

# THE CASTLE RESTAURANT



The Castle Restaurant was completely refurbished after the 2017 fire and has recently opened. We have refurbished the restaurant to its former glory, retaining the original stonework and discovering hidden gems like the fireplace.

Before 1830 the original building where the hotel currently stands was a small castle, the turret is visible from our car park, however after Queen Victoria visited Pitlochry and tourism boomed the building was extended and it became Fisher's Hotel. We believe the first guests were welcomed to Fisher's Hotel in 1830.

Several notable guests visited Fisher's Hotel during the 1800's including William Gladstone who was the Chancellor at the time he stayed at Fisher's Hotel, also Andrew Carnegie the famous Scottish philanthropist who travelled from his home in New York to stay with us at Fisher's Hotel. The visitors book from that period is available for viewing in the hotel.

Bringing you up to date Head Chef, Sam Carswell and Restaurant Manager Jonathan Padilla welcome you to The Castle Restaurant. With a mix of traditional Scottish cooking and modern influences, Sam hopes that you enjoy the influence of The Perthshire Larder that he has at his disposal. If you have any dietary requirements, please let Jonathan or a member of his team know and they will be happy to assist.

Tel: 01796 472000 Web: [www.fishershotelpitlochry.com/thecastlerestaurant](http://www.fishershotelpitlochry.com/thecastlerestaurant) 

## Starters

**Tomato & Basil Soup**, fresh bread roll\* (GF\*)(DF)(V)(Vg)

**Pressing Of Ayrshire Ham Hough**, Persian cous -cous\*, pulse & dried fruit salad, roast onion fond (GF\*)(DF)

**Dunkeld Smoked Salmon & Cold Water Prawns**, piquant tomato sauce, afila (GF)(DF)

**Charred Provençale Vegetable Terrine**, charred vegetables, red pimento essence (GF)(DF)(V)

## Main Course

**Slow Braised Featherblade Of Black Angus Beef**, butter mashed potato\*, organic root vegetable bourguignon sauce (GF)(DF\*)

**Ballotine Of Maize -Fed Chicken**, Macsween haggis from The Isle of Lewis, clapshot, roasted potato, rose pepper cream\* (DF\*)

**Fillet Of Scottish Reared Salmon**, kale, samphire, snap peas & pak choi, rosti potato, soy beurre blanc (GF)(DF)

**Ravioli of Porcini Mushrooms, fricassee of wild & cultivated mushrooms** with garlic cream sauce (V)

**28 Day aged Orkney Sirloin Steaks** (GF\*)(DF\*\*) (£14 Supplement) *with grilled tomatoes, field mushroom\*\* & onion rings\**, served with our hand cut chips  
**add sauce for £3**

*(Béarnaise, Rose Peppercorn)*

## Desserts

**Vanilla Cheesecake**, Chantilly, summer berries & their syrup (GF)

**Warm, Bramley Apple Tart**, cinnamon spiced custard

**Passion Fruit Delice**, fresh raspberries, raspberry coulis, whipped cream, popcorn

**Trio Of Scottish Cheeses** Howgate Brie, Strathdon Blue & Kintyre Cheddar, Isle Of Arran Oaties\*, House Chutney (GF\*)(V)