

STARTERS

SOUP OF THE DAY (v) £3.95
fresh crusty bread

HERITAGE TOMATO & BUFFALO MOZZARELLA
CAPRESE (v) £6.75
sun-dried tomato pesto & black olive crumb

ARBIKIE KIRSTY'S GIN CURED SCOTTISH SALMON £7.50
samphire, shallots & caviar dressing

HAM HOCK & ISLE OF ARRAN SMOKED
CHEDDAR CROQUETTES £6.95
butternut squash puree, crisp capers & pancetta

BEETROOT PANNACOTTA (v) £6.95
lochaber goat's cheese, walnuts, focaccia croutons & watercress

CRISP SOFT SHELL CRAB £8.50
red onion, chilli & coriander salsa, guacamole & confit tomatoes

SMOKED PERTSHIRE WOOD PIGEON £8.95
Carrot, pak choi, raspberry & sesame

SEARED SHETLAND KING SCALLOPS £9.50
confit chicken wings, sweetcorn puree & crisp pancetta

SHARING PLATTERS

(ideal as a starter for 2)

SCOTTISH SEAFOOD PLATTER £18.95
harris smoked salmon, marinated north-sea herring,
grilled tiger prawns, moules mariniere & crispy fried soft shell crab.
served with sourdough toast, saffron rouille & lemon

CONTINENTAL CHARCUTERIE PLATTER £18.50
classic continental cured meats
served with house chutney, pickles & toast

GRILLS

MILLER'S ABERDEEN ANGUS BEEF
served with hand cut chips, beef tomato, shallot puree,
flat cap mushrooms & your choice of sauce

SIRLOIN 10 oz £28.50 FILLET 8 oz £29.95
Choose from:
red wine jus, peppercorn, diane, béarnaise or blue cheese

ADD "SURF & TURF" GARLIC KING PRAWNS £4.95

SIDE DISHES

DRESSED HOUSE SALAD £3.50

AVOCADO, ORANGE & ROCKET SALAD £3.50

HAND CUT CHIPS £3.50

BUTTERED GREENS £3.50

THYME & ORANGE CARROTS £3.50

GARLIC & ROSEMARY ROAST AYRSHIRE
NEW POTATOES £3.50

MAIN COURSES

BREAST OF CORN FED CHICKEN £13.95
Pomme puree, artichoke, broad beans, kale & jus

FENNEL & DILL GNOCCHI (v) £10.95
Peas, broad beans, chicory & mint

SWEET POTATO, CHARD & FETA LASAGNE (v) £10.50
parmesan cream & pea shoot salad

STICKY MILLERS OF SPEYSIDE BEEF BRISKET £14.50
sweet potato, beetroot & celeriac remoulade

21 DAY AGED ABERDEEN ANGUS STEAK BURGER £12.95
homemade beef burger filled with pulled pork & red onion.
served on a toasted brioche bun topped with melting howgate brie,
char-grilled apple & jalepeno ketchup. with fries & dressed salad

SADDLE OF INVERNESS-SHIRE VENISON £22.95
fondant potatoes, smoked carrots, rhubarb & gin jus

SWEET CURED BACON LOIN CHOP £14.95
Cheddar mash, red cabbage & apple jus

SEA & SHELLS

CRISP FILLET OF SEABASS £15.95
thai salad, roast peanut & chilli sambal

HOME SMOKED SALMON FILLET £14.95
Lemon cous cous, dill, spinach & crème fraiche

PAN-ROAST ISLE OF GIGHA HALIBUT £19.95
seafood ravioli, lemon & caviar cream

REAL SCAMPI WITH REAL CHIPS £16.50
goujons of peterhead landed monkfish tail in herb
breadcrumbs with mushy peas, tartar & lemon

DESSERTS

PINA COLADA £6.25
pineapple, coconut & strawberry compote

LEMON TART £5.95
Meringue, pistachio & limoncello

CHOCOLATE & ORANGE FONDANT £6.95
vanilla ice cream, rosemary & orange dust

MANGO & LIME PARFAIT £6.25
Mojito granita & roasted coconut

A PLATE OF SCOTTISH CHEESE £7.95
smoked arran cheddar, howgate brie, isle of mull cheddar &
strathdon blue. House chutney, home-baked oatcakes,
grapes & celery

WOODY'S AYRSHIRE FARM DAIRY
ICE CREAMS £5.50
warm fudge sauce & cookies

Customers with food allergies or intolerances please speak to a
member of staff for further information & dish contents



At The Spiritualist, we are passionate about the quality as well as the seasonality of Scottish food and are committed to creating menus using the best produce available during the year to produce dishes reflecting the changing seasons and reducing food miles.

Our Head Chef, Marc Sweeney carefully selects our suppliers, supporting local independent businesses and focussing on responsible and sustainable sources throughout Scotland.

Our beef & lamb comes from Millers of Speyside, Millers of Speyside is a privately owned company based in Grantown on Spey. Located within the Cairngorm National Park in the Heart of the Scottish Highlands. The Cairngorms was made a National Park in 2003 because it is a unique and special place.

Our seafood is supplied by Bernard Corrigan LTD, based in Glasgow, whose seafood division's close contacts with the fishing industry guarantees that we are able to present our diners with quality, fresh seafood from traceable, sustainable sources.

Other fresh seasonal produce such as vegetables and fruit, is sourced locally where possible & delivered daily from Charles Stamper fruit & veg.

To complement our desserts we use free range organic eggs from local farms, Scottish cheeses for our cheeseboard and Woody's Ayrshire Dairy Ice Creams.