PIERSLAND HOUSE

MENU

STARTERS

Homemade soup of the day £6.25
granary bread

Cullen skink £9.25
traditional smoked haddock, potato and leek soup

Our own smooth chicken liver parfait £8.75
seasonal chutney, oatcakes

Grilled goats cheese (gf) £8.75
onion marmalade, baby beets, walnut salad, pesto dressing

Pan seared king prawns (gf) £10.75
mango salad, chilli, garlic and coriander butter

Tempura chicken fillets £9.25
pea shoot salad, sweet chilli sauce

Pan seared king scallops £14.25
pea and mint purée, pancetta jam, Stornoway black pudding, crispy leaves, lemon oil

Haggis, neeps & tatties small **£8.50** large **£15.95**

Hot smoked Scottish salmon (gf) £10.25
candied beetroot, salad, lemon and chive crème fraiche

Classic prawn cocktail £10.50
baby gem lettuce, rich seafood sauce

Baked button mushrooms (v without parmesan) £8.75
garlic cream sauce, parmesan cheese glaze, herb bread

Sourdough bruschetta (v or vegan without pesto) £8.00
tomato, basil, olive oil, yeast flakes, balsamic reduction, pesto

MAINS

Oven roasted fillet of Scottish salmon (gf) £21.50
greens, baby potatoes, garlic and chive butter sauce

Roast chicken breast £18.95
haggis croquette, mashed potatoes, market vegetables, and a choice of chips or boiled potatoes, peppercorn cream

Beef bourguignon (gf) £19.95
baby onions, lardons of bacon, mushrooms, creamy mash, market vegetables, red wine jus

Lamb rump £29.25
petit pois a la français, mustard mash, Rosemary jus

Fillet of seabass and tempura king prawns £21.95
market vegetables, mashed potato and a choice of chips or boiled potatoes, garlic and chive cream sauce

Seafood grill £23.95
Scottish salmon, seabass, crumbed cod, wilted spinach, creamed mash, minted pea purée, garlic butter sauce

Roast breast of Gressingham duck (gf) £24.75
market vegetables, dauphinoise potatoes, honey and lavender jus

West coast fish and chips £18.50
garden peas, tartare sauce

Poached fillet of sole (gf) £18.95
prawns, samphire, creamed potatoes, wilted spinach, dill and lemon butter sauce

Fillet of North Sea cod (gf) £21.95
tender stem broccoli, mashed potatoes, café de Paris butter

Confit Pork belly (gf) £19.50
roasted shallot, tender stem broccoli, pommes anna, apple sauce, cider jus

Sweet potato, chickpea and spinach curry (v) (vegan) £17.95
rice, petit salad, naan bread

THE CHARGRILL

Served with plum tomato, button mushrooms
& **two side orders of your choice** *-*
All weights are accurate prior to cooking

Sirloin steak (10oz) (gf) £35.50

Fillet steak (8oz) (gf) £43.00

Sauces £1.95
a choice of peppercorn sauce, red wine jus, garlic butter

Onion Rings (6) £3.25

BURGERS

Our flame grilled 8oz Scotch beef burgers & chicken thigh burgers are served in a brioche bun with baby gem lettuce, sliced plum tomato, mayonnaise, tomato relish, chips, side of slaw & onion rings

Prime beef burger £16.25
add smoked cheddar or pancetta each **£1.50**

Buttermilk fried chicken burger £17.95

Soya bean and beetroot burger (v) (vegan) £16.50
lettuce, tomato, chilli relish, rosemary potato wedges, toasted brioche bun

PASTA

Lasagne £16.50
herb bread

Fresh tagliatelle with smoked haddock £18.50
leeks & bacon, cream sauce, mozzarella cheese

Ravioli (v) (vegan) £17.50
pumpkin, sage, tomato and chilli sauce

SALADS

Southern fried chicken salad £17.95
southern fried chicken thigh, mixed leaves, avocado, gorgonzola, Caesar dressing

Atlantic prawn salad (gf) £20.50
Atlantic prawns, curried mayonnaise, crispy leaves, apple, lemon wedge, slaw

FAJITAS

(our own recipe)

with guacamole, lemon mayonnaise, chilli salsa, grated cheese, side salad and tortilla wraps

Chicken £19.95
Vegetarian £18.50

SIDES

Thick cut chips - plain or Cajun **£4.25** | **Creamed potatoes £3.95** | **Dauphinoise potatoes £4.95**
Garlic buttered greens £5.50 | **Dressed house salad £4.95** | **Mixed market vegetables £5.50**

Before ordering food or drink items, guests are respectfully requested to advise our staff if they have a ***food allergy***, ***intolerance*** *or* ***other dietary requirements****.*

Items marked (gf) *can be made gluten free.*

Some of our vegetables may be cooked in meat stock or contain meat.

Wine by the bottle

BIN NO

Champagne & Sparkling Wine

1 **Champagne Baron Albert 'l'Universelle' Brut, Champagne** France NV 12% ABV — £51.00
This cuvee contains a large percentage of Pinot Meunier giving an approachable wine with strawberry leaf and citrus aromas.

2 **Joseph Perrier 'Cuvée Royale' Brut, Champagne** France NV 12% ABV — £73.50
Fresh fruity aromas such as pear and red apple lead to richer fresh bread notes and a touch of biscuit. The wine is aged for a minimum of 3 years giving complexity and sophistication.

3 **Joseph Perrier Brut Rosé, Champagne** France NV 12% ABV — £89.50
Predominantly made from Pinot Noir with a touch of of Cumieres Rouge, delicate aromas of raspberries and blackcurrant, sensuous flavours of jam and marmalade

4 **Bollinger Special Cuvée, Champagne** France NV 12% ABV — £115.00
The nose is elegant and complex. Aromas of white flowers, apricot and Mirabelle plums. The palate has plenty of fresh citrus notes and lively acidity, some touches of spice and vanilla, rich brioche elements and a long lemony finish.

5 **Provetto Brut, Castilla La Mancha** Spain NV 10.5% ABV — £29.50
A great glass of bubbles. Ripe fruits of baked apple and lemon. Perfect for any occasion.

6 **Prosecco Spumante, Lamberti, Veneto** Italy NV 10.5%ABV — £33.95
Pale straw in colour with fine and persistent bubbles. On the nose it is clean with light green apple aromas. On the palate it has an appealing flavour of green apple and lemon with natural fruitiness and a pleasant aromatic aftertaste.

White Wine

7 **Chardonnay 'Alba', Santa Luz, Valle Central** Chile 2024 13% ABV — £28.25
An unoaked wine showing the best qualities of the grape: luscious tropical fruit of melon and guava with a rounded texture.

8 **Chardonnay, Crooked Mick, South Australia** Australia 2024 13% ABV — £32.95
Dry but ripe and fruity with rich apricot, pear & citrus notes plus a hint of almond.

9 **Petit Chablis, Domaine Vrignaud Burgundy,** France 2023 13% ABV — £50.50
Soft orchard fruits greet the nose leading to a palate that is generous for a Chablis. Floral hints and chalky minerality complete the finish.

10 **Airén Cruzares, Castilla La Mancha,** Spain NV 10.5% ABV — £27.25
Vanilla and apple notes with a light tropical finish. Crisp and fresh, this wine is as comfortable as an aperitif as it is with food.

11 **Chenin Blanc, 24 Rivers,Western Cape** S Africa 2025 10.5% ABV — £30.95
An aromatic Chenin with notes of green apple, nettle and melon. Light and lively on the palate with tropical fruit at the finish.

12 **Fiuza 3 Castas Blanco, Tejo (Arinto, Chardonnay, Fernão Pires)** Portugal 2024 12% ABV — £32.95
Tropical with citric fruit and a fresh smooth finish

14 **Pinot Grigio Folonari, Veneto** Italy 2023 10.5% ABV — £29.25
A pure nose revealing floral and fruity scents. You will be charmed with this light-bodied wine revealing a slender texture and a dry finish..

15 **Sauvignon Blanc 'Alba', Santa Luz, Vale Central** Chile 2025 12.5% ABV — £29.50
A zingy sauvignon with signature lime and fresh cut grass flavours. A crisp clean finish rounds the wine off beautifully.

16 **Pouilly-Fuisse 'Climats', Domaine Normand, Burgundy** France 2022, 14%ABV — £67.50
Brilliant golden color. Fine nose associating white fruits and citrus fruits, flowers and fresh butter, in which light woody notes are mixed. Delicate, powerful mouth with clear and precise aromas. Concentrated, ambitious and well balanced..

17 **Sauvignon Blanc, Sun and Vine, Malborough, New Zealand** New Zealand 2024 12.5% ABV — £39.95
Like a tropical island, with tropical vibes of passion fruit and mango. Then as refreshing as the sea with a crisp tangy citrus fruit.

18 **Coteaux du Giennois Blanc, Domaine Berthier, Loire** France 2023 12.5% ABV — £46.50
A marvellous example of Loire Sauvignon, cool mint, citrus and flinty notes, elegant and fresh.

19 **Piquepoul, Richemer, Cotes De Thau** France 2024 12.5% ABV — £27.95
Crisp and fresh white from Southern France, packed full of zingy citrus flavour.

Rosé Wine

20 **Zinfandel Rosé, Stallions Leap, California** USA NV 9.5% ABV — £30.95
Packed with redcurrant and strawberry fruits, this wine is well rounded with the perfect balance between bright, sweet fruit and freshness.

21 **Rose Alba, Santa Luz, Valle Central** Chile 2024 12% ABV — £29.25
A wonderful intense flavour of sweet cherry, raspberry and hints of strawberry.

22 **Provence Rosé, Château Routas, Provance** France 2024 12.5% ABV — £34.95
A vibrant, dry rose, with a nose of fresh strawberries and anise. A Decanter International Trophy winner for best Rose.

Red Wine

23 **Cabernet Sauvignon 'Alba', Santa Luz, Vale Central** Chile 2024 12.5%ABV — £29.25
Deep red with ripe cherry and black fruit aromas; a great structure with ripe tannins.

24 **Tempranillo Garnacha, Cruzares, Castilla La Mancha** Spain NV 11.5% ABV — £28.00
Attractive wine with notes of cheery and chocolate. A warming toasted note on the finish rounds it off perfectly.

25 **Fiuza, 3 Castas Tinto (Touriga Nacional, Syrah, Cabernet Sauvignon) Tejo** Portugal 2024 13% ABV — £31.50
Attractively spicy yet soft, smooth and fruity.

26 **Malbec, Loma Negra, Valle Central** Chile 2024 12.5% ABV — £35.95
A bright juicy Malbec, showing hints of violets and tobacco. The palate is well structured, with soft tannins and oodles of fruit on the finish.

27 **Primitivo 'Passitivo' (Appassimento), Paolo Leo. Puglia** Italy 2023 14.5% ABV — £36.95
Full bodied, rich, and powerful wine. The nose is complex with cherries, raspberries, and chocolate. The palate is dominated by dried fruit flavours and spice.

28 **Merlot 'Alba', Santa Luz, Vale Central** Chile 2024 12.5% ABV — £30.75
Easy drinking, soft and fruity wine with delicious plum and chocolate flavours.

29 **Monastrell, Cristatus, Alicante** Spain 2024 13% ABV — £29.95
Expressive nose with dark fruits leading to a juicy mouthful of cherry jam and spice.

30 **Pinot Noir Reserva 'Encinos', Santa Luz, Maule Valley** Chile 2024 14% ABV — £36.50
On the nose, a great varietal expression with plum, red cherry and exotic black tea aromas. The palate is generous in fruit and body, complimented with delicate oak characters and a lingering finish.

31 **Bourgogne Gamay, Hospices de Beaujeu, Burgundy** France 2023 13.5% ABV — £44.95
In existence since 1240 the Hospice de Beaujeu Gamay has a classic Burgundian character, with complex fruit flavours and delicate woody notes.

32 **Heilan Coo, Shiraz Mataro, Victoria** Australia 2023 14% ABV — £35.95
Plum and chocolate flavours. The Mataro adds a depth and subtle spice notes.

33 **Côtes-du-Rhône Réserve @Montjau' Bio, Vignerons Ardéchois Rhone** France 2023 15% ABV — £38.95
Organic with ripe fruit it is powerful and ample on the palate. Coming from Jupiter's Mountain, it's fit for residents of Olympus!

34 **Cockburns of Leith Claret, Bordeaux** France 2022 14% ABV — £36.95
A classically styled claret with blackcurrant fruit, fine, firm tannins and hints of vanilla and spice. From Scotland's oldest wine merchants.

35 **Gigondas 'Romane Machotte', Amadieu, Rhone** France 2022 15% ABV — £53.50
Flavours of black and red cherries, soft yet powerful tannins, scents of Provençal herbs. Long and spicy finish, black pepper.

36 **Rioja Joven, Valdepalacios, Rioja** Spain 2024 13.5% ABV — £33.95
A youthful Rioja, well balanced taste with the perfect proportion of plump fruit, freshness and softness. Cherry and plum fruit with savoury spice to finish.

37 **Barbera '150+1' Casali del Barone, Piedmont** Italy 2023 13.5% ABV — £39.50
Intense ruby red, with floral hints, slightly matured red fruit. In the mouth, full-bodied and round, soft aftertaste of dark chocolate and spices.

38 **Montepulciano d'Abruzzo, Dea del Mare, Abruzzo** Italy 2023 13% ABV — £35.95
Wonderful aromas of violet and red fruits, with a touch of savoury on the finish.

Dessert Wine

39 **Late Harvest Viognier Sauvignon Blanc Half, Colchagua Valley** Chile 2024 11.5%ABV — £26.50
Beautifully golden in colour. The honeyed flavours from the noble rot add great complexity to this wine. Deliciously sweet with well-balanced acidity.

If the stated vintage is not available, an alternative will be offered.