# The Citizen

#### TO START MEAT **24**.95 7.45SOUP OF THE DAY VG SCOTTISH LAMB RUMP Roasted rump served pink, Dauphinoise potatoes, Made daily, always vegan and gluten free, spiced cauliflower purée, glazed baby carrots served with sourdough or gluten free bread. and Madeira jus. 6.45BREAD & OLIVES V $17^{.95}$ CHARGRILLED PORK LOIN Sourdough bread, rosemary whipped butter, Tender chargrilled pork loin, pineapple salsa, Nocellara Del Belice, Gordal and black olives. truffle mash, charred broccoli and pineapple gel. $8^{.45}$ HAGGIS STACK 19.95 **BUTTERED CHICKEN CHATEAUBRIAND** 18oz Stack of traditional haggis, neeps and tatties, Roasted chicken breast, fondant potato, asparagus, rich red wine jus and whisky & mustard cream. smoked butternut squash purée, Parma ham crisp and wild mushroom jus. 9.45KOREAN CRISPY CHICKEN Double-fried crispy chicken fillets, sweet & spicy ADD TO YOUR STEAK Korean BBQ sauce, herb crème fraîche, garlic CITIZEN PIES and sesame seeds. 9.95 GRILLED HALLOUMI BOWL V CITIZEN STEAK PIE $17^{.95}$ Wild rice, quinoa, baby spinach, green beans, Prime beef, slow-cooked in red wine & port avocado, charred broccoli, grilled halloumi, with Cumberland sausage, butter puff pastry, lemon dressing, pomegranate and pumpkin seeds. your choice of mash, truffle mash or rustic chips. 7.95CHICKEN & HAM HOUGH PIE $18^{.95}$ CITIZEN FISHCAKES Chicken & ham hough, leek & mustard cream, Spiced haddock and prawn fishcakes with citrus mayo. butter puff pastry, your choice of mash, truffle mash or rustic chips. $8^{.95}$ CITIZEN SUMMER SALAD VG with rustic chips. Chick pea, red onion, bulgur wheat, red pepper and gem lettuce, crunchy smoked dukkah crumble CITIZEN CURRY and sun-dried tomato dressing. 7.95SMOKED MACKEREL PATE **BURGERS** Rich creamy mackerel pate, cucumber ketchup, $15^{.95}$ CITIZEN YELLOW CURRY VG pickled cucumber, cornichons and toasted Yellow coconut curry, lemongrass, ginger, pak choi, sourdough bread. sugar snap peas, baby corn, caramelised pineapple, sticky jasmine rice and optional prawn crackers. 7.95GOATS' CHEESE PANNA COTTA **20**.95 With chicken Rich and creamy panna cotta, beetroot purée, $22^{.95}$ With king prawns lemon crostini and pickled beetroot carpaccio. CITIZEN BEEF BURGER 6.95 STORNOWAY BON BONS Hand-pressed 100% Scottish beef patty, brioche bun, **FISH** Stornoway black pudding bon bons, black pepper, truffle mayo and pickled shimeji mushrooms. **19**.95 **SEA BREAM** With cheddar cheese 9.95 SHETLAND MUSSELS Pan-fried sea bream, saffron mash, Scottish clam With cheese & smoked bacon Fresh mussels steamed with white wine, garlic, and tomato broth with salsa verde. leeks and shallots with sourdough bread. CITIZEN VEGAN BURGER V BEER BATTERED HADDOCK $17^{.95}$ Moving Mountains® 100% plant-based burger, Tennent's beer battered haddock, mushy peas, rustic chips, burnt lemon & malt reduction **SIDES** with home-made Tartar sauce. and rustic chips. 4.95 SHETLAND MUSSELS **19**.95 ADD EXTRAS TO YOUR BURGER RUSTIC CHIPS VG Fresh mussels steamed with white wine, garlic, SEASONED RUSTIC CHIPS $5^{.45}$ leeks & shallots with sourdough bread and rustic chips Rosemary & garlic VG / Chilli & sea salt VG / Truffle & Grana Padano $4^{.75}$ PAN-SEARED TUNA $22^{.95}$ MASH V Cream & butter Tuna loin fillet, sautéed potatoes, king prawns, 4.95TRUFFLE MASH V Cream, butter & truffle oil lemon butter, wilted samphire and salsa verde. 4.95ONION RINGS VG Hand-cut & lightly battered 4.95 TENDER STEM BROCCOLI VG Chargrilled & seasoned, sea salt & pepper SUNDAY ROAST 4.95**BUTTERED GREEN BEANS V** $23^{.95}$ Fine beans & black pepper ROAST SIRLOIN OF SCOTTISH BEEF 4.95**DUCK FAT ROAST POTATOES** Yorkshire pudding, roast potatoes, mash, Bacon & onions seasonal vegetables and rich pan gravy. $4^{.95}$ HOUSE SALAD VG

Available on Sunday only

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 BE ADDED TO YOUR BILL. ALL OF WHICH GOES DIRECTLY TO OUR TEAM

Baby gem lettuce, carrot, cucumber, red pepper & lemon dressing

ROASTED GARLIC MUSHROOMS V

Flat cap mushrooms & garlic butter

HOUSE RED SLAW V

4.95

 $3^{.95}$ 

# GRILL

28 Day dry-aged prime steak, grilled your way, served with roasted cherry tomatoes and your choice of rustic chips, mash, truffle mash or duck fat roast potatoes.

| CHATEAUBRIAND FILLET 80Z | <b>36</b> .95 |
|--------------------------|---------------|
| PRIME SIRLOIN 10oz       | $32^{.95}$    |

## $72^{.95}$

Served for two with roasted cherry tomatoes and garlic mushrooms. Choose per person rustic chips, mash, truffle mash or duck fat roast potatoes.

| Pan fried king prawns in garlic butter | $7^{.00}$ |
|--|-----------|
| Scottish haggis                        | 4.00      |
| Cream & black peppercorn sauce         | 4.00      |
| Whisky & grain mustard cream           | 4.00      |
| Rich red wine jus                      | 4.00      |
| Garlic butter                          | $3^{.00}$ |

### CHARGRILLED STEAK SANDWICH

60z Tender sliced rump steak, melted mature cheddar, fried onions, horseradish cream in ciabatta bread

#### 18.95 CHARGRILLED VENISON BURGER

Hand-pressed 100% Scottish venison burger, brioche bun, red onion marmalade, lettuce, tomato, Strathdon Blue mayo, house red slaw and rustic chips.

# $17^{.95}$

sweet dill pickle, lettuce, tomato, Thousand Island dressing, house red slaw and rustic chips.  $18^{.95}$ 

19.95

# $18^{.95}$

vegan pretzel bun, vegan bacon, vegan cheese, sweet dill pickle, lettuce, tomato, onion, veganaise

# $1^{.00}$

Cheddar cheese · Smoked bacon · Caramelised onions

## **SALADS**

| CITIZEN SUMMER SALAD VG                        | 14 |
|--|----|
| Chick pea, red onion, bulgur wheat, red pepper |    |
| and gem lettuce, crunchy smoked dukkah crumble |    |
| and sun-dried tomato dressing.                 |    |
|  |    |

| With marinated Greek Feta cheese | $16^{.95}$ |
|----------------------------------|------------|
| With chargrilled chicken breast  | 19.95      |
| With grilled king prawns         | $21^{.95}$ |

#### 16.95 GRILLED HALLOUMI BOWL V

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

