

BLAIRS

Evening Menu



SERVED BETWEEN 6PM - 9.30PM

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order.

Appetisers

CHICKEN & HAM TERRINE <i>Spiced Fig Relish, Glazed Figs, Whipped Blue Cheese Butter, Sourdough</i>	14
LAMB <i>Shoulder Croquette, Minted Peas & Pancetta, Stilton Cheese, Red Wine Jus</i>	14
CHICKEN LIVER PARFAIT (GF) <i>Chicken Liver, Tia Maria & Bramble Jam, Mandarin, Oatcakes</i>	13
BEETROOT (VG) <i>Orange & Cinnamon Sheese, Wasabi Peas, Espresso Dressing, Cranberry Toast</i>	12
TENDERSTEM (VG) <i>Tempura Broccoli, Indian Salad, Green Thai Dressing</i>	12
LOCAL NORTH SEA CRAB BISQUE <i>Warm Crayfish Tails, Herb Focaccia Bread</i>	13
SCALLOPS <i>Samphire, Pancetta, Thermidor Sauce, Mini Cheese Scone</i>	18
DUET OF HOT SMOKED SALMON <i>Pate, Grilled, Potato Salad, Cucumber, Pink Grapefruit Dressing, Ciabatta</i>	14

Side Orders

TRUFFLE & PARMESAN FRIES	8
HAND CUTS <i>Salt & Pepper</i>	8
TANDOORI FRIES	7
CAESAR SALAD	6
SUPERFOOD SALAD	6

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From Land & Sea

ABERDEENSHIRE LAMB RUMP <i>Sticky Red Cabbage, Lamb Fat Fondant, Cinnamon Carrot, Minted Pear, Red Wine Jus</i>	29
VENISON <i>Black Pudding & Potato Presse, Carrot, Tenderstem Broccoli, Beetroot, Red Wine Jus</i>	30
CHICKEN SCHNITZEL <i>Chorizo & Potato Cassoulet, Rocket & Parmesan, Fried Hens Egg</i>	25
DUCK <i>Pan Fried Breast, Shredded Korean Duck, Asian Egg Noodles, Chilli & Ginger Vegetables, Miso Broth</i>	27
MONKFISH <i>Beetroot Risotto, Fine Beans, Spiced Crispy Prawn, Shallot Tia Maria & Bramble Jam</i>	28
HALIBUT <i>Lemon Thyme Crust, Dauphinoise Potato, Samphire, Mussels, Crab Bisque</i>	30
SPINACH GNOCCHI (VG) <i>Confit Herb Tomato, Wild Mushrooms, Sheese, Pesto, Plant Based Cream</i>	17

From the Grill

G MCWILLIAMS ABERDEEN BLACK GOLD SCOTBEEF DRY AGED FOR 28 DAYS
*Served With Rocket Salad, Plum Tomato, Buttered Portabella & Hand Cut Chips
Choose From Red Wine Jus, Peppercorn or Blue Cheese Butter*

SCOTTISH AGED RIB EYE <i>10oz - 283g</i>	45
SCOTTISH FILLET <i>9oz - 255g</i>	47
SCOTTISH SIRLOIN <i>10oz - 283g</i>	40

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To Finish

CHOCOLATE & CHERRIES (GF) <i>Chocolate Sponge, Chocolate Mousse, Black Cherries, Cherry Sorbet</i>	10
APPLE <i>Caramelised Apple Cake, Salted Caramel Ice Cream, Pear & Blue Cheese Macaroon</i>	10
PUMPKIN & VANILLA <i>Pumpkin & Vanilla Panna Cotta, Cinnamon & Orange Compote, Honey Crunch</i>	10
STICKY TOFFEE PUDDING (GF & DF AVAILABLE) <i>Sticky Toffee Pudding, Caramelised Banana, Toffee, Vanilla Ice Cream</i>	10
DAIRY ICE CREAMS (CHOOSE 3 SCOOPS) <i>Vanilla, Chocolate, Strawberry, Salted Caramel</i>	9
VEGAN ICE CREAMS & SORBETS (CHOOSE 3 SCOOPS) <i>Strawberry, Lime, Raspberry, Mango</i>	9
SCOTTISH CHEESE & BISCUITS <i>5 Cheeses, Celery, Chilled Grapes, Quince, Chutney, Biscuits</i>	15

Auld Reekie: a delicately smoked cow's milk cheese with a lactic tang. Smoked over oak whisky barrels, this cheese has a lovely creamy and smoky taste with a cheddar-like texture.

Minger Brie: a brie-style cheese. When fully ripe, minger is gooey, rich, and soft inside. On the outside, it is covered by a cheerful orange rind which is tinged with annatto; it is edible and delicious. The cheese has a memorable aroma, but possibly, not quite as strong as the name suggests.

Golden Cross: a vegetarian, soft goat's milk cheese produced in whitesmith, east sussex. A delicious unpasteurised mould-ripened creamy goat's cheese, coated in ash over an edible white mould.

Kintyre Blue: made using traditional methods, this is an indulgently soft and creamy blue cheese. The curds are worked to create the perfect texture, allowing the green-blue veins to develop uniformly throughout the cheese. The cheese ripened for two months until the delicious mild blue flavour and soft creamy texture develops.

St Andrew's Cheddar: classically scottish in style: aged for 18 months, it is powerful, strong and tangy – a real sharp traditional cheddar.

SUPPLIERS

Blue Flag Seafoods, Clarks Speciality Foods, Braehead Foods,
Mark Murphy Fruit N Veg Fresh Food Company, G McWilliams Butcher, Brakes, The Bread Guy

A discretionary 8% service charge will be added to your final bill. All prices are inclusive of VAT.

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