

Appetisers

Soup du Jour

A delicious bowl of home-made Soup, freshly made

Japanese King Prawns

King Prawns in Filo Pastry. Fried & served with Tossed Salad

Chicken Liver Parfait

A smooth Chicken Liver Parfait, with Cognac and Port
Served with Toast and a tangy Cumberland Sauce

Melon & Prawn Cocktail

Baked Potato Skins

Crisp Potato Skins are filled with Bacon strips & blended Cheese.
Baked & served with a Tomato Salsa

Haggis, Neeps & Tatties

A stack of Haggis, Neeps & Tatties. Drizzled with Roast Gravy

Cullen Skink

A delicious traditional Scottish Soup

Mozzarella Sticks

Strips of breaded Mozzarella Cheese, deep fried. Served with a dip

Black Tiger Prawns

3 Black Tiger Prawns, grilled in a Garlic & Lemon Butter

Salads

Chicken Caesar Salad

Butterfly Chicken Breast with our own zesty Caesar Dressing. Tossed with
crisp Lettuce, crunchy Croutons, Bacon bites and Parmesan Cheese

Seasonal Salad Platter

With your choice of Ham, Chicken or Prawn

Vegetarian Dishes

Vegetarian Cutlets

Served on a bed of Vegetable Savoury Rice

Vegetarian Korma

Vegetables cooked in a mild Coconut Sauce
Served with Vegetable Savoury Rice

Mushroom Stroganoff

Served with Savoury Vegetable Rice

Seafood

Jumbo Haddock

Deep fried. Coated with a Crispy Beer Batter or Breadcrumbs

Scampi

Deep fried Scampi cooked in breadcrumbs

Haddock Mornay

Delicious Fillet of Haddock, served in a delicate creamy Cheese Sauce. Served with savoury Vegetable Rice

Grilled Cajun Salmon

Grilled Salmon with Cajun spices and lemon butter
Served with savoury Vegetable Rice

Sautéed Black Tiger Prawns

Simmered with Pancetta, Tomatoes Garlic & fresh Basil
Served over Pasta

Scallop Casserole

Fresh Sea Scallops baked in a casserole. Served with Pasta

Pan Seared Tuna

Tuna lightly crusted with Herbs Served with lime butter and ginger

Smoked Haddock Mornay

Delicious Smoked Fillet of Haddock, served in a delicate creamy Cheese Sauce. Served with savoury Vegetable Rice

Poached Scottish Salmon

With a Chablis Wine & Cream Sauce. Served with savoury Vegetable Rice

Pasta Dishes

Served with Garlic Bread

Homemade Lasagne

Chicken Pasta Arrabiatta

Chicken with Smoked Bacon

Served with Mushrooms in a Garlic Cream Sauce

Chicken Alfredo

Hot Off The Grill

All Cooked to your choice. Served with grilled Tomato,
deep fried Onion Rings and butter Mushrooms

10 oz. Fillet Steak

8 oz. Sirloin Steak

12 oz. Sirloin Steak

18 oz. T-Bone Steak

10 oz. Rib Eye Steak

Mixed Grill

Sauces

Diane

Chasseur

Au Poivre

Rob Roy

Traditional Favourites

Chicken & Haggis Olive

Breast of Chicken stuffed with Haggis and served with Roast Gravy

Liver & Bacon

Sautéed Liver & Bacon with Onions. Finished in a Roast Gravy and served with Dijon Mash

Roast Rib of Beef

Rib of Beef, roasted, and served in an 8 inch Yorkshire with Mealie Pudding

Lamb Steak Chasseur

Pan-fried Lamb Steak cooked in Mushrooms, Onions & Tomatoes in a Red Wine Sauce. Served with Dijon Mash

½ Roast Chicken

½ Chicken, served with Bacon & Mealie Pudding

Fillet Steak Rob Roy

Medallions of Fillet Steak, pan-fried with Mushrooms. Finished with Oatmeal, Drambuie and Cream. Served with Dijon Mash

Mallard Duck Black Forest

Roast Duck in a Red Wine & Black Cherry Sauce

Highland Philly

Rib n' Reef

10 oz. Rib Eye Steak. Topped with 4 skewered Cajun Prawns

Scampi

Deep fried Scampi cooked in breadcrumbs

Chilli Enchilada

Tortillas topped with Chilli and Cheese

Burgers

All Beef burgers are home-made, 8 oz. and 100% Beef

Classic Burger

Lean Char grilled beef, topped with Lettuce & Tomato, served with Mayo

Mushroom Burger Platter

Mouth-watering Char grilled Beef, topped with a mound of tasty Mushrooms and served with BBQ Mayo

Mexican Chicken Burger

Grilled spicy Chicken Breast topped with Chilli, Lettuce Tomato & Mayo

Extra Toppings

Bacon

Cheese

Onion Rings

Prawns

Main Courses

Steak Fillet Rosini

Filet Steak wrapped in Bacon, topped with Pâté,
served in a Red Wine Sauce

Peppercorn Steak

8 oz.. Prime Sirloin with crushed mixed Peppercorns.
Flamed with Brandy and finished with Cream

Pork Gruyere

Sautéed Pork Fillet topped with tomatoes and Gruyere Cheese.

Chicken Parmigianino

Breaded breast of Chicken, pan fried, topped with
Cheese and served with Spaghetti

Pork Chop

12 oz Pork Chop, char grilled. Served with a Drambuie,
Brandy & cream sauce

Steak Diane

Medallions of Rump Steak. Cooked to perfection
Served with a classic Daine Sauce

Pork Fillet Dijonnaise

Cooked with a Dijonnaise mustard cream Served on a bed of Dijon Mash

On The Side

Onion Rings	Garlic Bread	Mixed Salad
Mushrooms	French Fries	Baked Potato



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