

JOCKEY CLUB MENU



Our beef is hand selected by our **Chef de Cuisine, Paul Cuthbert**, using locally sourced Prime Scotch Beef to ensure we serve only the highest quality of local Scottish aged meat produce. All of our beef is also registered with the Scottish Beef Club for authenticity. Our vegetables and potatoes are of Scottish provenance when in season, and our fish is caught from sustainable Scottish sources wherever possible. All desserts and sauces are made in house by our chefs and all dairy products and eggs used to create the dishes are of Scottish origin.

To Start

Sauté Woodland Mushrooms with Truffle Butter Toasted Brioche	£6.95
Chicken Liver Parfait with Red Onion Chutney Light Crouton	£7.95
Scottish Hot Smoked Salmon & Individual Prawn Cocktail Waldorf Salad & Marie Rose Sauce	£9.95
Crisp Tempura Vegetables/Chicken Breast/King Prawn Sweet Chilli Sauce & Watercress Thai Salad	£6.95/£7.95/£8.95

Main Course

Roast Breast of Chicken Haggis Fritter and Whisky & Cracked Black Pepper Cream	£16.95
Pan Fried Tender Loin of Scottish Lamb Wrapped in a Parmesan Cheese Omelette on a Wild Scottish Raspberry & Rosemary Jus, served with Flummery Perthshire Mushrooms.	£17.95
Lightly Curried Crumbed Scottish Salmon Plum & Chilli Sauce with a Timbale of Rice	£13.95
Trio of West Coast Seafood Herb Crumbed Scottish Salmon, Pan Seared Seabass & Pin Wheel of Lemon Sole. Served with Braised Baby Gem Lettuce and a Citrus & Basil Sauce.	£17.95
Pan Seared Duck Breast Dark Cherry Glaze with Pea and Garlic Puree garnished with Baked Baby Apples	£18.95

All Main Courses are served with side dishes of Seasons Vegetables

Favourites

The Western House Beef Burger An 8oz Beef Burger hand made using locally sourced Prime Scotch Beef, Matured Scottish Cheddar & Ayrshire Bacon served with our Homemade Relish, Hand Cut Chips on a Toasted Onion & Rosemary Bap	£11.95
Goujons of Sole Fillet with Hand Cut Chips Mushy Peas & Home Made Tartar Sauce	£14.95
Beer Battered Haddock with Hand Cut Chips Mushy Peas & Home Made Tartar Sauce	£12.95
Three Egg Omelette with a Filling of your choice Perthshire Mushroom, Ayrshire Bacon or Scottish Cheese Hand Cut Chips & Tossed House Salad	£9.95
Classic Caesar Salad with / without Chicken Starter £6.95/Main £9.95 Baby Gem, Boiled Egg, Anchovies & Parmesan	
Nicoise with Peppered Yellow Fin Tuna Starter £8.95/Main £11.95 Green Beans & Heritage Tomatoes	

The Grill

The dishes from our Grill Section are accompanied by a Classic Grill Garnish of Perthshire Flat Cap Mushroom, Tomato, Fresh Handmade Onion Rings, and Homemade Chips & Salad along with a choice of sauce from Peppercorn, Béarnaise, Red Wine Jus or Blue Cheese.

Prime '28 Day' Dry Aged Scotch Rib Eye 8oz	£22.95
Free Range Chicken Escalope	£15.95

Vegetarian

Gnocchi with Field & Forrest Mushrooms Warm Celeriac and Carrot & Butternut Squash Purees	£10.95
Stir Fried Chickpeas Mango Curry & Coconut Milk, Cracked Black Pepper Pancake & Chive Rice	£10.95
Stuffed Beef Tomato Cumin Scented Aubergine & Shallot compote on a bed of Courgette Spaghetti with a Tomato & Chilli Concasse	£11.95

Side Dishes

French Fried Onion Rings	£3.95
Hand Cut Chips	£3.95
Rocket & Parmesan Salad	£3.95
House Tossed Salad with Balsamic Dressing	£3.95
Melange of Seasonal Vegetables	£3.95
Buttered Mash Potatoes	£3.95
Ayrshire Bacon and Pea Croquets	£3.95

Desserts

Homemade Sticky Toffee Pudding Toffee Sauce, Vanilla Ice Cream & Sauce Anglaise	£5.90
Western House Vanilla Cheesecake Perthshire Berries & Crème Anglaise	£5.90
Belgian Chocolate Torte Brandy Sponge with Dark & White Chocolate Sauce with a Rum & Raisin Chocolate Ice Cream	£6.50
Retro Blue Bubblegum Blancmange Honeycomb & Meringue Pebbles with Raspberry Sauce & Tonka Bean Dust	£6.50
Trio of Ice Cream Salt & Sweet Popcorn & Mango Puree	£5.90
Assiette of Fine Cheeses with Chutney & Oatcakes Strathdon Blue Cheese, Mature Barwheys Cheddar & Howgate Brie with Celery, Grapes, Dried Apricots, Chutney & Arran Oatcakes	£7.95

Should you require assistance with allergen advice or have any allergens or intolerances to certain food types, please do not hesitate to ask our Management Team.