



QUAICH & BANTER

Scottish Public House

Countylicious

BEETROOT & WHISKY BATTERED SHRIMP

Crispy, golden beetroot and whisky-battered shrimp, black pudding, delivering a perfect balance of earthy sweetness and smoky depth.

Served with a velvety horseradish aioli

Edwin county Farms

SOUP

Curried carrot and wildflower honey

Scottish scone

(V)

Honey pie hives



HERITAGE PORK CHOP WITH PEAR CIDER GLAZE

A succulent heritage pork chop, seared to perfection
glazed with a rich, tangy Waupoos cider jus.

Served alongside buttery mashed potatoes and seasonal roasted root vegetables.

Waupoos cider

GARLIC AND MUSHROOM GNOCCHI

fresh gnocchi seared in garlic butter with oyster mushroom cream
parmesan crisps

(V)

Hiline mushrooms wellington



Blackberry & Dark Chocolate Tart

A luxurious dark chocolate ganache tart,
swirled with a luscious blackberry compote, all nestled in a buttery short crust pastry.

The deep richness of velvety chocolate meets the bright tartness of locally sourced Prince Edward County blackberries, creating the perfect balance of decadence and freshness.

Finished with a dusting of cocoa

(V)

Black river forest Farm