



TORRISH  
LOUNGE MENU

SNACKS & SMALL PLATES

marinated olives	5
spiced nuts	5
gruyere gougère (v)	5
beetroot meringue goats cheese chantilly (v)	5
root vegetable tempura tentsuya sauce (ve)	5
chicken caesar croquette	6
Focaccia "wild harvest" rapeseed oil - balsamic (v)	4
Teriyaki salmon mirin slaw - sesame crackers	6

LARGE PLATES

slow cooked beef cheeks gnocchi - tomato sugo - basil	20
roasted cauliflower chimichurri sauce - toasted almonds (ve)	20
venison burger brioche bun - fat cow cheese onion jam - relish - lettuce	20
risotto of Arbroath smokies leeks - parmesan - leek oil	20
rump steak triple cooked chips - braised shallot - roasted tomato leaves - choice of peppercorn sauce or chimichurri	25
warm goats cheese salad red onion jam - granny smith - carrot - mixed leaves mustard and honey dressing	18
Loch Duart smoked salmon confit tomatoes - dill and crème fraiche dressing - preserved lemon and mixed leaves - crostini - red onion	20



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SANDWICHES

<b>BLT</b>	12
toasted focaccia - grilled bacon - confit tomato herb mayonnaise - crunchy gem	
<b>sautéed prawns on toast</b>	15
whipped avocado - pink grapefruit sumac pickled radishes - sriracha dressing - leaves	
<b>Scottish rarebit</b>	12
Connage cheddar sauce with a hint of whisky toasted bread (v)	

SIDES

<b>triple cooked chips</b>	5
<b>patatas bravas - aioli</b>	5
<b>mixed salad</b>	5

DESSERTS

<b>boozy affogato</b>	10
espresso - vanilla ice cream - shot - almond biscuit	
<b>banana custard pie</b>	10
rum and raisin ice cream	
<b>dark chocolate hazelnut torte</b>	10
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<b>cheese</b>	15
Clava brie - malt loaf - pickled walnut - fruit chutney	