

SAMPLE EVENING MENU 2023

STARTERS

Homemade Soup of the Day served with Crusty Bread	(v) (GFO)	£5.75
Homemade Cullen Skink with Crusty Bread (creamy smoked haddock, onion and potato soup)	(GFO)	£7.75
Warm Peppered Mackerel on tossed salad leaves with homemade coleslaw	(GF)	£10.75
Smoked Salmon and Caper Salad served with Malted Bread	(GFO)	£9.25
Vegetable Pakora with salad and chilli dip	(v), (Vg)	£5.25
Homemade Chicken Liver Pate with red onion chutney, salad and oatcakes OR crusty bread on request	(GFO)	£8.00
Chilli Nachos , Tortilla chips topped with cheese and Homemade Chilli using Local Auchnasaul Farm Beef mince	(GF)	£8.75
Black Pudding Fritters with salad and homemade red onion chutney		£7.95
Langoustines , Locally creel caught langoustines served cold and whole, with salad, Marie Rose Sauce and bread (GFO)	Starter (x4) Main (x8)	£17.00 £28.00
		Add a small bowl of Chips for £ 2.00
West Coast Mussels , steamed with white wine, cream, garlic & onions served with crusty bread & lemon (GFO)	Starter Main	£7.95 £14.95
		Add a small bowl of Chips for £ 2.00
Oysters (served with lemon & tabasco) (GF)		
		1 for £2.75, 3 for £8.00, 6 for £15.75, 9 for £23.50, 12 for £31.25

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MAINS

Fish & Chips Battered Haddock, chips and peas (homemade tartare sauce on request)		£14.75
Wholetail Scampi , chips and peas (homemade tartare sauce on request)		£14.00
Macaroni Cheese served with salad and garlic bread OR chips (v) £10.75 or With Bacon		£11.75
Feta Cheese Salad with Roasted Peppers, Pine Nuts and a Balsamic Dressing (v)(GF)		£9.75
Vegan Greek White alternative as above (Vg)(GF)		£10.75
Add Cooked Chicken		£2.00
BURGERS , Seeded Bun with lettuce & tomato. Served with chips & homemade onion rings	ALL	£13.25
Local Beef Burger, Auchnasaul Farm		
Cajun Chicken Burger (breast of chicken) (GFO)		
Fish Burger (battered haddock)		
Veggie Burger (Vegan Brioche Bun, onion rings are not Vegetarian – please request if desired)		
Extras: Cheese, Bacon, Tartare Sauce, BBQ sauce, Relish, Garlic Mayonnaise		£0.75 each
Steak & Ale Pie , using Local Auchnasaul Farm Beef with a puff pastry lid served with vegetables and chips OR herby new potatoes		£15.00
Cajun Chicken with Homemade Coleslaw, salad & Chips (GF)		£13.25
Stornoway Chicken , breast stuffed with Black Pudding served with chef's whisky mustard cream sauce, vegetables and choice of chips OR herby new potatoes		£15.75
Sirloin Steak , Auchnasaul Farm. Served with chips, salad and homemade battered onion rings Peppercorn Sauce, or Whisky Mustard Sauce (+£2)		£29.50
Sweet Potato & Spinach Curry served with Rice and Poppadum (v) (Vg-no poppadum. may also contain Gluten so GFO)		£9.95
Spinach & Ricotta Tortelloni with a homemade tomato, garlic and spinach sauce, pecorino and garlic bread (v)		£11.50
Chilli Con Carne using Local Auchnasaul Farm Beef mince, served with Rice (GF)		£11.50

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SIDES

Chips	(GF)	£3.75
Chips and Cheese	(GF)	£4.50
Garlic Bread		£3.00
Onion Rings in Batter		£3.00
Gluten Free Roll Option		£0.50

KIDS/SMALLER APPETITES

Small Soup of the day with Bread	(GFO)	£4.00
Half Sandwich with salad and tortilla chips	Cheese, Ham or Egg Mayonnaise (GFO)	£4.00
Fish, Chips and Peas		£7.50
Scampi, Chips and Peas		£7.00
Macaroni Cheese, Chips and Peas	(v)	£6.00
Spinach & Ricotta Tortelloni, homemade tomato, garlic and spinach sauce and garlic bread	(v)	£6.00
Sausages (2), Chips and Peas		£6.00
Beef Burger & Chips		£8.00
Cheese & Tomato Pizza (7")	(v)	£5.00

Add a small bowl of Chips for £ 2.00

DESSERTS

(*Double Cream may be available on request as alternative to Vanilla Ice-cream)

Homemade Sticky Toffee Pudding , toffee sauce, Vanilla Ice-Cream	(v)	£7.50
Belgian Waffle , Maple sauce and Vanilla Ice-Cream	(v)	£5.50
Warm Chocolate Brownie and Vanilla Ice-Cream	(GF),(v)	£6.50
Vegan Hot Chocolate Fudge Cake (no ice-cream)	(v), (Vg)	£6.50
Add vanilla ice cream		£1.00
Selection of Highland Fold Ice-Cream (please ask your server for flavours)	(v) one scoop	£3.50
	Additional scoop	£2.00 each
Affogato : vanilla ice-cream, espresso shot	(GF), (v)	£4.50
	<i>Fancy adding a Liqueur?</i>	<i>Disaronno</i> £2.70
		<i>Baileys</i> £2.40
		<i>Cointreau</i> £3.10
Homemade Cheesecake of the Day (when available, please ask your server for flavour)		£5.75