





6pm - 8.45pm

# (Starters)

#### ✓ Homemade Soup of the day with a warm Roll & Butter £5.95

# Black Pudding Stack Stornoway black pudding served with a soft poached egg and strips of crispy bacon £7.95

# V Goats Cheese & Pine Nut Croquet Goats Cheese & Pine Nuts rolled in Breadcrumbs & Oats with mixed Lettuce Leaves & Poached Pear £7.25

# Chefs Chicken Liver Pate with Scottish Oatcakes & Onion Chutney £7.25

# Scallops & Black Pudding Pan Seared West Coast Scallops served on Pickled Cauliflower Puree & finished with Caramelised Shallots £9.95

# ▼ Tomato & Herb Bruschetta Tomato bruschetta with fresh basil and olive oil. With a balsamic vinaigrette & fresh salad £7.95

# Haggis, Neeps & Tatties Timbale of Haggis, Neeps & Tatties with a Rich Whisky Jus £6.95 (or Main Course £9.95)

# Cullen Skink Traditional Scottish Soup of Creamy Smoked Haddock 8x Trout with Leek & Potato

& Trout with Leek & Potato
served with Scottish Oatcakes
£7.25

Haggis Fritters
Deep Fried Haggis Fritters
served on a Herby Crouton
& finished with a Whisky Jus
£7.95

## Main Courses

#### Seabass

Two fillets of Sea Bass simply Pan Fried & set on a bed of Samphire Mashed Potato & Smoked Salmon Salsa Verdi on the side £17.95

### Smoked Salmon & Prawn Linguini

Smoked salmon with prawns done in a light creamy white wine sauce, served with garlic ciabatta £16.95

### Singapore Noodles

stir-fry onion with crisp bacon mixed with soft noodles in a spicy curry sauce £11.95 (Add Chicken £2.50)

#### Chicken Breast

Oven Baked Chicken Breast stuffed with Cranberry & Smoked Chicken, finished with a Cranberry Gravy £14.95

#### Pork Loin

Pork Loin stuffed with Apple & Sausage Meat
Oven Roasted & Glazed with
a Cider & Honey Cream Sauce
£14.95

#### Venison Medallions

Chargrilled Medallions of Aberdeenshire Venison set on Haggis Mashed Potato & finished with a rich Port, Pancetta & Mushroom Gravy £16.95

#### V Tomato Quinoa Tart

Lightly spiced Quinoa, Sundried Tomato & Mozzarella in a Shortcrust Pastry Tartlet finished with Wilted Spinach & Pesto £12.95

All main dishes unless otherwise stated are served with your choice of Chips, Chefs Potatoes of the Day or Boiled New Potatoes & a selection of fresh Vegetables







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# From The Grill

#### Sirloin Steak

Scottish Sirloin Steak Chargrilled served with a Field Mushroom, Tomato, Peas, & Hand Cut Chips with your choice of: Peppercorn Sauce or Garlic Butter

£21.25

#### The Stagecoach Beef Burger

With Cheddar Cheese & Smoked Bacon in a Brioche Bun served with Onion rings, Chips & Salad £12.95

#### Breaded Chicken Burger

Toasted Brioche Bun with Chilli Mayonnaise, Chips & Salad £12.95

## Sharing Platters

#### Seafood Sharing Platter

~ for 2 as a starter or 1 as a main course ~
King Prawns, Smoked Peppered Mackerel,
Smoked Salmon & Smoked Trout
with Homemade Soda Bread,
Apple & Horseradish Mayonnaise
£14.95

### Taste of Scotland

~ for 2 as a starter or 1 as a main course ~

A tasting board made up of...

Strips of Loch Fyne Smoked Salmon

drizzled with Lemon & Black Pepper Dressing,

Edinburgh Haggis & Stornoway Black Pudding Bon Bon's with a Creamy Whisky Sauce, & West Coast Mussels with a Cream & Coriander Broth served with flat Croutons

£15.95



### Dinner Snacks

Our famous Steak & Ale Pie with Puff Pastry, Chips & Vegetables £13.95

Scottish Wholetail Scampi with Chips & Peas £12.95

# **Breaded Haddock** with Chips, Mushy Peas & homemade Tartar Sauce

Pie, Chips & Beans
Oven Baked Scottish Pie, Baked Beans & Chips
£9.95

£12.95

#### V Macaroni Cheese

Homemade Creamy Macaroni Cheese served with Garlic Bread & Salad £11.95

### Cajun Chicken

Oven Roasted Cajun Chicken Breast served with Rice & a creamy Cajun sauce £12.95

#### Chilli Con Carne

Homemade Chilli Mince served with Long Grain Rice £11.95

