

The Citizen
BAR & DINING ROOMS

GROUP MENU

STARTERS

SOUP OF THE DAY ^{VG}

Chef's soup of the day & sourdough bread
(Gluten free when served with gluten free bread)

TEMPURA CHICKEN

Crisp-fried chicken breast pieces, sriracha mayo & toasted sesame seeds

SMOKED SALMON

Highland smoked salmon tartar, cucumber, shallot & caper dressing with lemon crostini

CHICKEN LIVER PATE

Chef's chicken liver pate, redcurrant gel & toasted sourdough

CITIZEN APRICOT & ALMOND SALAD ^{VG}

Gem lettuce, apricots, sweet red onion, fresh mint, giant couscous, Piquillo peppers, toasted almonds & chilli dressing

HAGGIS STACK

Stack of traditional haggis, neeps and tatties, rich red wine jus & whisky-mustard cream

MAINS

PAN SEARED CHICKEN

Marinated & pan-seared chicken breast, parsnip purée, creamed cabbage balls, fondant potato & red wine jus

CITIZEN STEAK PIE

Scottish beef, slow-cooked in red wine & port, with Cumberland sausage, butter puff pastry, your choice of mash, truffle mash or rustic chips

GRILLED HALLOUMI BOWL ^V

Wild rice, quinoa, baby spinach, green beans, avocado, charred broccoli, grilled halloumi, sweet lemon dressing, pomegranate & pumpkin seeds

PRIME SIRLOIN STEAK

10oz Sirloin steak with roasted cherry tomatoes, rustic chips & peppercorn sauce
(£10.00 supplement)

NORTH ATLANTIC COD

Herb-crusted roast cod fillet & king prawns, lemon sautéed samphire & cherry tomatoes

CITIZEN RED CURRY ^{VG}

Red coconut curry, lemongrass, ginger, pak choi, sugar snap peas, baby corn, caramelised pineapple, sticky jasmine rice & optional prawn cracker

CITIZEN BURGER

Hand-pressed 100% Scottish beef patty, brioche bun, sweet dill pickle, lettuce, tomato, Thousand Island dressing & rustic chips

Add extras to your burger, each

Cheddar cheese - Smokey bacon - Fried egg -

Caramelised onions

Cream & black peppercorn sauce

1.00

3.00

SIDES

SEASONED CHIPS - Skinny fries dusted with your choice of rosemary & garlic ^{vg}, chilli & sea salt ^{vg} or truffle & Grana Padano **4.25**

MASH ^V - With cream & butter **4.00** **TRUFFLE MASH ^V** - With cream, butter & truffle oil **4.25** **RUSTIC CHIPS ^{vg}** - Skinny fries **4.00**

ONION RINGS ^{vg} - Hand-cut & lightly battered **4.00** **BUTTERED GREEN BEANS ^v** - French beans & black pepper **4.00**

DUCK FAT ROAST POTATOES - With bacon & onions **4.00**

TENDER STEM BROCCOLI ^{vg} Chargrilled & seasoned with sea salt & pepper **4.00**

HOUSE SALAD ^{vg} - Baby gem lettuce, carrot, cucumber & red pepper **4.00**

BREAD & OLIVES ^v - Lanarkshire sourdough bread, rosemary scented whipped butter, marinated olives & caperberries **4.50**

DESSERTS

PASSION FRUIT CHEESECAKE

White chocolate & passion fruit cheesecake, honey-biscuit base with raspberry coulis & almond brittle (Contains nuts)

FRUITS OF THE FOREST SORBET ^{VG GF}

Mixed forest fruit sorbet, berry compote & sugar trellis.
Dairy free and gluten free

PRALINE CREME BRULEE ^V

Traditional caramelised crème brûlée flavoured with hazelnut praline with Scottish shortbread (Contains nuts)

APPLE & BLACKBERRY CRUMBLE ^V

Apple & blackberry compote, sweet oatmeal crumb & custard

SCOTTISH CHEESE BOARD ^{GF}

Isle of Mull cheddar, Golden Cross goats' cheese, Organic Connage Clava, Strathdon Blue. Served with a biscuit selection or gluten free oatcakes, rich fruit chutney and grapes **(£2.50 supplement)** (May contain nuts - gluten free with gluten free oatcakes)

STICKY TOFFEE PUDDING ^V

Rich date and toffee pudding, butterscotch sauce & vanilla ice cream (Contains nuts)