

# THAINSTONE HOUSE

## STARTERS

SOUP OF THE DAY 8.50  
*Toasted sourdough bread and salted butter*

CULLEN SKINK HASH 13  
*Crispy potatoes cubes, flaked smoked haddock,  
confit leeks and creamy white wine sauce*

MUSHROOM AND MOZZARELLA  
ARANCINI (V) 11  
*Mozzarella oozing, wild mushroom panko coated  
rice balls with truffle aioli and tarragon oil*

STOVIE TWEEDS 13  
*Panko and oatcake crumbed stovie tweeds,  
beetroot purée and tomato sauce*

WHISKEY HOME CURED SALMON  
GRAVADLAX (GF, DF) 14  
*Chive blinis, dill cream cheese and caviar*

BRUSCHETTA 9  
*Cherry tomatoes, red onion, basil, toasted  
sourdough and rocket*

CAPRESE SALAD (VG) 9  
*Bufalo mozzarella, beef tomato, avocado purée  
and basil pesto dressing*

## DESSERTS

STICKY TOFFEE PUDDING 10  
*Tetley tea toffee sauce, date purée and vanilla ice cream*

CRANACHAN PANNACOTTA (VG) 10  
*Raspberry compote, toasted oatmeal, and whisky gel*

COOKIE DOUGH (VG) (VOA) 10  
*Warm cookie dough, salted caramel ice cream and white  
chocolate sauce*

LOTUS BISCOFF CHEESECAKE 11  
*Coffee crème anglaise*

STRAWBERRY AND CHOCOLATE TRIFLE 10  
*Layers of fresh strawberry, jelly, chocolate sponge and custard  
topped with Chantilly cream and homemade shortbread*

SELECTION OF SCOTTISH CHEESES 15  
*Aaran oatcakes, frozen grapes, celery and quince*

## MAINS

HAGGIS BURGER 18.50  
*Potato salad, swede purée, hand cut chips  
and pepper sauce*

KATSU CHICKEN RISOTTO 24  
*With a shallot and mushroom, coriander  
crumb and katsu glaze sauce*

PAN SEARED SEABASS 25.50  
*Butter roasted new potatoes, sauteed cherry  
tomatoes, confit seasonal vegetables*

PAN SEARED VENISON LOIN 34  
*Dauphinoise potatoes, black pudding bonbon,  
butternut purée, krispy kale and redcurrant jus*

SEAFOOD LINGUINE 24  
*Mussels, king prawns, bound in a rich lightly spiced  
tomato sauce, topped with crispy calamari*

HERB CRUSTED LAMB RACK 32  
*Pea Puree, fondant potato, confit seasonal  
vegetables and mint just*

SUPERFOOD SALAD (VG) 18  
*Candied seeds and nuts, quinoa, roasted vegetables,  
and pomegranate bound in house dressing*

*Add Chicken 7.50  
Add Prawns 8*

## SIDES

ONION RINGS 4

ROCKET, PARMESAN AND PINE NUT SALAD 5

CHUNKY CHIPS 5

GARLIC AND HERB NEW POTATOES 5

CREAMY MASHED POTATOES 5

BREAD BASKET 4

(VG) Vegetarian (V) Vegan (VOE) Vegan Option Available (GF) Gluten Free (DF) Dairy Free  
Gluten free and dairy free are available on request. Please inform a member of our team if you have a food allergies or intolerance.

Service Charge - Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge and this is no different - every penny you might want to give is shared equally by our teams through our "Fair Fund". There is no administration cost or anything retained by the company, what you may give is guaranteed to go to 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.