

1236

AT THE CAVE BAR

sunday lunch

THE CAVE BAR AT MELDRUM HOUSE IS PART OF THE ORIGINAL MANOR HOUSE'S RICH HISTORY, DATING BACK TO 1236.

Originally, this part of the building was a larder and storeroom. The area where the Whisky Club is now housed is where meat and fish, that would have come from the Estate and further afield, were hung and smoked. Until the 1950s, Meldrum House was a family home for generations, so we hope you enjoy your time here with family and friends...

served from 12.30pm to 3pm

STARTER

minestrone
rigatoni, bacon, tomato & spring vegetables

camembert
baked, harissa honey & toasted loaf

salmon
hot smoked pate, beetroot, oaties

trio of puddings
haggis, black & white, neeps & tatties, whisky sauce

tear & share
Italian meats, tomato & mozzarella
to share

MAIN

Presly butcher's sirloin of beef
porchetta, spring garden pesto
spatchcock 1/2 roast chicken to share
sea salt roast potatoes, honey glazed root vegetables, Yorkshire pudding
skirlie, pepper sauce or gravy

sailor's pie
poached fish, creamy white wine sauce, whipped mashed potatoes & herb crusted
*please ask your server for today's catch

steak & haggis
puff pastry, neeps & tatties

tartlet
braised red onions, yoghurt, barley, wilted greens

A BIT ON THE SIDE

£6 EACH

bubble & squeak
roasted nduja, sprouts & pomegranate
honey roast vegetables
wilted greens
rosemary & thyme roast potatoes

DESSERT

lemon
syrup sponge, vanilla ice cream

apple
apple & rhubarb crumble, custard

creme brulee
vanilla cheesecake, raspberry sorbet

passionfruit
passionfruit meringue tart, mango sorbet

small cheeseboard
cheddar & brie
grapes, oatcakes

2 COURSES £30 | 3 COURSES £35

DRINKS

espresso/double espresso £3/4
americano £3
flat white/cappuccino/
latte/mocha £4
hot chocolate £5
French press coffee £5
served with a homemade treat

1236 TEA BOARD £4 EACH
breakfast
earl grey
green
chamomile
peppermint
cranberry & apple
served with a homemade treat

dietary requirements on request

1236

AT THE CAVE BAR

sunday evening

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served from 5pm to 9pm

STARTER

minestrone
rigatoni, bacon, tomato & spring vegetables

camembert
baked, harissa honey & toasted loaf

salmon
hot smoked pate, beetroot, oaties

trio of puddings
haggis, black & white, neeps & tatties, whisky sauce

tear & share
Italian meats, tomato & mozzarella
to share

MAIN

Presly butcher's sirloin of beef
porchetta, spring garden pesto
spatchcock 1/2 roast chicken to share
sea salt roast potatoes, honey glazed root vegetables, Yorkshire pudding
skirlie, pepper sauce or gravy

sailor's pie
poached fish, creamy white wine sauce, whipped mashed potatoes & herb crust
*ask server for today's catch

steak & haggis
puff pastry, neeps & tatties

tartlet
braised red onions, yoghurt, barley, wilted greens

1236 burger
burger, cheese, charred onion & crispy onions, 1236 burger sauce, salt & vinegar fries, slaw

lasagne
short rib, steak & cheek, smoked cheddar & garlic bread

venison
sausages, wholegrain mustard & red onion mashed potato, balsamic & onion jus

A BIT ON THE SIDE

£6 EACH

bubble & squeak
roasted nduja, sprouts & pomegranate
honey roast vegetables
wilted greens
rosemary & thyme roast potatoes

DESSERT

lemon
syrup sponge, vanilla ice cream

apple
apple & rhubarb crumble, custard

crème brulee
vanilla cheesecake, raspberry sorbet

passionfruit
passionfruit meringue tart, mango sorbet

small cheeseboard
cheddar & brie
grapes, oaties

2 COURSES £30 | 3 COURSES £35

dietary requirements on request