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## Starters

Garden vegetable soup £7  
Lovage & cheddar

Berwick crab £16  
Celeriac, apple & buttermilk

Golden cross goat's cheese £10  
Beets, heather honey & sunflower

Argyll smoked salmon £14  
Cucumber, sour cream & brown bread

Summer salad £12  
Burrata, tomato, shallot & mint

## Main courses

Halibut £28  
Wye valley asparagus & chicken butter sauce

Angus beef fillet £40  
Peppercorn sauce & fries

Potato dumplings £18  
Datterini tomato, baby spinach & black garlic

Herb roasted sea bream £23  
Lemon, capers & parsley

Roast chicken £28  
Smoked aubergine, potato puree, tomato & garlic

## Salads & vegetables

Green salad £6  
Chardonnay dressing

Potato puree £7  
Melted onions

BBQ courgettes £5  
lemon ricotta & pine nuts

Broccolini £7  
Brown butter vinaigrette

Medium cut fries £5

## PROVENANCE

We know that exceptional dishes begin with the finest ingredients. Our dedication to quality and sustainability drives us to collaborate with the best local and regional suppliers. From premium beef to fresh seafood, every dish we serve reflects our commitment to excellence.



## MAR HALL LOCAL SUPPLIERS

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| 1 McCaskey Butchers   Wemyss Bay – 16 miles<br>Sausages / bacon / haggis / black pudding / angus beef | 5 J Gilmour's Butcher   Tranent – 61 miles<br>Borders beef |
| 2 Argyll Smokery   Dunoon – 18 miles<br>Smoked salmon   | 6 The Fish People   Glasgow – 9 miles<br>Fish & shellfish  |
| 3 Barnhill Farm   Renfrewshire – 5 miles<br>Vegetables  |  |
| 4 Corries Farm   Mauchline – 27 miles<br>Eggs   |  |

Various foraged ingredients from Mar Hall grounds & our own honey, kitchen garden orchard coming soon.