



THE CASTLE RESTAURANT

The Castle Restaurant was completely refurbished after the 2017 fire. 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, Ionut Pavel Dumitru and Restaurant Manager Jonathan Padilla welcome you to The Castle Restaurant. With a mix of traditional Scottish cooking and modern influences, Ionut 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.

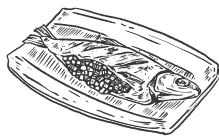


STARTER

If you have dinner included in your rate please choose any combination of dishes and courses and we will deduct £30 per person from your food bill.



Homemade Soup of The Day Served with Warm Sourdough Bread	£7.95
Devon Crab, Pepper & Tomato Gazpacho, Crème Fraiche (GF/DF*)	£11.95
Antipasto, Bresaola, Pork Coppa, Parma Ham, Salami Milano with Italian Semi Dried Cherry Tomato, Rucola, Parmesan* & Modena Balsamic Glaze (GF/DF*)	£12.95
Classic Caesar Salad, Anchovies, Egg, Croutons & Parmesan Cheese (GF*/DF*/V*) Add Panko Chicken or Hot Smoked Salmon for £3.00	£9.45
Prawn Pil Pil, King Prawns with Chilli, Olive Oil, Garlic & Sourdough (GF*/DF)	£12.95
Classic Prawn Cocktail with Avocado Cream, Baby Gem, Marie Rose Sauce (GF*/DF)	£13.95
Baked Camembert, Sourdough & Toasted Nuts	£11.95
Fricassee of Scottish Mushroom in a Creamy Sauce, Poached Egg, Parmesan & Sourdough (GF*/V)	£10.95



MAIN

If you have dinner included in your rate please choose any combination of dishes and courses and we will deduct £30 per person from your food bill



Pork Loin, Stuffed with Herbed Goat Cheese, Wrapped in Bacon, Served with Creamy Mash, Vegetables & Plum Sauce (GF) **£22.95**

Duck Cassoulet, Confit Duck Leg, Cannellini Beans Cassoulet & Smoked Panceta (GF/DF*) **£24.95**

Chicken Serrano, Chicken Breast, Filled with Mozzarella Cheese, Wrapped in Serrano Ham, Potato Parmentier, Baby Spinach, Mushroom Ragú Sauce (GF) **£24.95**

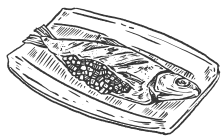
Short Rib of Scottish Beef with Cauliflower & Celery Purre, Potato Fondant Persillade, Crispy Onions, Red Wine Gravy (GF*DF*) **£26.95**

Fishers Prime Angus Steak & Ale Pie, Creamy Potatoes & Carrots, Onion, Mushroom, Vegetables du Jour (GF*/DF) **£21.95**

Ale Battered or Breaded West Coast Haddock with Chips, Chef's Own Tartar Sauce, Lemon, Mushy or Garden Peas (GF*/DF) **£21.95**

Pan Seared Scottish Salmon, Braised Peas, Baby Gem Lettuce, Rasher Bacon, Onions, New Potatoes & Scottish Keta Caviar (GF/DF*) **£25.95**

Roasted Sea Trout, served with Braised Lentils, Chorizo, Broccolini (GF/DF) **£21.95**



MAIN

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KIDS MENU

1 Course £8.95
2 Course £9.95

King Prawn Linguini in a Classic Bisque Sauce, Calabria Chilli, Garlic, Pistachio Parsley, Crab Meat (GF*) **£24.95**

Baked Three Cheese Rigatoni (GF*) **£19.95**

Fresh Homemade Gnocchi with Parmesan, Tomato 'Nduja Sausage **£19.95**

Fresh Homemade Gnocchi with Vegan Tomato Pesto or Vegan Basil Pesto (DF) **£18.95**

Rack of Lamb served with Savoy Cabbage, Carrot & Orange Puree, Pomme Anna, Thyme Sauce **£31.95**

Slow Cooked Half Shoulder of Lamb for 2 People, Pan Fried New Potatoes, Vegetable du Jour, Gravy (GF/DF) **£49.95**

Kids Fish & Chips
With French Fries & Garden Peas

Rigatoni Pasta
with Cheese Sauce

Beef Burger
With French Fries

Crispy Chicken Goujons
With French Fries

Chicken Burger
With French Fries

Junior Margherita Pizza

Brownie with Vanilla Ice Cream

Ice Cream Selection
Chocolate, Strawberry, Vanilla



FROM THE GRILL

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SIDES

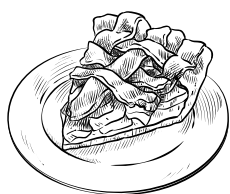
10 Oz Char Grilled Sirloin Steak, Cooked to Your Liking with Roasted Vine Tomato, Flat Cap Mushroom, Chips & Watercress (GF/DF)
24 Days Dry Age £31.95

10 oz Char Grilled Rib Eye Steak, Cooked to Your Liking with Roasted Vine Tomato, Flat Cap Mushroom, Chips & Watercress (GF/DF)
24 Days Dry Age £31.95

Aged Pork Chop, Roasted Vine Tomato, Flat Cap Mushroom, Chips & Watercress (GF/DF)
8 Days Dry Age £23.95

Add a Sauce to your Steak for £3.95 Green Peppercorn, Stilton Blue Cheese Sauce, Hollandaise Sauce, Crab Meat or Red Wine Sauce

Skinny Fries	£4.95	House Salad	£4.95	Mixed Vegetables	£4.95
Creamy Mash or Roast Potato	£4.95	Coleslaw	£4.95	Oregano Focaccia	£6.95
Onion Rings	£4.95	Garlic Bread	£4.95	Parmesan Focaccia	£6.95



DESSERTS

If you have dinner included in your rate please choose any combination of dishes and courses and we will deduct £30 per person from your food bill



Poached Pear in Port Wine Served with Mascarpone (GF*/DF*)	£11.95
Seville Marmalade Crepe Suzette & Cornish Clotted Cream	£14.95
Classic Crème Brulée, Apple Cider & Amaretti Biscotti	£11.95
Clafoutis, Fresh Scottish Berries Baked in a Sweet, Custard-Like Batter Served with Mackie's Ice Cream or Custard	£11.95
Affogato Al Café with Grand Marnier, Disaronno or Cointreau & Espresso with Mackie's Ice Cream or Sorbet	£11.95
Baked Alaska, Ice Cream, Swiss Merengue, Grand Marnier	£14.95
Mackie's Ice Cream Selection: Chocolate, Strawberry, Vanilla, Butterscotch, Rum & Raisin or Clotted Cream	£9.95
Sorbet Selection: Lemon, Orange or Champagne	£9.95
Scottish Artisan Cheese Plate, Assorted Cheese Locally Sourced, Fig Chutney, Grapes and Crackers (GF*)	£15.95



HOT BEVERAGES

	Regular	Large
Breakfast Tea	£2.50	---
Speciality Tea	£3.00	---
Americano	£3.00	£3.40
Latte	£3.20	£3.60
Cappuccino	£3.20	£3.60
Flat White	£3.20	---
Hot Chocolate	£3.95	£4.95

If you have any dietary or allergen questions please ask a member of staff who will be only too happy to help, or they can provide you a copy of our allergen file if that will assist you in making your choice.



WINES



Whites

ANAKENA SAUVIGNON BLANC, Chile Sourced from award winning winery. Dry and crisp with tropical flavours. 175ml - £6.25 / 250ml - £8.35	£25.00
VENDEMIA PINOT GRIGIO, Italy Delicate and balanced, an easy drinking dry light and aromatic wine. 175ml - £6.75 / 250ml - £9.00	£27.00
OUDE KAAP CHARDONNAY, South Africa Wonderfully rich flavour, packed with lively guava & pineapple. 175ml - £7.00 / 250ml - £9.35	£28.00
MIRROR LAKE SAUVIGNON BLANC, New Zealand Fresh and crisp Marlborough sauvignon with notes of gooseberry and passion fruit.	£35.00
A20 ALBARIÑO, SPAIN This wine has a distinct salty minerality accompanied by pure, clean aromas of peaches, melons, citrus fruit and honey. A vibrant acidity on the palate is balanced by flavours of white peach and the wine has a long finish.	£39.00

Reds

ANAKENA MERLOT, Chile Delicious wine bursting with raspberry and blueberry aromas and a hint of spice. 175ml - £6.50 / 250ml - £8.70	£26.00
OUDE KAAP SHIRAZ, South Africa A complex, medium bodied wine with ripe plum, black cherry and spice aromas and flavours, smooth tannins and a soft finish. 175ml - £6.75 / 250ml - £9.00	£27.00
TORO PINTADO MALBEC, Argentina Medium bodied with aromas and flavours of plum, black cherry and hints of violets, velvety smooth texture. 175ml - £7.00 / 250ml - £9.35	£28.00
VISTA MAR PINOT NOIR Chile A light violet-red wine with fresh fruit aromas such as raspberries and fresh strawberries with delicate notes of spices and herbs. Very fresh on the plate with delicate body and great balance between acidity and the fine tannins.	£35.00
VIVANCO RIOJA CRIANZA, Spain This wine has aromas and flavours of violets and red fruits, with a hint of vanilla spice. The palate is dominated by red fruit flavours, and the toasty finish is long and elegant.	£39.00

Rose

WICKED LADY WHITE ZINFANDEL, USA Filled with deliciously sweet strawberry and watermelon overtones and very moreish. 175ml - £6.50 / 250ml - £8.70	£26.00
VENDEMIA PINOT GRIGIO BLUSH, Italy A fresh and light rose with a delicious balance of citrus fruits, cherry and red berry flavours and delightful minerality. 175ml - £6.75 / 250ml - £9.00	£27.00

Sparkling

MASCHIO DEI CAVALIERI PROSECCO, Italy A golden yellow sparkling wine with a sweet and floral nose. Soft and fruity on the palate with hints of pineapple and melon. 20cl - £9.50	£32.00
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GINS



BOË VIOLET GIN

The addition of violets creates a stylish gin with a light, delicate taste and beautiful colour and aroma.

£5.30

BOMBAY SAPPHIRE GIN

Aromatic, balanced, bright citrus and warming spice from 10 hand-selected botanicals from exotic locations around the world.

£5.30

EDINBURGH GIN

Refreshing, crisp and clean with smooth pine notes.

£5.30

EDINBURGH GIN RHUBARB & GINGER

Bright sweetness and a sharp tang of rhubarb, balanced with a pop of citrus and a warmth of ginger.

£5.30

HENDRICK'S GIN

Delightfully infused with cucumber and rose petal.

£5.40

TANQUERAY LONDON DRY GIN

Crisp juniper and zesty Seville orange, supported further by orange blossom, vanilla and allspice.

£5.30

TANQUERAY FLOR DE SEVILLA GIN

Fresh plump berries and hints of floral hedgerow are finished with warming cassia spice.

£5.30

WHITLEY NEILL RASPBERRY GIN

An invigorating tartness from Scottish raspberries, complemented perfectly by undertones of liquorice and coriander.

£5.40

CHOOSE YOUR FAVOURITE FEVER TREE MIXER FOR YOUR GIN:

Lemon Tonic Water

Mediterranean Tonic Water

Premium Indian or Premium Light Tonic Water

Elderflower Tonic Water

Pink Grapefruit Soda

White Grape Soda

Italian Blood Orange Soda

Premium Soda

£3.00



BEERS

TENNENT'S

1/2 PINT £2.75

PINT £5.45

BELHAVEN BEST

1/2 PINT £2.75

PINT £5.45

MENABREA

1/2 PINT £3.40

PINT £6.75



COCKTAILS

ESPRESSO MARTINI • £9.75

Tito's Handmade Vodka, Kahlua, Espresso, Coffee Beans

APEROL/LIMONCELLO SPRITZ • £9.50

Aperol or Limoncello, Prosecco, Soda, Fresh Orange or Lemon

PASSION FRUIT MARTINI • £9.75

Absolut Vanilla Vodka, Passoa, Passion fruit Puree, Lime Juice, Sugar Syrup, Pineapple Juice, Prosecco

PIÑA COLADA • £9.75

Dead Man's Fingers Coconut Rum, Malibu, Coconut Cream, Pineapple Juice, Pineapple, Maraschino Cherry

WHISKY SOUR • £9.00

Monkey Shoulder Whisky, Lemon Juice, Sugar Syrup, Aquafaba, Orange Bitters, Lemon Twist, Maraschino Cherry

CLASSIC MOJITO • £9.50

Bacardi Carta Blanca Rum, Lime Juice, Sugar Syrup, Mint Leaves, topped w/Soda

Also available in: Mango, Passionfruit, Strawberry or Raspberry

FRENCH MARTINI • £9.00

Absolut Vodka, Chambord, Pineapple Juice, Raspberries

PALOMA • £9.50

Jose Cuervo Tequila, Lime Juice, Agave Syrup, Pink Grapefruit Soda, Sea Salt

MOCKTAILS

WATERMELON NOJITO • £5.50

Watermelon Syrup, Lime Juice, Soda, Fresh Lime, Mint

STRAWBERRY & ORANGE SUNRISE • £5.50

Orange Juice, Strawberry Puree, Lime Juice, Soda, Orange & Mint

VIRGIN PIÑA COLADA • £5.50

Pineapple Juice, Orange Juice, Coconut Cream, Pineapple





COCKTAILS

TITORITA • £8.50

Tito's Handmade Vodka, Triple Sec, Lime Juice, Agave Syrup, Sea Salt

Also available in : Mango, Passionfruit, Strawberry or Raspberry

NORTHSIDE • £8.50

Didsbury Blood Orange & Ginger Gin, Lemon Juice, Sugar Syrup topped w/Soda

HIGHLAND SPRITZ • £9.50

Daffy's Gin, Lemon Juice, Sugar Syrup, FT Tonic, Prosecco

BOURBON HIGHBALL • £9.00

Jack Daniels, Lemon Juice, Honey, Lemonade & Fresh Mint

RASPBERRY CRUSH • £9.50

Raspberry Crush Vodka, Gordon's Gin, Lime Juice, Sugar Syrup, Cranberry Juice

STARDUST • £9.50

Gordon's Pink Gin, Kwai Feh Lychee Liqueur, Lemon Juice, Sugar Syrup, Cranberry Juice

LONG ISLAND ICED TEA • £9.00

Absolut Vodka, Bombay Sapphire Gin, Aquariva Tequila, Bacardi Carta Blanca Rum, Triple Sec, Lime Juice, topped w/Cola

JUNGLE BIRD • £9.50

Kraken Black Spiced Rum, Aperol, Lime Juice, Sugar Syrup, Pineapple Juice

PERFECT STORM • £9.00

Sailor Jerry Spiced Rum, Lime Juice, Angostura Bitters, Ginger Beer

CLOVER CLUB • £9.50

Bombay Sapphire Gin, Lemon Juice, Raspberry Syrup, Dry Vermouth, Aquafaba, Raspberries, Fresh Mint

