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# Waterside

RESTAURANT

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## STARTERS

- PORK & ROSEMARY SCOTCH EGG (D,G) 10  
rocket salad, peppercorn sauce
- HOUGH TERRINE (G) 10  
parsley salad, toasted bread,  
bone marrow butter
- BREADED BRIE (V) 9  
thyme roasted cherry tomatoes,  
rocket, apple, balsamic vinaigrette
- SCOTTISH CHARCUTERIE (D,G) 18  
selection of Scottish cheeses & meats
- HEIRLOOM TOMATO SALAD (V,GF,D) 9  
Scottish mozzarella, basil, balsamic, olive oil
- GIN & HEATHER CURED SALMON (GF,D) 11  
smoked salmon, chive crème fraîche,  
pickled red onion
- CULLEN SKINK (D) 11  
artisanal bread
- PAN SEARED SCALLOPS (D) 15  
black pudding, pancetta crisp,  
beurre blanc, chive oil
- SOUP OF THE DAY 9  
artisanal bread
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## MAINS

- CONFIT LAMB SHOULDER (GF,D) 26  
cured ham, gratin, charred carrot cream,  
fried leeks, jus
- ROASTED CHICKEN BREAST (GF,D) 19  
braised cabbage, skirlie, wild mushroom sauce
- LENTIL & VEG TERRINE (V,G,D) 18  
grilled goats cheese, roasted red pepper sauce,  
tomato & caper salad
- ROASTED VEG ORZO (V,D) 18  
heirloom tomato, leeks, peppers, Parmesan
- 12HR SLOW COOKED BEEF (GF,D) 22  
roasted shallot, spinach, celeriac cream,  
peppercorn sauce
- LENTIL & CHICKPEA BURGER (G,VE) 18  
rocket, tomato relish, house slaw, fries
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## FROM THE GRILL

- 10oz RIBEYE (GF) 38  
vine cherry tomatoes,  
flat mushroom, fries
- 10oz SIRLOIN (GF) 36  
vine cherry tomatoes,  
flat mushroom, fries
- VENISON BURGER (G) 19  
rocket, caramelised onions,  
house slaw, fries
- BEEF BURGER (D,G) 19  
Aioli, pickles, baby gem,  
tomato, house slaw, fries
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## FROM THE SEA

- FISH & CHIPS (G) 19  
beer battered haddock, tartar sauce, peas,  
fries, lemon
- SALMON FILLET (GF,D) 24  
creamed potato, tomato & caper salad,  
beurre blanc
- SEA BASS FILLET (GF,D) 24  
creamed potato, tenderstem broccoli,  
lemon caper butter, caviar
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## DESSERTS

- LEMON SPONGE (D,G) 10  
salted caramel, vanilla cream
- DARK CHOCOLATE BROWNIE (D,G,N) 9  
hazelnut praline, clotted cream
- HIGHLAND CHEESEBOARD (G,D) 13  
selection of Scottish cheeses, biscuits, celery,  
homemade onion chutney
- STICKY TOFFEE PUDDING (D,G) 9  
butterscotch sauce, vanilla ice cream
- GLEN MHOR APPLE PIE (D,G) 10  
homegrown apples, vanilla custard cream

## SIDES

- STOVIES (GF,V) 5
- SKIRLIE (D) 5
- TRUFFLE PARMESAN FRIES (V,D,G) 5
- GARLIC & ROSEMARY FRIES (V,G) 5
- ROCKET PARSLEY SALAD (V,GF) 5
- MUSHROOM SAUCE (D,GF) 3
- PEPPERCORN SAUCE (D,GF) 3
- WHISKY SAUCE (D,GF) 3
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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 (VE) - Vegan (GF) - Gluten Free (G) - Gluten (D) - Dairy (N) - Nuts