

EXAM PAPER – Please Study Carefully

TOP OF THE CLASS

- SOUP OF THE DAY (V)** £5.50

Fresh bread, salted butter
- CHICKEN LIVER PARFAIT** £6.50

Red onion chutney, Highland oatcakes
- SCOTTISH SMOKED SALMON** £9.00

Gherkins, capers, lemon mayonnaise, rye bread
- CREAMED GOAT’S CHEESE (V)** £6.50

Micro herbs, beetroot purée, apple & walnut, baby pear
- HAGGIS BON BONS** £6.50

Whisky & thyme sauce
- SPICY CHICKEN WINGS** £6.50

Slaw, hot sauce or BBQ
- SMOKED HAM HOCK & LEEK TERRINE** £6.50

Piccalilli, toasted sourdough
- CULLEN SKINK SOUP** £8.50

Scottish smoked haddock, leeks, potato, cream
- ROASTED BEETROOT & CITRUS
SPICED COUSCOUS (V)** £6.00

Moroccan spiced couscous, beetroot, pomegranate molasses, roasted red peppers, radish, micro herbs

SCHOLARS GRILL

- BLACKENED CAJUN CHICKEN** £14.50

Tomato, mushroom, chunky chips
- ABERDEEN ANGUS DOUBLE CHEESE BURGER** £13.50

Two Aberdeen Angus beef patties, cheddar cheese, chipotle sauce, gem lettuce, red onion, tomato, slaw, French fries

Add haggis or bacon£1.50
- CHAR-GRILLED 28 DAY DRY AGED SCOTTISH SIRLOIN STEAK 8OZ** £25.00

Portobello mushroom, tomato, chunky chips

Add
sauce
£2.00

Red wine • Pink peppercorn • Garlic aioli

EXTRA-CURRICULAR ACTIVITY

£2.95 EACH / TWO FOR £4.95

- CHUNKY CHIPS

FRENCH FRIES

BATTERED ONION RINGS
- HOUSE SALAD

GARLIC BREAD

SEASONAL VEGETBALES

MAIN COURSES

- LOIN OF VENISON & PANCETTA** £16.00

Fondant potato, braised red cabbage, butternut squash purée, port wine sauce
- BREAST OF CHICKEN** £14.50

Haggis & oatmeal bon bon, new potatoes, broccoli, whisky & thyme sauce
- HARVIESTOUN BREWERY BEER** £16.00

BATTERED SCOTTISH HADDOCK

Peas, chunky chips, charred lemon
- SEARED FILLET OF SEA BASS** £14.50

Courgette, pea & spinach risotto, shaved parmesan
- CONFIT DUCK LEG** £14.50

Citrus spiced couscous, pomegranate molasses, red peppers, radish, mico herbs
- LENTIL & CHICK PEA DAHL (V)(VG)** £13.00

Basmati rice, chapatti, chutney, onion bhaji
- PENNE PASTA (V)** £9.95

Tomato & basil sauce, roasted red peppers, spinach, parmesan shavings
- SLOW COOKED BEEF** £14.50

Creamed potatoes, carrot, pancetta wrapped green beans, bacon & mushroom sauce
- FALAFEL & SPINACH BURGER (V)** £13.00

Brioche bun, chipotle sauce, tomato, red onion, gem lettuce, French fries

DETENTION

- APPLE & CINNAMON CRUMBLE** £6.00

Custard, vanilla ice cream
- VANILLA CRÈME BRULEE** £6.00

Handmade shortbread
- LEMON & LIME TART** £6.50

Chantilly cream, raspberry sorbet
- STICKY TOFFEE PUDDING** £6.00

Butterscotch sauce, honeycomb ice cream
- SCOTTISH CHEESE BOARD** £9.00

Chutney, celery, Arran oaties
- SELECTION OF ICE CREAMS & SORBETS** £5.50



175ml 250ml bottle

Tekena, Sauvignon Blanc

With citrus and tropical fruit flavours and a crisp finish

4.95 | 6.75 | 19.95

Antonio Rubini, Pinot Grigio

Apple and pear with hints of white peach and elderflower

5.25 | 7.50 | 21.95

Berri Estates Unoaked, Chardonnay

A crisp style with a fresh, yet ripe lemon character with no oak ageing

5.25 | 7.50 | 21.95

Vidal, Sauvignon Blanc

Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours

7.50 | 9.50 | 28.95

Flagstone Noon Gun, Chenin Blanc-Voignier

Intense, aromatic tropical fruit flavours spiked with a wedge of orange peel and a sprinkling of baked spice

5.95 | 8.00 | 24.00



125ml bottle

Pontebello, Prosecco Doc

Elegant and crisp with a fine bubble mousse and delicious apricot, pear and citrus flavours

4.95 | 27.95

Da Luca, Rosé Prosecco

Lovely pale pink colour and delicate red-fruited aromas lead to a delightfully fresh watermelon scented palate

4.95 | 27.95

Louis Dornier et Fils, Brut

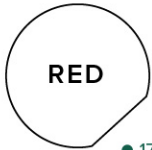
A light, fresh, vigorously youthful champagne with a fine, elegant, slightly lemony nose

49.95

Moet & Chandon, Brut Imperial NV

A well-known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints

65.95



175ml 250ml bottle

Tekena, Merlot

A fruit-driven Merlot with raspberry and blueberry fruit leading to a soft finish

4.95 | 6.75 | 19.95

Short Mile Bay, Shiraz

Deep-coloured and full-bodied with lots of rich berry fruit on the palate and a pinch of pepper spice so typical of Shiraz

5.95 | 7.95 | 23.95

Luna del Sur, Malbec

Plenty of ripe, soft berry fruit flavours with a hint of spice. A classic Malbec

5.50 | 7.50 | 22.50

Waipara Hills, Pinot Noir

Bramble fruit, cherry, spice and a hint of smoke on the nose; black cherry and plum on the palate supported by vanilla spice

7.50 | 9.50 | 28.95

Don Jacob, Rioja Crianza

Abundant bright raspberry aromas mingle with sumptuous cherries

6.50 | 9.00 | 27.00

Granfort, Cabernet Sauvignon

All the classic blackcurrant aromas and flavours, balanced with a soft, tannic finish

5.25 | 7.00 | 21.00



175ml 250ml bottle

Wicked Lady, White Zinfandel

Medium-sweet, with delicious raspberry and strawberry flavours

4.75 | 6.50 | 19.50

Rubini, Pinot Grigio Rosato

Refreshing rosé with aromas of wild flowers, raspberry and strawberry

5.25 | 7.50 | 21.95

COCKTAILS

CLASSIC COCKTAILS All £8.95

French Martini

Vodka, Chambord, Pineapple Juice

Daiquiri

Rum, Fruit Purée , Sugar

Passion Martini

Vodka, Passoa, Fruit Purée, Prosecco

Pink Lady

Gin, Strawberry Purée, Egg White

Espresso Martini

Vodka, Kahlua, Espresso

Margarita

Tequila, Lime, Fruit Purée (Optional)

French Gimlet

Hendricks, Lime, Elderflower, Soda (Optional)

Bloody Mary

Vodka, Tomato Juice

BARTENDER'S FAVOURITES

All £8.95

Highlander

Gin, Archers, Chambord, Lemonade

Prosecco Colada

Rum, Pineapple, Prosecco

Scholars Scottish Mule

Gin, Drambuie, Elderflower, Ginger Beer

Peruvian Old Fashioned

Tequila, Mezcal Tequila

Mellon-out

Rum, Midouri, Watermelon

Aloha

Vodka, Cointreau, Blue Curacao, Pineapple

FIZZ-TAILS All £11.95

Lemon Drop

Vodka, Lemon, Champagne

Champagne Classic

Brandy, Brown Sugar, Champagne

Brambubble

Crème De Mure, Bitters, Champagne

Poinceta

Blood Orange Gin, Cranberry, Champagne

BEERS AND CIDERS

Heineken Draught Pint	5.00
Moretti Draught Pint	5.50
Peroni 330ml	4.95
Harviestoun Schiehallion 330ml	4.95
Harviestoun Old Engine Oil 330ml	4.95
Harviestoun Bitter & Twisted 330ml	4.95

Sol 330ml	4.95
Guinness Surger Can	5.50
Old Mout-Fruit Flavours 500ml	5.50
Magners Original 568ml	5.50
Old Mout 0.0% 500ml	3.20
Heineken 0.0% 330ml	2.95

HOT BEVERAGE

Americano	3.00
Latte	3.00
Flat White	3.00
Cappuccino	3.00
Hot Choc	3.00
Tea	3.00
Speciality Teas	3.00
Liqueur Coffee	5.95

The
Stirling Highland
HOTEL

STIRLINGSHIRE