

MEIKLEOUR ARMS



MENU & WINE LIST

Established in 1820 as a coaching inn, Meikleour Arms is owned and run by Meikleour Estate. We are a rural family business with Franco-Scottish heritage. We farm, manage forests to produce renewable energy, offer salmon fishing on the renowned River Tay and, most importantly, we are proud to share this magical part of the Perthshire countryside with locals and guests from far and wide.

Being connected to the land, our kitchen's guiding philosophy is "from field to plate" with ingredients sourced from our farm, forests and kitchen garden. Venison is entirely from the estate, along with honey, wild garlic, chanterelles, rhubarb, blackcurrants, gooseberries, chard, golden beetroot, artichokes, edible flowers, heritage lettuces, courgettes, exotic squashes, French sorrel, tarragon, thyme, potatoes, carrots, plums, apples, pheasants, partridge, pigeon....the list grows ever longer. We select our beef directly from Aberdeenshire to butcher and age on the estate. White fish is from the East Coast, mussels are from the Shetland Isles and trout, when in season, are rod caught from nearby lochs.

We don't describe anything as "homemade" as everything is. Even down to the ketchup in our Marie Rose. Our chefs knead, cure, hot or cold smoke, pick, pickle, preserve, can, marinate, reduce, bake, butcher...

To wash it all down, we have our very own ale along with beers, artisan gins and of course whisky from the breadth of the country. With an owner from Bordeaux, we also have our own claret and wines ferreted out from across France and further afield.

STARTERS

Soup of the Day	£5.95
Bread of the Day	
Meikleour Estate Game Platter	£7.95
Charcuterie & Terrine with Cornichons, Quince Paste and Toasted Bread of the Day	
Twice Baked Cheese Soufflé *	£7.95
Isle of Kintyre Applewood Smoked Cheddar with Leek Fondue	
Black Pudding, Slow-cooked Pork Belly & Crispy Soft-boiled Egg	£7.95
Spiced Fruit Chutney	
Prawn Cocktail	£8.95
Cold-Water Prawns with Shredded Lettuce and Marie Rose Sauce	
Moules Marinière *	£7.95
Shallots, White Wine, Garlic and Parsley	
Kedgerree *	£7.95
Curried Long Grain Rice with Smoked Haddock and Quail Eggs	
Parmesan Gnocchi *	£7.95
Leek, Mushroom and Garlic with Poor Man's Parmesan	

** Main Course Portion available at £14.95*

SIDES

Hand-Cut Chips, New Potatoes, Winter Greens	£3.50
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Leaf Salad, Mixed Salad	£3.50
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Basket of our Bread of the Day	£3.50
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Other Dietary Requirements:

Several of our dishes are vegetarian and some are plant-based or can be adapted for our vegan guests.

Food Allergies and Intolerances:

Before you order your food and drinks, please speak to our staff if you would like to know about our ingredients. Several of our dishes are gluten-free – just ask us.

MAINS

Fish & Chips	£15.95
Scottish Haddock in Beer Batter with Crushed Peas and Hand-Cut Chips	
Steak, Ale & Mushroom Pie	£16.95
From our own Butchery with Garden Vegetables and Hand-Cut Chips or New Potatoes	
Winter Vegetable Tagine	£14.95
Toasted Couscous with Pomegranate & Lime Dressing	
Char-Grilled Meikleour Butchery Beef Burger	£14.95
Freshly Baked Sesame Bun, Ale Glazed Onions, Chilli Jam and Hand-Cut Chips <i>Add Isle of Mull Cheddar or Smoked Streaky Bacon at £1 each</i>	
Char-Grilled Chicken Suprême	£15.95
Char-Grilled Meikleour Butchery 28 day Aged 8 oz. Rump Steak	£19.95
Char-Grilled Meikleour Butchery 28 day Aged 8 oz. Sirloin Steak	£24.95
All with Hand-Cut Chips and Mushroom Persillade <i>Add Pepper Sauce or Garlic Butter at £1.50 each</i>	
Pan Fried Meikleour Estate Venison Steak	£19.95
Mashed Potatoes, Roast Beetroot and Redcurrant Jus	
Seafood Bourride	£18.95
Prawns, Smoked Haddock, Mussels and Chorizo	
Meikleour Butchery 28 day Aged Roast Topside of Beef	£16.95
Yorkshire Pudding, Roast Potatoes & Root Vegetables, Greens and Gravy	

DESSERTS

Île Flottante	£6.95
Toasted Almonds	
Warm Chocolate & Chestnut Brownie	£6.95
Raspberry Ripple Ice Cream	
Sticky Toffee Pudding	£6.95
Vanilla Ice Cream and Butterscotch Sauce	
Cheese & Biscuits	£8.50
Selection of Scottish Cheeses with Chutney, Celery, Grapes and Crackers	
Local Artisan Ice Cream & Sorbet	£2.25/scoop
Ice Cream: Vanilla; Chocolate; Strawberry; Salted Caramel; Coffee; Raspberry Ripple Sorbet: Lemon; Mango & Passionfruit <i>Add Fruit Coulis, Butterscotch Sauce, Chocolate Sauce or Cream at £1 each</i>	

RED WINES

	Vintage	125ml glass	250ml carafe	Bottle
<i>France</i>				
Meikleour Claret Le Nid du Heron, Peter Sichel, Bordeaux	2018	£5.95	£11.50	£32
Château Dutruch Grand Poujeaux Cru Bougeois, Mouils, Bordeaux	2014			£42
Fleurie Grand-Pré, Beaujolais Domaine Lathuiliere-Gravallon	2020			£32
Minervois La Curiosité, Languedoc Roussillon	2019			£29
Côtes-du-Rhone Reserve Vignobles Gonnet, Rhone	2019			£32
Crozes-Hermitage Domaine Guillaume Belle, Rhone	2017			£37
<i>Other Europe</i>				
Pinot Noir, Sanziana Recas Cramele, Romania	2019	£4.95	£9.50	£26
Rioja Crianza, Belezos Bodegas Zugober, Spain	2018			£32
Touriga Nacional, Lisbon Quinta de Chocapalha, Portugal	2016			£32
Nero D' Avola, Sicily Il Barroccio, Italy	2019			£26
Primitivo del Salento, Puglia Famiglia Pasqua, Italy	2020			£29
Valpolicella Superiore Ripasso Cecilia Beretta, Italy	2019			£35
<i>New World</i>				
Malbec, Mendoza Bodega Los Toneles, Flor del Inca, Argentina	2019	£4.95	£9.50	£26
Shiraz, Valle Central Puertas Antiguas, Chile	2020			£26
Merlot, Breede River Bainskloof Estate, South Africa	2020	£4.95	£9.50	£26
Cabernet Sauvignon / Merlot Paarl, Nelson Estate, South Africa	2018			£37

PORT & SWEET WINES

	Vintage	50ml glass	125ml glass	Bottle
Grahams Late Bottled Vintage Port	NV	£3.95		
Fonseca Guimaraens Single Quinta Vintage Port	2004			£55
Chateau Septy, Monbazillac (Half Bottle)	2016		£6.95	£18
Pedro Ximinez, Sherry Solera Reserva, Emilio Lustau	NV	£3.95		

WHITE WINES

	Vintage	125ml glass	250ml carafe	Bottle
<i>France</i>				
Semillon – Sauvignon Blanc La Combe de Grinou, Bergerac	2020			£26
Macon-Solutre, Bourgogne Blanc Maison Auvigue, Burgundy	2020	£5.95	£11.50	£32
Chablis Domaine Millet, Burgundy	2019			£39
Montagny, 1er Cru Bonneveaux Olivier Leflaive, Burgundy	2018			£45
Picpoul de Pinet Dom. de Morin Langaran, Languedoc	2020			£29
Sancerre Roland Tissier et Fils, Loire	2020			£42
<i>Spain & Italy</i>				
Pinot Grigio, Grigio Luna Cecilia Beretta, Italy	2020	£4.95	£9.50	£26
Gavi di Gavi, Piedmont Fratelli Antonio e Raimondo, Italy	2020			£32
Soave Classico, Brognoligo Cecilia Beretta, Italy	2020			£32
Sauvignon Blanc/Viura, Rueda Blanco Vina Garedo, Grupo Yllera, Spain	2020	£4.95	£9.50	£26
Albarino, Rias Baixas Pazo la Maza, Spain	2020			£32
<i>New World</i>				
Chardonnay, The Southerly South East Australia	2020			£29
Viognier, Valle Central Puertas Antiguas, Chile	2019			£26
Sauvignon Blanc, Marlborough Ana, New Zealand	2020			£32

CHAMPAGNE & SPARKLING WINES

	Vintage	125ml glass	250ml carafe	Bottle
Prosecco Sylvoz, Brut DOC Treviso Le Colture	NV	£5.95		£32
Pol Roger, White Foil Champagne Brut Reserve	NV			£65

ROSE WINES

	Vintage	125ml glass	250ml carafe	Bottle
La Source Gabriel Côtes de Provence Rosé, France	2020	£5.95	£11.50	£32