BUTTER **£28**

PRIME SCOTCH SIRLOIN, MAITRE D’HOTEL BUTTER,
GRATIN DAUPHINOISE POTATOES, GREEN BEANS **£35**

FISH AND SEAFOOD

BAKED SMOKED HADDOCK AND CHEDDAR CHEESE
WITH NEW POTATOES AND PEAS **£20** (HC)

MARKET FISH AND SEAFOOD MIXED GRILL WITH LEMON BUTTER SAUCE **£23**

WHOLE LEMON SOLE MEUNIERE, BROWN BUTTER
CAPERS AND BROWN SHRIMP **£25**

HARISSA COD, CHICKPEA AND CHORIZO STEW, ROASTED PEPPERS **£21**

POACHED FILLET OF SALMON AU GRATIN, SEASONAL GREENS,
PARMESAN CHEESE **£20** (HC)

MUSSELS MARINIERE, WHITE WINE, GARLIC AND SHALLOTS
FINISHED WITH CREAM **£18**

LANGOUSTINE THERMIDOR WITH RICE PILAU, TOMATO SALAD **£32** (HC)

SALADS

CAJUN CHICKEN SALAD, SWEETCORN SUCCOTASH, TORTILLA CROUTONS, JALAPENO
PEPPERS, GARLIC MAYONNAISE **£19**

POACHED SALMON CAESAR SALAD WITH ANCHOVIES, CROUTONS
AND PARMESAN CHEESE **£19** (HC)

SIDES

NEW POTATOES, PARSLEY BUTTER **£4.25**
CREAMED POTATOES **£4.50**
DAUPHINOISE POTATOES **£4.95**
HOUSE FRIES **£4.25**

TRUFFLE AND PARMESAN LOADED HOUSE FRIES **£5.25**
SEASONAL VEGETABLES **£5.25**
HOUSE SALAD, VINAIGRETTE **£4.95**

Please inform a member of our team before placing your order if you have any food allergies, intolerances or special dietary requirements. While every care is taken during preparation, all dishes are prepared in kitchens where allergens are present, and we cannot guarantee that any item is completely free from traces of allergens due to the risk of cross-contamination. Our team will be happy to provide detailed allergen information and advise on suitable menu choices.

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DESSERTS

CHOCOLATE HAZELNUT TORTE
WITH COSTLEY'S ICE CREAM £8.50 (HC)

ORANGE AND SULTANA BREAD AND BUTTER PUDDING
WITH VANILLA CUSTARD AND ICE CREAM £8.50 (HC)

KEY LIME PIE, COCONUT ICE CREAM AND MANGO COULIS £8.50

LEMON CURD AND WHIPPED MASCARPONE ROMANOFF
WITH CRUSHED MERINGUE, RED FRUITS
AND RASPBERRY RIPPLE ICE CREAM £8.50
(LEMONCELLO SHOT) £3.23

INDIVIDUAL APPLE PIE AND CUSTARD, WITH ICE CREAM £8.50

STICKY TOFFEE PUDDING, MUSCOVADO CARAMEL SAUCE
AND ICE CREAM £8.50 (HC)

STRAWBERRY SNOWBALL SUNDAE £9.50

BANOFFEE SUNDAE £9.50

CHEESEBOARD £13.25

COFFEE & TEA

SERVED WITH HOMEMADE FUDGE AND SHORTBREAD
£5 PER PERSON

Highgrove has been in the Costley family for over thirty-eight years and our goal is to honour tradition whilst cooking the present.

These dishes have served the generations well, and there is a reason why they are still as popular today as they were back when it all started in 1987.

Some things should be left as they are?

All dishes marked (hc) are from our house classics collection.

We hope you enjoy them as much as we do?

Our head chef Stephen Steele has been a friend of the family since Andrew Costley and he went to Prestwick academy together back in the 90's and then attended Ayr college to study professional cooking. Stephen has been a loyal and hard-working member of our team for thirty-five years now and leads the kitchen here at Highgrove.

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