

WELCOME TO REID'S BAR



Times

Lounge Menu available 10am - 12 noon

Light Snacks - 10am - 5pm

Bar Menu available - 12 noon - 9pm

Welcome to the Historic Salutation Hotel, we have been welcoming guests through its doors since 1699. One of the most famous patrons to sample our hospitality was Bonnie Prince Charlie who stayed here in 1745, at the height of his struggle to regain the throne for the Stuart Kings. Today, the welcome is as warm as it ever was.

Offering traditional hospitality with all modern comforts.

STRATHMORE
— H O T E L S —
The Salutation

Bar Menu Served Between 12 noon and 9pm

Starters

Macaroni Bite (V) <i>7,2,14</i>	£5.20
Creamy Macaroni Cheese Rolled in a Panko Crumb with a Creamed Leek, White Wine Sauce	
Black Pudding Fritter <i>2</i>	£5.95
With Apple Purée, Sweet Potato Crisps	
Prawn and Gravalax Cocktail <i>2,3,4,5</i>	£6.75
North Atlantic Prawns in a Zingy Cocktail Sauce with Gravlax Smoked Salmon Baby Gem Lettuce, Brown Bread (GF No Bread)	
Garlic and Herb Mushrooms <i>7,2</i>	£5.95
Served in a Creamy Sauce with Garlic Bread (GF No Bread)	
Homemade Soup of the Day <i>2,7</i>	£4.60
Served with a Soft Bread Roll	
Falafel with Roast Peppers (VG, GF)	£4.75
Fragrantly spiced chick-pea cakes, with Roasted Sweet Peppers and Smoked Paprika Hummus	

MAINS

Chicken Strathmore (20 min prep time) <i>2,7</i>	£11.95
Bone on Chicken Stuffed with Locally Sourced Haggis Coated with Creamy Pink Peppercorn Sauce, Seasonal Vegetables and Potatoes	
Scottish Beer Battered Haddock and Chips <i>2,4,5</i>	£11.95
Served with Homemade Tartare Sauce, Lemon and Garden Peas ½ £7.50	
Slow Cooked Lamb Shank (GF) <i>7,14</i>	£14.50
Slow Roasted Lamb Shanks in a Red Wine Gravy with Dauphinoise Potatoes and Chef's Selection of Vegetables	
Salutation Hotel Steak and Ale Pie <i>2,14</i>	£10.95
Tender Cuts of Scottish Beef in a Rich Ale Gravy ½ £7.50 Topped with Puff Pastry with Chips or Potatoes and Vegetables	
8oz Scottish Ribeye Steak	£19.95
With Mushrooms, Crispy Onion Rings, Fries, Vine Cherry Tomatoes Add on Pepper Sauce or Garlic Butter £1.95	
Scottish Pan Fried Salmon Fillet (GF) <i>5,7</i>	£12.40
With Spring Onion Mash, Braised Leek and Creamy Saffron Sauce	
Macaroni and Cheese <i>2,7</i>	£10.50
Topped with Melting Cheddar, Grilled Tomato, Served with Chips ½ £7.50	
Chef's Homemade Fishcakes <i>5,4,2</i>	£10.50
Flaked Fish, Mash Potato rolled in panko crumb ½ £7.50 a Spring onion Cream Sauce	
Deep Fried Wholetail Scampi <i>3,2,4</i>	£11.50
With Crisp Fresh Salad, Fries and Homemade Tartare Sauce ½ £8.50	

MAINS

Pear Crunch Salad & House Dressing (GF) 7,9,14	£9.90
Watercress, Blue Cheese, Pear. Tossed with Salad Leaves and Chicory	
House Salad (VG, GF) 7,9,14	£9.50
Crisp Lettuce, Cherry Tomato, Pepper, Red Onion, House Dressing	
Add Chicken, Honey Roast Ham, Tuna Mayonnaise, Cheese £1.50	
The Famous "8oz Sally Steak Burger" 7,2	£10.90
8oz Prime Scottish Steak Burger Topped with Crisp Lettuce, Tomato, Relish, Cheese and Bacon with Fries, Onion Rings	
Chicken Fajita Burger 2,7	£10.90
Fajita Spiced Chicken Breast Topped with Roast Pepper Onion and Sour Cream Onion Rings and Fries	
Smokey Lentil Five Bean & Sweet Potato Chilli (VG, GF)	£9.90
Chef's Blend of Herbs and Spices with Fluffy Basmati Rice	

Side Orders

Chips (V)	£2.70
Chips and Cheese (V)	£3.20
Garlic Bread (V)	£2.90
Garlic Bread and Cheese (V)	£3.40
Cajun Spiced Chips (V)	£3.00

SWEETS

Locally made Luxury Cheesecake of the Day 7,2,4	£6.50
Chef's Choice of Cheesecake, Coulis and Ice-cream	
Parfait of the Day 7,4	£6.50
Chef's Choice of Locally made Parfait, Whipped Cream and Berries	
Homemade Sticky Toffee Pudding 7,2	£5.95
With Toffee Sauce and Vanilla Dairy Ice Cream	
Trio of Scottish Ice-Creams 7,13	£5.95
Honeycomb, Strawberry, Butterscotch, Chocolate or Vanilla	
Vegan Apple Pie (VG) 10,2	£6.50
With Coconut Vegan Ice Cream	
Selection of 4 Cheeses 1,2,4,6,7	£7.90
Served with Celery, Grapes, Spiced Fruit Chutney, Mini Arran Oatcakes	

We take people's allergies into serious account when we serve food so if you have any allergies that limit your choice of food, all our menus are allergen coded with **RED** Numbers. Please see End of Menu for Allergen Key.

Allergen Information

The following is a number key to show what items contain allergen ingredients, those without a number do not contain any of these.

CELERY **1**, GLUTEN **2**, CRUSTACEANS **3**, EGGS **4**, FISH **5**, LUPIN **6**, MILK **7**,
MOLLUSCS **8**
MUSTARD **9**, NUTS **10**, PEANUTS **11**, SESAME SEEDS **12**, SOYA **13**, SOY **14**.

Please make sure the serving staff are aware of any allergies. We Do all we can to ensure there is no contaminations however be advised that nuts and nut oils are used in our Kitchen.

£6.50 Soup & Sandwich Deal

Served from 12noon to 5pm

Homemade Bowl of Fresh Soup served with a Toastie or Sandwich from the selection of fillings on the light bite page.



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*Buy 9 meals off our Special Menu and get the 10<sup>th</sup> one free.....ask for a loyalty card and you can enjoy your 10<sup>th</sup> bar meal on us.....*



## Monday Magic

*Enjoy a free cup of coffee or tea when selecting from the two or three course special menu from 12noon to 2.00pm in Reids Bar*



## Friday Fizz

*Enjoy a glass of bubbly on Fridays with any bar meal taken in Reids Bar from 12noon to 3pm*



# CELEBRATING THE TULLIBARDINE RANGE OF MALTS

## SOVEREIGN £4.00

TULLIBARDINE'S SIGNATURE SINGLE MALT HAS BEEN MATURED IN FIRST-FILL EX-BOURBON BARRELS. THE SOVEREIGN IS BEAUTIFULLY GOLDEN WITH ITS FLORAL, SWEET BARLEY NOTES AND SUBTLE HINTS OF VANILLA. ON THE FINISH THERE IS FUDGE, PEAR DROPS AND SOFT SPICE.



## 225 SAUTERNES FINISH £4.00

A WONDERFUL, RICH WHISKY THAT HAS BEEN MATURED IN FIRST-FILL EX-BOURBON BARRELS, AND FINISHED IN 225 LITRE CHATEAU SUDUIRAUT SAUTERNES CASKS. THIS BEAUTIFULLY GOLDEN TULLIBARDINE HAS HINTS OF CITRUSY LIME ON THE NOSE & HINTS OF VANILLA AND OATMEAL. ON THE PALATE, THERE IS A TOUCH OF TROPICAL PINEAPPLE & ZINGY ORANGE ZEST. FINISHING WITH A CREAMY EDGE.



## 228 BURGUNDY FINISH £4.00

THE AUBURN HUE OF THIS WHISKY COMES DIRECTLY FROM ITS TIME SPENT IN THE 228 LITRE BARRIQUES THAT PREVIOUSLY HELD PINOT NOIR FROM CHATEAU DE CHASSAGNE MONTRACHET. THE NOSE OF THE 228 FEATURES RED CHERRIES AND VANILLA WITH HINTS OF CHOCOLATE AND TURKISH DELIGHT. ON THE PALATE, THERE IS A REAL HINT OF RED FRUITS, CHOCOLATE & SWEET SPICE NOTE ON THE FINISH.



## 500 SHERRY FINISH £4.00

MATURED IN FIRST-FILL EX-BOURBON BARRELS AND THEN FOR A PERIOD OF TIME IN 500 LITRE PEDRO XIMENEZ SHERRY BUTTS, WHICH GIVES THIS TULLIBARDINE ITS NUTTY BROWN COLOUR. THERE ARE INTENSE TOFFEE APPLE NOTES ON THE NOSE WITH A HINT OF OATMEAL. THESE NOTES THEN COMBINE WITH A VISCOUS SPICY FEEL AND SWEET DATES ON THE FINISH.

Our Commitment to support local and Scottish produce is show below, along with this we support many Local Malt Distilleries including Tullibardine, Edradour and Lindores Abbey. We also buy many local and Scottish Gins including the Perth Gin and we are proud to stock some real ales that are made here in Perth at the Inveralmond Distillery, please ask for our drinks menu.

