

THE PRESSROOM MENU

STARTERS

SOUP OF THE DAY VG

Made daily, always vegan and gluten free, served with sourdough or gluten free bread.

CITIZEN FISHCAKES

Spiced haddock and prawn fishcakes with citrus mayo.

CITIZEN SUMMER SALAD V

Chick pea, red onion, bulgur wheat, red pepper and gem lettuce, crunchy smoked dukkah crumble and sun-dried tomato dressing.

KOREAN CRISPY CHICKEN

Double-fried crispy chicken fillets, sweet & spicy Korean BBQ sauce, herb crème fraîche, garlic and sesame seeds.

SMOKED MACKERAL PATE

Rich creamy mackerel pate, cucumber ketchup, cornichons, pickled cucumber and toasted sourdough bread.

HAGGIS STACK

Stack of traditional haggis, neeps and tatties, rich red wine jus and whisky & mustard cream.

MAINS

BUTTERED CHICKEN

Roasted chicken breast, fondant potato, asparagus, smoked butternut squash purée, Parma ham crisp and wild mushroom jus.

SEA BREAM

Pan-fried sea bream, saffron mash, Scottish clam & tomato broth with salsa verde.

GRILLED HALLOUMI BOWL V

Wild rice, quinoa, baby spinach, green beans, charred broccoli, avocado, grilled halloumi, sweet lemon dressing, pomegranate and pumpkin seeds.

PRIME SIRLOIN STEAK (£10.00 supplement)

10oz Sirloin steak with roasted cherry tomatoes, rustic chips and cream & black peppercorn sauce.

CITIZEN STEAK PIE

Scottish beef, slow-cooked in red wine & port with Cumberland sausage, butter puff pastry, your choice of mash, truffle mash or rustic chips.

CITIZEN YELLOW CURRY VG

Yellow coconut curry, lemongrass, ginger, pak choi, sugar snap peas, baby corn, caramelised pineapple, sticky jasmine rice and optional prawn crackers.

CITIZEN BEEF BURGER

Hand-pressed 100% Scottish beef patty, sweet dill pickle, lettuce, tomato, Thousand Island dressing, house red slaw, brioche bun and rustic chips.

Add extras to your burger, each

1.00

Cheddar cheese - Smoked bacon - Caramelised onions

DESSERTS

CHOCOLATE & BAILEY'S CHEESECAKE

Dark chocolate and Bailey's cream liqueur cheesecake, raspberry coulis, almond tuile and fresh berries.

RASPBERRY SORBET VG

Raspberry sorbet, fresh raspberries and vegan almond cookie.

SCOTTISH CHEESE BOARD (£2.50 supplement)

Isle of Mull cheddar; Golden Cross goats' cheese, Organic Connage Clava, Strathdon Blue. Served with a biscuit selection or gluten free oatcakes, rich fruit chutney and grapes.

HIGHLAND PARFAIT

Raspberry, honey, oats & Scotch whisky parfait, almond & oat crumble, oat chips and fresh raspberries.

STICKY TOFFEE PUDDING V

Rich date & toffee pudding, butterscotch sauce, Biscoff crumble and vanilla ice cream.

PRALINE CREME BRULEE V

Traditional caramelised crème brûlée flavoured with hazelnut praline served with Scottish shortbread.

IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR THE ALLERGEN GUIDE AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU.
AN OPTIONAL & DISCRETIONARY 10% SERVICE CHARGE WILL ADDED TO YOUR BILL, ALL OF WHICH GOES DIRECTLY TO OUR TEAM.

The Citizen

THE PRESSROOM MENU