

STARTERS

SOUP OF THE DAY £4.25
Fresh crusty bread (v)

CAPRESE SALAD £7.50
Mozzarella, tomato, basil & balsamic (v)

SALT BAKED SMOKED HERITAGE CARROT £6.95
Butternut squash bisque, mixed quinoa, nut & seed dukkha

FRENCH ONION SOUP £5.50
Gruyere focaccia raft

CONFIT PIG'S CHEEK £7.25
Black pudding bon bon, baby carrot, pepper & aniseed jus

GIN CURED SCOTTISH SALMON £7.50
Compressed cucumber, tonic & lime gel, dill foam & lemon

DUCK & ORANGE TERRINE £8.50
Brioche, roast orange & chutney

SEARED SHETLAND KING SCALLOPS £10.50
Cauliflower three ways, chicken skin & scallop dust

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, salt & pepper squid. served with sourdough toast, saffron rouille & lemon

CONTINENTAL CHARCUTERIE PLATTER £18.50
Classic continental cured meats served with spiced pear chutney, pickles & toast

GRILLS

MILLER'S ABERDEEN ANGUS BEEF
Served with hand cut chips, stuffed beef tomato, shallot puree, roast field mushrooms and your choice of sauce. Choose from: red wine jus, peppercorn, diane, béarnaise or blue cheese

SIRLOIN 10oz £28.50 **FILLET 8oz** £29.95

ADD 'SURF & TURF' GARLIC KING PRAWNS £4.95

SIDE DISHES

All £3.50

DRESSED HOUSE SALAD
AVOCADO, ORANGE & ROCKET SALAD
HAND CUT CHIPS
BUTTERED GREENS
THYME & ORANGE CARROTS
GARLIC & ROSEMARY ROAST
AYRSHIRE NEW POTATOES

MAIN COURSES

PAN ROAST CHICKEN £13.95
Black pudding beignet, apple purée, potato & leek dauphinoise

PENNE RIGATE £9.95
Grilled goat's cheese, broccoli, spinach, kale, basil & parmesan emulsion (v)

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

TREACLE GLAZED SPEYSIDE BEEF BRISKET £14.50
Salted carrots, mushroom puree, pomme anna, marrow & red wine sauce

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

HARISA SPICED LAMB £16.95
Smoked aubergine, roast onion yoghurt, chicory, pea cress & confit lamb jus

BREAST OF GRESSINGHAM DUCK £19.95
Fondant potato, shallots, cherries & cumin jus

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

SEA & SHELLS

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

BAKED FILLET OF HAKE £19.95
Tomato, chorizo, potato, clams & parsley

PAN SEARED MACKEREL £12.95
Potato, baby gem, anchovy, soft boiled egg & dressing

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

DESSERTS

AFTER DINNER PARFAIT £6.25
Mint chocolate parfait, caramelised orange segments, coffee & chocolate

MILLE FEUILLE £6.25
Passion fruit posset, lime cheesecake, compressed lime crisps & lemon curd

COCKTAIL PARTY £6.95
Aviation trifle, old fashioned tiramisu & porn star martini posset

A PLATE OF SCOTTISH CHEESE £7.95
Smoked arran cheddar, howgate brie, isle of mull cheddar & strathdon blue. Chutney, oatcakes, grapes & celery

AYRSHIRE DAIRY ICE CREAMS £5.50
Fudge sauce & cookie

The logo for 'The Spiritualist Bar and Restaurant' is centered at the top. It features a large, stylized letter 'S' in a gold color. To the right of the 'S', the word 'SPIRITUALIST' is written in a gold, serif, all-caps font. Below 'SPIRITUALIST', the words 'BAR AND RESTAURANT' are written in a smaller, gold, sans-serif, all-caps font. The background of the entire page is a dark blue with a subtle pattern of leaves and berries.

THE SPIRITUALIST

BAR AND RESTAURANT

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.