

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

Scotch broth
braised beef cheek

haggis bon bons
neeps & tatties, whisky sauce

fish cakes
smoked haddock, warm tartare sauce, crab

chicken liver parfait
oaties & red onion marmalade

whipped feta
honey & toasted oats

MAIN

half roast chicken - breast & thigh
honey & maple glazed gammon
Presly's sirloin of beef
all served with roast potatoes, Yorkshire pudding, skirlie, pepper sauce or gravy

halibut
whipped mashed potato, wilted greens, mornay sauce, poached egg

risotto
wild mushroom, blue cheese, rocket & crispy onions

A BIT ON THE SIDE

£6 EACH

roasted potatoes
roasted root vegetables
baby Caesar salad
cauliflower cheese
sauteed greens

DESSERT

sticky toffee pudding
rum butterscotch sauce, ice cream

apple & cinnamon crumble
custard & ice cream

cheese
celery, grapes & oaties

crème brulee
white chocolate, brown sugar shortbread

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

evening

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served from 5pm to 9pm

STARTER

Scotch broth
braised beef cheek

haggis bon bons
neeps & tatties, whisky sauce

smoked haddock fish cakes
warm tartare sauce, crab

chicken liver parfait
oaties & red onion marmalade

whipped feta
honey & toasted oats

MAIN

half roast chicken - breast & thigh
honey & maple glazed gammon
Presly's sirloin of beef

all served with roast potatoes, Yorkshire pudding, skirlie, pepper sauce or gravy

halibut
whipped mashed potato, wilted greens, mornay sauce, poached egg

risotto
wild mushroom, blue cheese, rocket & crispy onions

burger
smoked bacon, nacho cheese sauce, gherkin, tomato, cos lettuce, fries

lamb
slow braised lamb shank, whipped potato, sticky red cabbage

A BIT ON THE SIDE

£6 EACH

roasted potatoes
roasted root vegetables
baby Caesar salad
cauliflower cheese
sauteed greens

DESSERT

sticky toffee pudding
rum butterscotch sauce, ice cream

apple & cinnamon crumble
custard & ice cream

cheese
celery, grapes & oaties

crème brulee
white chocolate, brown sugar shortbread

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