SAMPLE EVENING MENU 2024

STARTERS

Homemade Soup of the Day served with Crusty Bread	(v) (GFO)	£6.50
Homemade Cullen Skink with Crusty Bread		
(creamy smoked haddock, onion and potato soup)	(GFO)	£,8.75
Warm Peppered Mackerel on tossed salad leaves with homemade coleslaw	(GF)	£11.25
Smoked Salmon and Caper Salad served with Malted Bread	(GFO)	£10.25
Vegetable Pakora with salad and chilli dip	(v), (Vg)	£,5.50
Homemade Chicken Liver Pate with red onion chutney, salad and crusty bread	(GFO)	£8.25
Chilli Nachos, Tortilla chips topped with cheese and Homemade Chilli		
using Local Auchnasaul Farm Beef mince	(GF)	£9.25
Langoustines, Locally creel caught langoustines served cold and whole, with salad,		
Marie Rose Sauce and bread (GFO)	Starter (x4)	£18.25
	Main (x8)	£31.25
Add a s	small bowl of Chips f	or £ 2.00
West Coast Mussels, steamed with white wine, cream, garlic & onions served		
with crusty bread & lemon (GFO)	Starter	£9.50
	Main	£16.50
Add a s	small bowl of Chips f	or £ 2.00
Oysters (served with lemon & tabasco) (GF)		
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1 for $\pounds 3.50$, 3 for $\pounds 10.00$, 6 for $\pounds 19.75$, 9 for $\pounds 29.50$, 12 for $\pounds 39.25$

SAMPLE EVENING MENU 2024

<u>MAINS</u>

Fish & Chips Battered Haddock, chips and peas (homemade tartare sauce on request)			
Wholetail Scampi, chips and peas (homemade tartare sauce on request)	£16.50		
Macaroni Cheese served with salad and garlic bread OR chips (v) \pounds 12.75 or With Bacon	£13.75		
Feta Cheese Salad with Roasted Peppers, Pine Nuts and a Balsamic Dressing (v)(GF)	£10.75		
Vegan alternative as above (Vg)(GF)	£11.75		
BURGERS, Seeded Bun. Served with chips & homemade onion rings ALL	£15.50		
Cajun Chicken Burger (breast of chicken) (GFO) Fish Burger (battered haddock)			
	£15.00 00 each 75 each		
Steak & Ale Pie, using Local Auchnasaul Farm Beef with a puff pastry lid served with roasted vegetables and potatoes£16.50			
Highland Fling Chicken, butterfly breast with Black Pudding, Haggis and Bacon. Served with chef's \pounds 17.50 whisky mustard cream sauce and roasted vegetables and potatoes			
Sirloin Steak, Auchnasaul Farm. Served with chips, salad and homemade battered onion rings $\pounds 29.95$ Optional Whisky Mustard Sauce (+ $\pounds 2$)			
Sweet Potato & Spinach Curry served with Rice and Poppadum (v) (Vg-no poppadum. may also contain so GFO)	Gluten £11.50		
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)	£13.00		

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SIDES

Chips	(GF)	£4.00
Chips and Cheese	(GF)	£5.00
Garlic Bread		£3.25
Onion Rings in Batter		£3.25
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			£8.50
Scampi, Chips and Peas			£8.25
Macaroni Cheese, Chips and Peas		(v)	£6.50
Spinach & Ricotta Tortelloni, homemade toma	to, garlic and spinach sauce and garlic brea	d (v)	£6.50
Sausages (2), Chips and Peas			£6.50
Beef Burger & Chips			£8.50
Cheese & Tomato Pizza (7")		(v)	£5.50
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Add a small bowl of Chips for \pounds , 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) £7.75		
Belgian Waffle, Maple sauce and Vanilla Ice-Cream	(v) £5.75		
Warm Chocolate Brownie and Vanilla Ice-Cream	(GF),(v) £6.75		
Vegan Hot Chocolate Fudge Cake (no ice-cream)	(v), (Vg) $\pounds 6.75$		
Add vanilla ice cream	£1.00		
Selection of Highland Fold Ice-Cream (please ask your server for flavours)	(v) one scoop $\pounds 3.75$		
	Additional scoop \pounds 2.25 each		
Affogato: vanilla ice-cream, espresso shot	(GF), (v) £4.75		
Fancy adding a Liqueur?	Disaronno £3.00		
	Baileys £2.50		
	Cointreau £3.30		

Homemade Cheesecake of the Day (when available, please ask your server for flavour) $\pounds 6.75$