

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

ROAST

Presly's butcher roast rib of beef

½ roast tikka spiced chicken

slow roast belly of pork

roast potatoes, root vegetables, skirlie, Yorkshire pudding
choose from – pepper sauce or gravy

MAIN

Meldrum House signature beef wellington

roast potatoes, vegetables, jus

monkfish

cooked on the bone, crushed baby potatoes, watercress, butter sauce, summer greens

filo pie

cauliflower, mushroom, crushed potatoes, summer greens

tomato, peach & burrata salad

oregano, basil, sunflower seeds, pumpkin seeds, olive oil, balsamic

A BIT ON THE SIDE

£6 EACH

beef dripping fries, salt & vinegar

bone marrow butter focaccia

roasted hispi cabbage, bacon & cream

lobster mac & cheese

cauliflower & broccoli bake

chorizo & garlic roasted potatoes

honey & sea salt roasted root vegetables

peas, tenderstem broccoli, green beans & ricotta

tomato, peach & burrata salad

oregano, basil, sunflower seeds, pumpkin seeds, olive oil, balsamic

baby Caesar salad

DESSERT

strawberry crumble

clotted cream ice-cream, custard

carrot cake

baked camembert

sunblush tomato & parmesan loaf, BBQ peach chutney

profiteroles

raspberry & white chocolate

key lime pie

+ £5

1 COURSE £25 | 2 COURSES £30

DRINKS

coffee

£4

Columbian coffee
espresso
macchiato
cappuccino
latte
flat white

1236 tea board

£4

breakfast
Earl Grey
cranberry
green
chamomile
all served with Scottish tablet

If you have any food allergens or intolerances, please inform a member of our staff about your requirements.

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AT THE CAVE BAR

sunday evening

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served from 5pm to 9pm

STARTER

tomato	£10
roast tomato & basil soup, crème fraîche, grilled cheese toastie	
salmon taco	£9
smoked salmon, avocado, cucumber & lime	
duck waffle	£8
confit duck, hen's egg	
mussels	£9
moules, white wine sauce, onion & garlic, toasted loaf	

ROAST

Presly's butcher roast rib of beef	£25
½ roast tikka spiced chicken	£25
slow roast belly of pork	£25
roast potatoes, root vegetables, skirlie, Yorkshire pudding	
choose from – pepper sauce or gravy	

MAIN

the 'mac' Meldrum	£19
Presly's steakette double stacked, cheese, bacon, shredded lettuce, sesame seeded bun, skin-on fries	
monkfish	£25
cooked on the bone, crushed baby potatoes, watercress, butter sauce, summer greens	
filo pie	£16
cauliflower, mushroom, crushed potatoes, summer greens	
tomato, peach & burrata salad	£17
oregano, basil, sunflower seeds, pumpkin seeds, olive oil, balsamic	

A BIT ON THE SIDE

£6 EACH

beef dripping fries, salt & vinegar
bone marrow butter focaccia
cauliflower & broccoli bake
honey & sea salt roasted root vegetables
peas, tenderstem broccoli, green beans & ricotta
baby Caesar salad

DESSERT

strawberry crumble	£8
clotted cream ice-cream, custard	
carrot cake	£7
baked camembert	£14
sunblush tomato & parmesan loaf, BBQ peach chutney	
profiteroles	£8
raspberry & white chocolate	
key lime pie	£7

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AT THE CAVE BAR

dietary menu sunday lunch

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

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served from 12.30pm to 3pm

ROAST

Presly's butcher roast rib of beef

½ roast tikka spiced chicken

slow roast belly of pork

all GF, DF

roast potatoes, root vegetables, skirlie, Yorkshire pudding

choose from – pepper sauce or gravy both GF, DF

MAIN

veggie haggis & squash wellington

roast potatoes, root veg, skirlie

V, Ve, DF

monkfish

cooked on the bone, crushed baby potatoes, watercress, lemon dressing,

summer greens

GF, DF

tomato, peach & burrata salad

oregano, basil, sunflower seeds, pumpkin seeds, olive oil, balsamic

V, GF

A BIT ON THE SIDE

£6 EACH

skin on fries, salt & vinegar GF, DF

cauliflower & broccoli bake V

garlic roasted potatoes V, Ve, GF, DF

sea salt roasted root vegetables V, Ve, GF, DF

green salad V, Ve, GF, DF

DESSERT

strawberry crumble

clotted cream ice-cream, custard

V, Ve, GF, DF

carrot cake

V, Ve, GF, DF

baked camembert

sunblush tomato & parmesan loaf, BBQ peach chutney

V, GF

profiteroles

raspberry & white chocolate

V, GF

key lime pie

V

1 COURSE £25 | 2 COURSES £30

DIETARIES

- V vegetarian
- Ve vegan
- DF dairy free
- GF gluten free
- * altered accordingly

if you have any food allergens or intolerances, please inform a member of our staff about your requirements.

STARTER

tom tom	£8
roast tomato & basil soup, toasted loaf	
V, Ve, DF, GF	
cauliflower taco	£7
tempura, avocado, watermelon hot sauce	
V, Ve, DF	
duck in	£9
confit duck, bao bun, hoisin sauce, cucumber & coriander	
DF	
pure mussel	£8
moules mariniere, white wine, onion & garlic, toasted loaf	
DF, GF	

ROAST

Presly's butcher roast rib of beef	£25
½ roast tikka spiced chicken	£25
slow roast belly of pork	£25
all GF, DF	
roast potatoes, root vegetables, skirlie, Yorkshire pudding	
choose from – pepper sauce or gravy both GF, DF	

MAIN

Veggie Haggis & Squash Wellington	£25
roast potatoes, root veg, skirlie, Yorkshire pudding	
V, Ve, DF	
Monkfish	£25
cooked on the bone, crushed baby potatoes, watercress, lemon dressing, summer greens	
GF, DF	
Tomato, Peach & Burrata Salad	£17
oregano, basil, sunflower seeds, pumpkin seeds, olive oil, balsamic	
V, GF	

A BIT ON THE SIDE

£6 EACH

skin-on fries, salt & vinegar	GF, DF
cauliflower & broccoli bake	V
garlic roasted potatoes	V, Ve, GF, DF
sea salt roasted root vegetables	V, Ve, GF, DF
green salad	V, Ve, GF, DF

DESSERT

strawberry crumble	£8
clotted cream ice-cream, custard	
V, Ve, GF, DF	
carrot cake	£7
V, Ve, GF, DF	
baked camembert	£14
sunblush tomato & parmesan loaf, BBQ peach chutney	
V, GF	
profiteroles	£8
raspberry & white chocolate	
V, GF	
key lime pie	£7
V	

DIETARIES

V	vegetarian	if you have any food allergens or intolerances, please inform a member of our staff about your requirements.
Ve	vegan	
DF	dairy free	
GF	gluten free	
*	altered accordingly	