

SNACKS

SOURDOUGH BREAD, SALTED BUTTER **£3.25**

GORDAL OLIVES **£4.50**

MIXED NUTS **£4.50**

HAGGIS BITES, PEPPERCORN MAYONNAISE **£5.50**

STARTERS

SOUP OF THE DAY

COSTLEY'S CHICKEN LIVER PATE FLAVOURED
WITH BRANDY, SERVED WITH MANGO CHUTNEY
AND SOURDOUGH TOAST

PRAWN AND SMOKED SALMON COCKTAIL
WITH LEMON AND CROUTONS

CHILLED FRESH FRUITS WITH HOMEMADE SORBET

BUTTERMILK CHICKEN TENDERS
WITH KOREAN BARBECUE SAUCE

CREAMY GARLIC MUSHROOMS ON TOAST
WITH FRESH PARSLEY AND A DIJON
AND PARMESAN GRATIN

MAIN COURSES

DRESSED HADDOCK AND CHIPS
WITH PEAS AND TARTAR SAUCE

FILLET OF SEA BASS WITH JALAPEÑO
AND BASIL ORZO PASTA, SAUTÉED COURGETTES
AND LEMON

MUSSELS MARINIÈRE, WHITE WINE,
GARLIC AND SHALLOTS FINISHED WITH CREAM

CAJUN SPICED BREAST OF CHICKEN
WITH RICE PILAF, PEPPERS, ONIONS
AND A MILD CURRY SAUCE

BREADED PORK FILLET WITH A MUSHROOM
AND DRY SHERRY SAUCE, CREAMED POTATOES

CHAR – GRILLED STEAK BURGER
TOPPED WITH CRISPY BACON, MATURED CHEESE,
DILL PICKLES, MAYONNAISE AND KETCHUP,
SERVED WITH HOUSE FRIES

TIGER PRAWN AND PINEAPPLE SALAD
SERVED WITH ASIAN SLAW AND CASHEW NUTS

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**

DESSERTS

CHOCOLATE AND HAZELNUT PRALINE TORTE
WITH COSTLEY'S ICE CREAM

LEMON CURD AND WHIPPED MASCARPONE
MERINGUE WITH RASPBERRY RIPPLE ICE CREAM

MANGO CHEESECAKE WITH COCONUT ICE CREAM
AND PASSION FRUIT COULIS

STICKY TOFFEE PUDDING, MUSCOVADO CARAMEL
SAUCE AND ICE CREAM

COSTLEY'S ICE CREAM WITH CHOCOLATE SAUCE
AND WAFER

FRESH FRUIT SALAD WITH ICE CREAM

COFFEE & TEA SERVED WITH HOMEMADE FUDGE
AND SHORTBREAD **£ 4 PER PERSON**

HIGHGROVE

BRASSERIE

BURGERS

SERVED IN A BRIOCHE BUN WITH COLESLAW AND FRENCH FRIES

CHAR – GRILLED STEAK BURGER
TOPPED WITH CRISPY BACON, MATURED CHEESE,
DILL PICKLES, MAYONNAISE AND KETCHUP **£17.95**

CRISP BATTERED CHICKEN BURGER
TOPPED WITH CRISPY BACON, MATURED CHEESE,
DILL PICKLES, MAYONNAISE AND HOT SAUCE **£17.95**

BLOOMER & BAGUETTE SANDWICHES

ALL SERVED WITH HOUSE SALAD AND CRISPS

EGG BLOOMER SANDWICH WITH BUTTER,
SEA SALT AND PEPPER **£9.95**

MERGUEZ SAUSAGE AND FRENCH FRIES
BAGUETTE TOPPED WITH CARAMELISED ONIONS
AND HARISSA MAYONNAISE **£11.95**

HAM AND BUTTER BAGUETTE
WITH DIJON MUSTARD AND CORNICHONS,
SERVED WITH PICKLED ONIONS **£10.95**

CHEESE AND TOMATO BAGUETTE
WITH GARLIC AIOLI AND BASIL,
SERVED WITH PICKLED ONIONS **£9.95**

SWEET CHILLI PRAWN AND AVOCADO SALAD
BLOOMER WITH EXTRA DIPPING SAUCE
AND FRESH LIME **£11.95**

WHY NOT ADD

A CUP OF SOUP **£4.00**

A PORTION OF FRENCH FRIES **£4.25**

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 80'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.

