

1236

AT THE CAVE BAR

sunday lunch

THE CAVE BAR AT MELDRUM HOUSE IS PART OF THE ORIGINAL MANOR HOUSE'S RICH HISTORY, DATING BACK TO 1236.

Originally, this part of the building was a larder and storeroom. The area where the Whisky Club is now housed is where meat and fish, that would have come from the Estate and further afield, were hung and smoked. Until the 1950s, Meldrum House was a family home for generations, so we hope you enjoy your time here with family and friends...

served from 12.30pm to 3pm

STARTER

velouté of roast squash & pumpkin
toasted pumpkin seeds & chilli oil

haggis bon bons
whisky mayo

breaded scampi
tartare sauce, little gem lettuce

breaded brie
redcurrant jelly & balsamic

chorizo albondigas
tomato & chilli

to share
selection of homemade breads, olive oil, balsamic & hummus

MAIN

sirloin of Aberdeen Angus beef
roast breast of cornfed chicken
loin of pork

all served with roast potatoes, skirlie, Yorkshire pudding & gravy

smoked haddock mornay
whipped potato, pancetta, wilted greens

risotto
wild mushrooms, blue cheese, spinach & crispy onions, dressed rocket

A BIT ON THE SIDE

£6 EACH

wilted greens
cauliflower cheese
roast potatoes
honey glazed root vegetables
feta, pomegranate & rocket salad

DESSERT

lemon tart
torched meringue, raspberry sorbet

plum & apple crumble
custard, vanilla ice cream

boozy sticky toffee pudding
butterscotch sauce, tablet ice cream

pumpkin pie
maple ice cream

affogato
vanilla gelato, hot espresso

2 COURSES £30

3 COURSES £35

DRINKS

espresso/double espresso £3/4
americano £3
flat white/cappuccino/
latte/mocha £4
hot chocolate £5
French press coffee £5
served with a homemade treat

1236 TEA BOARD £4 EACH
breakfast
earl grey
green
chamomile
peppermint
cranberry & apple
served with a homemade treat

dietary requirements on request

1236

AT THE CAVE BAR

sunday evening

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served from 5pm to 9pm

STARTER

velouté of roast squash & pumpkin
toasted pumpkin seeds & chilli oil

haggis bon bons
whisky mayo

breaded scampi
tartare sauce, little gem lettuce

breaded brie
redcurrant jelly & balsamic

chorizo albondigas
tomato & chilli

to share
selection of homemade breads, olive oil, balsamic & hummus

MAIN

sirloin of Aberdeen Angus beef
roast breast of cornfed chicken
loin of pork

all served with roast potatoes, skirlie, Yorkshire pudding & gravy

1236 burger
Preslys steakette, smoked cheddar, onion rings, fries & toasted softie

curry flavour
monkfish & coconut curry, baby potatoes & coriander

smoked haddock mornay
whipped potato, pancetta, wilted greens

risotto
wild mushrooms, blue cheese, spinach & crispy onions, dressed rocket

A BIT ON THE SIDE

£6 EACH

wilted greens
cauliflower cheese
roast potatoes
honey glazed root vegetables
feta, pomegranate & rocket salad

DESSERT

stp
boozy butterscotch, tablet ice cream

nuts for dessert
pecan pie, maple syrup ice cream

choccie heaven
dark chocolate & pear brownie, vanilla ice cream

back to the good old days
coconut, rum & raisin rice pudding

plum job
plum crumble, custard & ice cream

2 COURSES £30 | 3 COURSES £35

DRINKS

espresso/double espresso £3/4
americano £3
flat white/cappuccino/
latte/mocha £4
hot chocolate £5
French press coffee £5
served with a homemade treat

1236 TEA BOARD £4 EACH
breakfast
earl grey
green
chamomile
peppermint
cranberry & apple
served with a homemade treat

dietary requirements on request