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# Waterside

RESTAURANT

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## STARTERS

PORK & ROSEMARY SCOTCH EGG 10  
rocket salad, peppercorn sauce

HOUGH TERRINE 10  
parsley salad, toasted bread,  
bone marrow butter

BREADED BRIE (V) 8  
thyme roasted cherry tomatoes,  
rocket, apple, balsamic vinaigrette

SCOTTISH CHARCUTERIE 18  
selection of Scottish cheeses & meats

HEIRLOOM TOMATO SALAD (V) (GF) 9  
Scottish mozzarella, basil, balsamic, olive oil

GIN & HEATHER CURED SALMON (GF) 11  
smoked salmon, chive crème fraîche,  
pickled red onion

CULLEN SKINK 11  
artisanal bread

PAN SEARED SCALLOPS 15  
black pudding, pancetta crisp,  
beurre blanc, chive oil

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## MAINS

CONFIT LAMB SHOULDER (GF) 24  
cured ham, gratin, charred carrot cream,  
fried leeks, jus

ROASTED CHICKEN BREAST (GF) 19  
braised cabbage, skirlie, wild mushroom sauce

LENTIL & VEG TERRINE (V) (GF) 16  
grilled goats cheese, roasted red pepper sauce,  
tomato & caper salad

ROASTED VEG ORZO (V) 16  
heirloom tomato, leeks, peppers, Parmesan

12HR SLOW COOKED BEEF (GF) 20  
roasted shallot, spinach, celeriac cream,  
peppercorn sauce

LENTIL & CHICKPEA BURGER (VE) 14  
rocket, tomato relish, house slaw, fries

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## FROM THE GRILL

10oz RIBEYE (GF) 32  
vine cherry tomatoes,  
flat mushroom, fries

10oz SIRLOIN (GF) 34  
vine cherry tomatoes,  
flat mushroom, fries

VENISON BURGER 17  
rocket, caramelised onions,  
house slaw, fries

BEEF BURGER 16  
baby gem, garlic mayonnaise,  
house slaw fries

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## FROM THE SEA

FISH & CHIPS 17  
beer battered haddock, tartar sauce,  
peas, fries, lemon

SALMON FILLET (GF) 20  
creamed potato, tomato & caper salad,  
beurre blanc

SEA BASS FILLET (GF) 22  
creamed potato, tenderstem broccoli,  
lemon caper butter, caviar

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## DESSERTS

LEMON SPONGE 10  
salted caramel, vanilla cream

DARK CHOCOLATE BROWNIE (GF) 9  
hazelnut praline, clotted cream

HIGHLAND CHEESEBOARD 13  
selection of Scottish cheeses, biscuits, celery,  
homemade onion chutney

STICKY TOFFEE PUDDING 8  
butterscotch sauce, vanilla ice cream

GLEN MHOR APPLE PIE 10  
homegrown apples, vanilla custard cream

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## SIDES

STOVIES (GF) (V) 5

SKIRLIE 5

TRUFFLE PARMESAN FRIES (V) 5

GARLIC & ROSEMARY FRIES (V) 5

ROCKET PARSLEY SALAD (V) (GF) 5

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A discretionary optional 10% service charge will be added to your bill. The entirety of this service charge will go to the staff.

If you have any dietary or allergy requirements, please inform a staff member.

(V) - Vegetarian (GF) - Gluten Free (VE) - Vegan