

ALL DAY MENU



扫码浏览中文菜单



V - Vegetarian
VG - Vegan
GF - Gluten Free

SHARING

- VINCI OLIVES** Mediterranean marinated (VG)
- SOURDOUGH BREAD** butter & olive oil with balsamic (V)
- SOURDOUGH GARLIC BREAD** (V)
- HUMMUS & FLATBREAD** (V)
- SPICED LAMB CIGARS** spiced lamb, pastry, raita, date chutney
- CHARCUTERIE** serrano ham, chorizo curado, salami picante, sun dried tomatoes, onion chutney, mozzarella bocconcini, sourdough
- I.J. MELLIS CHEESE SELECTION**
biscuits, fig and date chutney, grapes

STARTERS

- 5 BUTTERNUT SQUASH SOUP** sourdough bread (GF/V) **8**
- 5.5 HAGGIS SPRING ROLLS** spiced plum sauce (V option available) **9.5**
- 6.5 CULLEN SKINK** traditional Scottish fish chowder, sourdough bread **9**
- 7.5 HAGGIS & PORK SCOTCH EGG** with garlic aioli, mixed leaf salad **8.5**
- 10 BURRATA & SAUCE VIERGE** (V/GF) **11**
- 14** with roasted pepper pesto, sundried tomato, sauce vierge and balsamic vinegar glaze
- 14 SALMON THREE WAYS** Talisker cured salmon, smoked salmon (GF) **12**
- hot smoked salmon, caper berries, lemon, crème fraiche

MAINS (please ask staff for the whisky prices)

- HAGGIS** (Whisky - Ardbeg Uigeadail - spicy and deep smoky flavours) **17**
bashed neeps, mashed potato, crispy leeks, whisky sauce
- WHISKI'S HADDOCK & CHIPS** (Whisky - Glenkinchie 12yo - touch of sweetness) **19**
rolled & breaded east coast haddock, chunky chips, mushy peas, lemon, tartare sauce
- STEAK & ALE PIE** (Whisky - Glendronach 12yo, rich flavoured stewed fruit, spices) **18**
herb mash, honey roasted carrots, mangetout
- VENISON RUMP** (GF) (Whisky - Dalmore 12yo - intense sherry notes and sweetness goes well...!) **26**
roasted venison rump, braised red cabbage, baby carrots, pea shoots, red wine and tarragon jus
- SCOTTISH SALMON** (GF) (Whisky - Balvenie 12yo - smooth, sweetness, cinnamon spiciness) **20**
oven roasted salmon, herb mash, broccoli, pea shoot, coriander saffron cream sauce
- LOBSTER MACARONI CHEESE** (Whisky - Bunnahabhain 12yo - vanilla and light smokiness) **24**
lobster, cheddar, parmesan, blue cheese, gruyere cheese, garlic bread
- BRAISED PERTHSHIRE LAMB SHOULDER** (GF) (Whisky - Talisker 10yo - fruit sweetness and spicy notes) **25**
glazed parsnip, honey roasted carrots, shallots, mangetout, thyme jus
- ROAST BREAST OF CHICKEN** (GF) (Whisky - Glenmorangie Nectar D'Or - sweet honey flavour) **19**
chicken supreme, caramelised carrots, wild mushroom and rosemary jus

CHAR GRILLED STEAKS (GF)

Scottish Beef from our local butcher John Gilmour, grass fed and dry aged matured for 35 Days, Steaks are Chargrilled, served with chunky chips, roast tomato and mixed leaf salad

- RUMP FILLET STEAK** (227g) **29**
- RIB EYE STEAK** (283g) **35**
- CHATEAUBRIAND** (500g) for 2 people **69**

STEAK SAUCES PEPPERCORN | BEARNAISE | WHISKY MUSHROOM | SMOKY ARDBEG WHISKY **4**

BURGERS

Hand-made Scottish beef burgers, baby gem, gherkins, onion chutney, tomato and chunky chips

- WHISKI'S BURGER** **16**
Scottish cheddar cheese, cured bacon
- CHEDDAR BURGER** **15**
- BLUE CHEESE BURGER** **15**
- HAGGIS BURGER** beef burger topped with haggis, **16**
- MOVING MOUNTAIN BURGER** (VG) **14**
vegan burger, vegan cheese
- CAJUN CHICKEN BURGER** sriracha mayo **16**

VEGETARIAN (V) & SALADS

- FOUR CHEESE MACARONI** (V) **14**
Scottish cheddar, blue cheese, parmesan, gruyere cheese, garlic bread
- BUTTERNUT SQUASH, PEA & SAGE RISOTTO** with parmesan (VG/GF) **15**
- VEGETARIAN HAGGIS** (V) (Whisky - Talisker 10 Year Old - spicy and deep smoky flavours, ask staff for price...) **17**
bashed neeps, mashed potato, crispy leek, whisky sauce
- WHISKI ROOMS AVOCADO SALAD** (V) **14**
baby gem lettuce, avocado, cherry tomatoes, red onion with Whiski Rooms house dressing
- Add chargrilled chicken** **17**
- Add oven roasted salmon** **18**
- CAJUN SALMON & MANGO SALAD** **17**
baby gem lettuce, peppers, red onion, cherry tomatoes, mango slices, vinaigrette dressing

SIDES

- CHUNKY CHIPS** (GF) **5**
- CAJUN SPICY CHUNKY CHIPS** **5.5**
- TRUFFLE & PARMESAN CHIPS** (GF) **6**
- SAUTEED POTATOES** **5**
- HONEY ROASTED CARROTS** (GF) **5**
- DAUPHINOISE POTATOES** (GF) **5**
- ONION RINGS** **5.5**
- HERB MASH** (GF) **5.5**
- SOURDOUGH GARLIC BREAD** **6.5**
- ROCKET & PARMESAN SALAD** (GF) **6**

RESERVATIONS: +44(0)131 225 7224 - www.whiskirooms.com



LUNCH SPECIALS SERVED TILL 5pm

CLASSIC BURGER	12.5
Hand-made Scottish beef burgers, baby gem, gherkins, caramelised red onions, tomato, and chunky chips	
MACARONI CHEESE garlic bread (V)	12
HAGGIS, BEEF & WHISKY SAUSAGE & MASH	14
Haggis, beef and whisky sausage, mashed potato, onion gravy	
EAST COAST FISH & CHIPS	15
breaded haddock, chips, mushy peas & tartare sauce	
SEABASS	15
Seared fillet of seabass with wilted spinach, sauteed potatoes and sauce vierge	
STEAK & CHIPS	18
Chargrilled 8oz flat iron steak, chunky chips, rocket salad, peppercorn sauce	

SANDWICHES

Add Chunky Chips - 4

Served on focaccia rolls served with mixed leaf salad -

HUMMUS, ROASTED PEPPERS AND SALAD (V)	8
BLT (Bacon, Lettuce & Tomato) with mayo	8
CHICKEN & AVOCADO with lime coriander mayonnaise	9
SCOTTISH SMOKED SALMON caper & dill crème fraiche	12
CHARGRILLED STEAK SANDWICH	12
mustard mayonnaise and caramelised onions	

DESSERTS

STICKY TOFFEE PUDDING	9
salted caramel sauce, vanilla ice cream	
WHISKI CRANACHAN	9
cream, honey, whisky, raspberries, toasted oats, raspberry gel	
VANILLA CHEESECAKE	9
with raspberry compote, whisky ice cream	
RHUBARB & WHITE CHOCOLATE CRÈME BRULÉE	8.5
shortbread	
CHOCOLATE FONDANT (GF)	9
with vanilla ice cream	
I.J. MELLIS CHEESE SELECTION	14
biscuits, fig and date chutney, grapes	
SELECTION OF LUXURY LUCA'S ICE CREAM	7
hot chocolate sauce	2
hot salted caramel sauce	3



CHILDREN'S MENU - 9 (UNDER 10 YEARS OLD ONLY)

- **MACARONI CHEESE**
- **CHICKEN GOUJONS & CHIPS/MASH**
- **FISH & CHIPS/MASH**
- **HAGGIS, NEEPS & MASH**
- **SANDWICHES with CHIPS**
 - **Cheese & Tomato**
 - **Chicken Mayo**

