

# HUTCHESONS

## • STEAK & SEAFOOD •

### APÉRITIF

**THE 158**  
Havana Club 7, sugar syrup, bitters, pressed apple juice & a twist of orange  
**£7.95**

**BOLLINGER SPECIAL CUVÉE**  
This true classic delivers beautiful biscuit bubbles every time.  
Glass (125ml) **£12.00**

**PASSION FRUIT MARTINI**  
Bombay Sapphire Gin, Creme D'Apricot, pineapple juice & passion fruit  
**£6.95**

### APPETIZERS

**SLOW POACHED HEN'S EGG (v)** **£6.95**  
asparagus & truffle hollandaise

**SCOTTISH SMOKED SALMON** **£7.95**  
caperberries and lemon

**SPANISH CHARCUTERIE** **£9.95**  
Salsichiatto salami, Iberico chorizo, Iberico lomo & Iberico serrano ham with artichoke heart, smoked plum tomato chutney, green Vinci olives, black olives, cornichons, extra virgin olive oil & manchego shavings

**HAND DIVED ISLE OF MULL BAKED KING SCALLOPS** **£10.95**  
champit, wilted spinach, chablis beurre blanc

**SOUPE DU JOUR (v)** **£4.95**

**HUTCHESONS' STEAK TARTARE** **£9.95**  
mixed leaves and crostini

**HUTCHESONS' SALAD (v)** **£7.95**  
endive, Ailsa Craig goat's cheese, pear, candied walnuts, rock salt, lemon and olive oil

**ROASTED BONE MARROW** **£7.95**  
chopped parsley, onion jam and brioche

**HIGHLAND GAME TERRINE** **£8.95**  
wrapped in bacon with plum, apple chutney and brioche

**CARLINGFORD OYSTERS** **½ DOZEN £12.95**  
shallot mignonette **DOZEN £23.95**

**PRAWNS ON ICE** **£10.95**  
homemade cocktail sauce

**DRESSED SCOTTISH CRAB** **£12.95**  
topped with grated egg served with Saffron aioli

– OSCIETRA CAVIAR –  
10g - £22.50 || 30g - £50.00  
with blinis and sour cream

– SHELLFISH ON ICE –  
**THE HUTCHESON**  
Oysters, Prawns, Mini Dressed Crab, Winkles, Mussels, Whelks  
**FOR ONE - £16.95**

*Due to seasonality & weather there may be changes to the platter on occasion. Your server will advise if there are any changes and make the appropriate suggestions.*

### MAINS

#### – STEAKS –

*Country of origin: 100% Scotch.  
Days dry aged on the bone: 21-35 days  
Breed: Grass Fed Black Angus & Limousin  
Suppliers: John Gilmour (Borders) & Cairnhill Farm (Ayrshire)*

**SIRLOIN** 300G ..... **£26.95**

**FILLET** 230G ..... **£28.95**

**COTE DE BOEUF** 1/2 KILO ..... **£32.95**  
dry aged for 35 days

**CHATEAUBRIAND** FOR TWO ..... **£60.00**

Please choose from **hand cut chips** or **mash**  
And **Café de Paris Butter**, **Garlic Mixed Herb Butter**,  
**Green Peppercorn Sauce** or **Bearnaise Sauce**.

#### • WITH •

**HALF LOBSTER** **£17.95**

**GRILLED CREVETTES** **£4.95**

**SEARED KING SCALLOPS** **£6.00**

#### ROASTED SHETLAND MONKFISH TAIL

lemon caper butter, hand cut chips  
rocket & fennel salad  
SINGLE **£25.95** || FOR TWO **£49.00**

#### WHOLE BAKED SCOTTISH LOBSTER

garlic herb butter and hand cut chips  
HALF OR WHOLE || MARKET PRICE

#### – SIDES –

**HAND CUT CHIPS** **£3.95**

**GLAZED CHANTENAY CARROTS** **£3.95**

**GREEN BEANS WITH SHALLOTS** **£3.95**

**ROCKET, FENNEL & PARMESAN SALAD** **£3.95**

**PEAS AND LETTUCE** **£3.95**

**HOUSE SALAD** **£3.95**

**MASH** **£3.95**

**WHOLE LEMON SOLE** **£22.95**  
toasted almond and parsley beurre meunière and hand cut chips

**CHAR-GRILLED CHICKEN BREAST** **£16.95**  
peas à la Française with truffle mash and gravy

**PAN SEARED GRESSINGHAM DUCK BREAST** **£18.95**  
coriander and sweet potato mash, cabbage, baby carrots, beets and honey orange sauce

**FILLET OF SHETLAND SALMON** **£15.95**  
cannellini beans, potato dumplings, and broad beans in a seafood and tomato broth

**SEARED TUNA STEAK AU POIVRE** **£18.95**  
seared tuna fillet with crushed peppercorns, green peppercorn sauce & hand cut chips

**ROASTED CASHEW AND WILD MUSHROOM GNOCCHI (v)** **£14.95**  
broad beans, pea shoots, spinach with creme fraiche and truffle oil

**HUTCHESONS' STEAK TARTARE** **£19.95**  
mixed leaves and french fries

### PRIVATE DINING

**GLENFARCLAS PRIVATE MEETING & DINING ROOM**

ASK A MEMBER OF STAFF FOR MORE DETAILS ABOUT EXCLUSIVE PRIVATE DINING AT HUTCHESONS

#### SUNDAYS

– THE HUTCHESONS ROAST –  
12.30 - 4PM

Sliced roast Sirloin of Borders beef with all the trimmings  
12.30-4pm EVERY SUNDAY £14.95

PROUD MEMBERS OF THE SCOTCH BEEF CLUB



### CAFE / BAR

– BREAKFAST

MON - SAT 9-11.30am SUN 10-12.30PM –

– LUNCH MON - SUN 12-6pm SAT 12-5pm –

– CHAMPAGNE & COCKTAILS –  
11am - Midnight  
Bar table snack menu available

### BRASSERIE

– STEAK & SEAFOOD –

MON - SAT 12-10pm  
SUNDAY 12.30 - 9pm

– SET LUNCH & PRE THEATRE –  
MON - FRI 12-6pm

### BRASSERIE

– AFTERNOON TEA –

Assorted finger sandwiches, fruit scones, pastries, choice of tea.  
**£19.95**

– ROYAL TOKAJI TEA –

Afternoon tea with a glass of Royal Tokaji Late Harvest.  
**£26.95**

– BOLLINGER TEA –

Afternoon tea with a glass of Bollinger Special Cuvée.  
**£31.95**

RESERVATIONS REQUIRED

MON - FRI 12-4pm SAT 2-4pm

(v) DENOTES VEGETARIAN DISHES.

We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk, please ask your waiter for details. Any queries, please do not hesitate to ask a member of the staff. Prices are inclusive of VAT