



Dear Guest,  
We welcome you for a **Relaxing Afternoon** at the Glenesk



Members of our Leisure Club are welcome to join us  
this Afternoon at their usual 10% Member's Discount.  
*Not a Member? Find out about membership at our Reception Desk*



### We hope you enjoy your time with us !

We would also like to invite you to experience Traditional Restaurant Service and Homely Ambience with a choice of magnificent dishes lovingly put together by Graham Campbell and his team.

**Executive Chef Graham Campbell** has enjoyed a successful career where his passion for food, coupled with creative flair and attention to detail, has won him applaud and lead him to take part in the BBC series: "The Great British Menu 2015" and his current and regular airing on STV's "Live at Five".

### For Ladies and Gentlemen in our 360°Bar

over 1000 Malts, over 300 Gins, over 100 Rums, over 70 Vodkas, a large selection of bottled Ales and comprehensive Wine List with Fine Wine Section to accompany your meal. Wind your evening down relaxing in our comfortable lounges with roaring open fires.



**Book for Dinner and DON'T WORRY ABOUT DRIVING**, we will collect your party from home and deliver back. This service is absolutely free of charge for those who live within a 15 mile drive from us. (subject to T&C)



We welcome all feedback and suggestions, and we invite to speak to a member of our team if you have any questions regarding your experience with us.

## **Lunch with THE VIEW**

### **TO START**

#### **Soup of the Moment**

##### **Angus Pig Cheek**

Puff Rice, Raisin, Parmesan

##### **Smoked Salmon**

Capers, Gherkins, Lemon & Chive Oil

##### **Shetland Scallops (£3 supplement)**

Sweetcorn, Bisque, Crostini

### **TO FOLLOW**

#### **Breast of Chicken**

Haggis, Neeps, Tatties, Glencadam Sauce

#### **Fish Pie**

Peterhead Fish, Leek, Cream Parmesan Gratin

#### **Prime Beef Burger**

Red onion Marmalade, Smoked Cheese,  
Crispy Bacon, Brioche Bun, Chunky Chips

#### **Salt Baked Cauliflower**

Golden Raisins, Curry, Carrot

#### **8oz Sirloin Steak (£8 supplement)**

Beef Tomato, Chunky Chips, Chestnut Mushrooms

### **TO FINISH**

#### **Warm Sticky Toffee & Apricot Pudding**

Toffee Sauce, Vanilla Ice Cream

#### **Selection of Daily Made Ice-Creams**

Please ask your Server What's on Today

#### **Cranachan Panna Cotta**

Oats, Whisky, Raspberry, Honey

#### **Arran Cheese Board (£4 supplement)**

Celery, Chutney, Biscuits

2 Course £16

3 Course £20

Food described in all our menus may contain nuts or derivatives of nuts.  
If you suffer from an allergy or food intolerance of any kind please advise  
a member of the team who will be pleased to advise you.

## Afternoon Tea

### Cream Tea

Scone, Shortbread, Chantilly Cream, Jam  
Speciality Tea or Coffee

Cream Tea

£6

### Afternoon Tea

Chef's Selection of Sweets, Scones & Cakes  
Farmhouse Bread Sandwiches  
Speciality Tea or Coffee

Afternoon Tea

£14

### Prosecco Afternoon Tea

Afternoon Tea with a Glass of Prosecco

Prosecco

£18

### Champagne Afternoon Tea

Afternoon Tea with a Glass of Champagne

Champagne

£24



### *The story of "Afternoon Tea"*

*Anna, the seventh Duchess of Bedford, is reputed to have introduced the tradition of taking afternoon tea in the early 1840's. She requested a pot of water, cakes, bread and butter to appease her appetite in the long hours between early lunch and late supper. The Duchess is said to have shared the idea with friends and by the end of the decade afternoon tea had become a widespread social event. Here at The Glensesk we are delighted to continue the tradition by serving freshly cut sandwiches, homemade scones, preserves and cream, along with a range of cakes, pastries and a selection of fine teas.*

## Tea / Coffee / Chocolate

Served with our very own homemade Fudge, Tablet or Petit Four

<b>Tea Pot for one.</b> Traditional, Earl Grey or Green	£2
<b>Tea by the Cup.</b> Traditional, Earl Grey, Green, Peppermint, Camomile or various other flavours	£2
<b>Coffee 2 Cup Cafetiere.</b> (Decaffeinated available)	£5
<b>Espresso/ Cappuccino / Latte / Hot Chocolate</b>	£3

## Bottled Water

<b>GLENLIVET</b> <i>mineral still or sparkling</i>	£4 (750ml)	£2 (330ml)
<b>STRATHMORE</b> <i>still or sparkling</i>	£3 (1l)	£1 (330ml)
<b>VICHY CATALAN</b> <i>mineral sparkling</i>		£8 (1l)

## Tonic, Lemonade, Soda

<b>Appletiser</b> 330ml	£2.5	<b>Irn Bru</b> 330ml	£1.5
<b>Coke</b> 330ml	£1.5	<b>J20</b> 275ml	£2.5
<b>Cordial</b>	£1	<b>Lemonade</b> 330ml	£1.5
<b>Fanta</b> 330ml	£1.5	<b>Red Bull</b> 275ml	£3
<b>Fever-Tree</b> Range 200ml	£2	<b>San Pellegrino</b> Range 330ml	£2
<b>Fruit Juice</b>	£1.5	<b>Schweppes</b> Range 125ml	£1.5
<b>Ginger Beer</b> 330ml	£1.5	<b>Sprite</b> 330ml	£1.5

## Liqueur Coffees / Single Malt Liqueur Coffees

Freshly Brewed Coffee flavoured with Liqueur  
and topped with Fresh Double Cream

<b>Scotch</b> Grouse Whisky	£6	<b>Tennessee</b> Jack Daniel's Bourbon	£7
<b>Highland</b> Drambuie	£7	<b>Irish</b> Coffee Jameson	£7
<b>Highland Special</b> Glenmorangie	£8	<b>Irish</b> Cream Baileys	£7
<b>Local</b> Aberdeenshire Fettercairn Malt	£8	<b>French</b> Martell Brandy	£8
<b>Local</b> Angus Glencadam Malt	£7	<b>Calypso</b> Tia Maria	£7
		<b>Italian</b> Amaretto	£7
		<b>Seville</b> Cointreau	£7