



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.

STARTERS

Flat Breads

Garlic & Herb Butter	£4.95
Mozzarella, Mortadella, Roasted Pistachio	£6.95
Buffalo Mozzarella, Parma Ham, Rocket	£7.95

If you have dinner included in your rate please choose any combination of dishes and courses and we will deduct £40 per person from your food bill.

Freshly Baked Focaccia & Chef's Butter £3.95

Warm Dishes

SOUP OF THE DAY £8.45

Sourdough Bread*



CONSOMME PRINTANIER £10.95

Broth, Carrot, Turnip, French Beans, Fresh Parsley

CRISPY DUCK EGG £12.95

"Denhead Farms" Asparagus, Gribiche Sauce



FRIED CHICKEN LIVER & £12.95

MUSHROOM

Baby Spinach, Croissant Bread Loaf*



NORTH ATLANTIC KING PRAWN PIL PIL £13.95

Chorizo, Chilli Relish & Black Garlic, Sourdough*



WHITE "LOCH FYNE" CRAB MEAT TOAST £12.95

Frisée Salad, Radish, Rémoulade & Avocado Crema



BAKED CAMEMBERT £13.95

Sourdough*, Toasted Nuts

(IDEAL FOR SHARING)



Cold Dishes

CURED MEATS £13.95

Selection of Meats, Whole Grain Mustard, Homemade Pickles & Sourdough*



WILD MUSHROOM PÂTÉ £12.95

Date Puree & Toasted Brioche



CAESAR SALAD £9.95

Anchovies, Egg, Croutons*, Parmesan add Panko Chicken or Hot Smoked Salmon for £3.00



"ISLE OF WIGHT" TOMATOES £9.95

Watermelon Salad, Cigar of Feta Cheese*, Red Onion & Toasted Pistachio



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.



contains dairy



contains gluten

MAIN COURSE

Classic Dishes

FISHER'S PRIME ANGUS STEAK & ALE PIE £23.95

Creamy Potatoes*, Carrots, Onions, Mushrooms,
Garden Vegetables, Puff Pastry*

wine recommendation

VENDEMIA, PINOT GRIGIO

WEST COAST HADDOCK £23.95

Ale Battered or Breaded*, Chips, Tartar Sauce, Lemon,
Mushy or Garden Peas

wine recommendation

OUDE KAAP, SHIRAZ



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

From the Sea

PAN SEARED SCOTTISH SALMON £26.95

Braised Peas, Baby Gem, Potato Carré
& Pea Puree

wine recommendation

MIRROR LAKE, SAUVIGNON BLANC

MONKFISH & SCALLOPS £27.95

Pan Fried Scallops, Scallops Mousse, Cream of
Celeriac, Velouté Fish Sauce, Kale Leaves

wine recommendation

A20, ALBARIÑO



Meat from the Field

PERTSHIRE VENISON STEAK & SCOTTISH BRAISED BEEF CHEEKS £28.95

Charred Over Grapevines, Arran Victory Creamy
Potatoes*, Crispy Onion*, Parsley & Grated Horseradish

wine recommendation

TORO PINTADO, MALBEC

LAMB RUMP £27.95

Date Purée, Pavé Potatoes*, Girolles Mushrooms,
Red Wine Sauce

wine recommendation

VIVANCO, RIOJA CRIANZA



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MAIN COURSE

Poultry Dishes

GRESSINGHAM HONEY ROAST DUCK BREAST £26.95

Fondant Potatoes*, Duck Bon Bon*, Celeriac

Puree, Thyme Jus

wine recommendation

OUDE KAAP, SHIRAZ



PHEASANT KIEV £25.95

Minted Pea Pottage, Paris Mash & Roast Pheasant

Butter Sauce

wine recommendation

ANAKENA, MERLOT



HERB ROAST GUINEA FOWL £24.95

Dauphinoise Potatoes, Leek Puree, Giblet & Truffle Jus

wine recommendation

TORO PINTADO, MALBEC



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Pasta

KING PRAWN LINGUINI* £25.95

"Loch Fyne" Crab Meat, Bisque Sauce, Calabria Chili, Garlic, Pistachio, Parsley

wine recommendation

ANAKENA, SAUVIGNON BLANC



FRESH RIGATONI* / FRESH GNOCCHI £21.95

- Scottish Lamb Ragu
- Scotch Beef Ragu
- Tomato & 'Nduja Sausage Sauce served with Parmesan* & Garlic Bread*

wine recommendation

TORO PINTADO MALBEC, Argentina



VEGAN RIGATONI* / GNOCCHI £21.95

Lentil Bolognese

wine recommendation

OUDE KAAP, CHARDONNAY



CREAMY MUSHROOM & SPINACH GNOCCHI £21.95

Scottish Mushrooms, Fresh Spinach

wine recommendation

VENDEMIA, PINOT GRIGIO



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MAIN COURSE

From the Grill

10 OZ CHAR GRILLED SIRLOIN STEAK £35.95

Roasted Vine Tomato, Flat Cap Mushroom,
Chips & Watercress

28 Days Dry Age

wine recommendation

TORO PINTADO, MALBEC

10 OZ CHAR GRILLED RIB EYE STEAK £35.95

Roasted Vine Tomato, Flat Cap Mushroom,
Chips & Watercress

28 Days Dry Age

wine recommendation

OUDE KAAP, SHIRAZ

18 OZ CHATEAUBRIAND STEAK £79.95

Roasted Vine Tomato, Flat Cap Mushroom,
Pave Potatoes, Roasted Carrot & Parsnip,
choice of sauce

(IDEAL FOR SHARING)

30 Days Dry Age

wine recommendation

VIVANCO, RIOJA CRIANZA

PORK TOMAHAWK £24.95

Roasted Vine Tomato, Flat Cap Mushroom,
Chips & Watercress

12 Days Dry Age

wine recommendation

ANAKENA, MERLOT

If you have dinner
included in your rate
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combination of dishes
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from your food bill.

ADD TO YOUR STEAK

4 King Prawns £9.95

ADD A SAUCE TO YOUR STEAK

- **Green Peppercorn £3.95**
- **Stilton Blue Cheese**
- **Hollandaise**
- **Red Wine**

Sides

Sautéed Mushrooms	£4.95	House Salad	£4.95	Mixed Green Vegetables	£4.95	Parmesan Focaccia	£6.95
Creamy Mash or Roast Potatoes	£4.95	Roasted Honey Carrot & Parsley	£4.95	Oven Baked Cauliflower in a Cheddar Sauce	£4.95	Tenderstem Broccoli & Pistachio	£4.95

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DESSERTS

Warm Dishes

PETIT GÂTEAU £12.45

With Vanilla Ice Cream & Chocolate Pearls



FRIED ICE CREAM A LA BARRIOS £12.45

Vanilla Ice Cream, Chocolate Sponge & Toffee Sauce



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Cold Dishes

BELGIUM CHOCOLATE MOUSSE £12.45

With Ian Burnett Highland Chocolatier Bon Bon



MAPLE & PECAN CREME RENVERSEE £12.45

Baked Creme Anglaise, Maple & Pecan Liqueur



EARL GREY CRÈME BRULÉE £12.45

Amaretti Biscotti*



PEACH MELBA £12.45

Toasted Brioche, Poached Peach, Vanilla Ice Cream*



TIRAMISU £12.45

Tiramisu Filled French Crêpes & Amaretti Trifle



MACKIE'S ICE CREAM SELECTION* £10.45

Chocolate, Strawberry, Vanilla, Butterscotch, Rum & Raisin



SORBET SELECTION* £10.45

Lemon, Orange or Champagne



ARTISAN CHEESE PLATE

Manchego, Taleggio & Scottish Cheddar Cheese, Quince, Grapes, Crackers*



IDEAL FOR SHARING £15.95
INDIVIDUAL £11.45

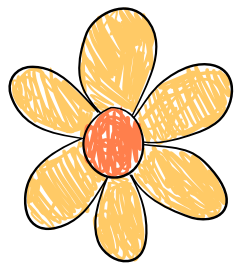
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KIDS MENU

Available for kids under 13

The Little Eaters

1 Course £6.95

2 Course £8.95

3 Course £10.95



The Big Eaters

1 Course £8.95

2 Course £10.95

3 Course £12.95

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TOMATO SOUP



RIGATONI

Tomato Sauce or Cheese Sauce

CHICKEN NUGGETS

Chips, Peas or Beans

FISH FINGERS

Chips, Peas or Beans

SAUSAGE AND MASH

Gravy, Peas or Beans

RIGATONI

Tomato Sauce or Cheese Sauce

BREADED CHICKEN GOUJONS

Chips, Peas or Beans

BATTERED FISH

Chips, Peas or Beans

SAUSAGE AND MASH

Gravy, Peas or Beans

BEEF BURGER

Chips, Salad

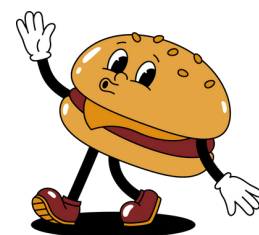


CHOCOLATE BROWNIE

Vanilla Ice Cream

ICE CREAM SELECTION

Chocolate, Strawberry, Vanilla



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