

# DINNER MENU

## STARTERS

<b>Homemade soup of the day</b> granary bread	<b>£5.50</b>
<b>Smooth chicken liver parfait</b> apple chutney, garlic bread	<b>£7.25</b>
<b>Grilled goat's cheese (v) (gf)</b> onion marmalade, baby beets, walnut salad, pesto dressing	<b>£7.25</b>
<b>Pan seared coriander and garlic king prawns</b> mango salad, chilli butter	<b>£8.25</b>
<b>Tempura chicken fillets</b> pea shoot salad, sweet chilli sauce	<b>£7.75</b>
<b>Cullen skink</b> traditional smoked haddock, potato and leek soup	<b>£7.95</b>
<b>Smoked poached haddock (gf)</b> wilted spinach, poached egg, cheese sauce	<b>£8.25</b>
<b>Pan seared king scallops (gf)</b> pea puree, crispy pancetta lardons, Stornaway black pudding, shoots, French dressing	<b>£11.75</b>
<b>Haggis, neeps &amp; tatties</b> <b>small £7.50 large £13.50</b> (red wine jus optional)	
<b>Hot smoked Scottish salmon (gf)</b> honey candied beetroot, pea shoot salad, lemon and chive crème fraiche	<b>£9.50</b>
<b>Classic prawn cocktail (gf)</b> baby gem lettuce, rich seafood sauce	<b>£8.25</b>
<b>Baked button mushrooms (v)</b> garlic cream sauce, parmesan cheese glaze, herb bread	<b>£6.95</b>
<b>Sourdough bruschetta (v) (vegan)</b> tomato, basil, olive oil, yeast flakes balsamic dressing add chorizo and cream cheese	<b>£6.95</b> <b>£1.50</b>

## MAIN COURSES

<b>Grilled fillet of Cajun spiced salmon (gf)</b> garlic greens, crispy noodles, coconut cream	<b>£18.50</b>
<b>Roast chicken breast</b> haggis bon bon, peppercorn sauce	<b>£15.95</b>
<b>Beef bourguignon</b> creamed mashed potato, shallots' lardons of bacon, red wine jus	<b>£15.95</b>
<b>Lamb rump</b> peas, smoked pancetta, little gem fricassee, rosemary jus, mustard mash, garlic butter greens	<b>£23.95</b>
<b>Fillet of seabass and tempura king prawns</b> chive cream sauce	<b>£18.95</b>
<b>Seafood grill (gf)</b> Scottish salmon, seabass, crumbed cod, wilted spinach, pea puree, creamed mash, garlic butter sauce	<b>£20.95</b>
<b>Roast breast of Gressingham duck</b> lavender honey glaze, market vegetables, dauphinoise potatoes	<b>£20.95</b>
<b>West coast 'fish &amp; chips'</b> deep fried, garden peas, tartar sauce	<b>£15.95</b>
<b>Fillet of plaice (gf)</b> prawn, samphire, chargrilled lemon	<b>£15.95</b>
<b>Fillet of cod (gf)</b> tender stem broccoli, creamed potato, café de Paris butter	<b>£19.50</b>
<b>Pork belly</b> roasted shallots, tender stem broccoli, Pomme Anna potatoes, apple sauce, cider jus	<b>£15.95</b>
<b>Sweet potato, chickpea, and spinach curry (v) (vegan) (gf)</b> orzo, petit salad, naan bread	<b>£14.50</b>

*The above dishes are served with market vegetables,  
new potatoes or chips unless otherwise stated.*

## Donald Russell Steaks FROM THE CHARGRILL

*Served with plum tomato, button mushrooms & two side  
orders of your choice - All weights are accurate prior to cooking*

<b>Ribeye steak (10oz) (gF)</b>	<b>£27.50</b>
<b>Sirloin steak (10oz) (gF)</b>	<b>£27.50</b>
<b>Fillet steak (8oz) (gF)</b>	<b>£32.00</b>
<b>Sauces</b> a choice of peppercorn, red wine jus, garlic butter,	<b>£1.95</b>
<b>Onion Rings (6)</b>	<b>£2.50</b>

## PIERSLAND BURGERS

*Our flame grilled 8oz Scotch beef burgers & chicken burgers  
are served in a brioche bun with baby gem lettuce,  
sliced plum tomato, mayonnaise, salsa, chips,  
side of slaw & onion rings*

<b>Prime beef burger</b> add cheddar or pancetta	<b>£13.95</b> each <b>£1.50</b>
<b>Southern fried chicken burger</b>	<b>£ 15.50</b>
<b>Soya bean and beetroot burger (v) (vegan) (gf)</b> lettuce, tomato, chilli relish, rosemary potato wedges, toasted brioche bun	<b>£13.50</b>

## PASTA

<b>Lasagne</b> herb bread	<b>£13.25</b>
<b>Fresh tagliatelle with smoked haddock</b> leeks & bacon, cream sauce, mozzarella cheese	<b>£14.95</b>
<b>Ravioli (v) (vegan)</b> butternut squash, tomato and chilli sauce	<b>£12.50</b>

## SALADS

<b>Chargrilled Southern fried chicken</b> mixed leaves, avocado, gorgonzola, Caesar dressing	<b>£15.50</b>
<b>Cold poached Scottish salmon (gf)</b> potato salad, crispy leaves, crème fraiche, lemon wedge	<b>£ 18.50</b>

## FAJITAS

*with guacamole, lemon mayonnaise, chilli salsa,  
grated cheese, side salad and tortilla wraps*

<b>Chicken, beef, vegetarian, Combo – chicken and beef</b>	<b>£15.50, £16.50, £14.50, £16.50</b>
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## SIDE ORDERS

Chips - plain or Cajun <b>£3.25</b>   Creamed potatoes <b>£2.95</b>   Garlic buttered greens <b>£3.95</b>   Dressed house salad <b>£3.50</b>   Dauphinoise potatoes <b>£3.50</b>
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*Before ordering food or drink items, guests are  
respectfully requested to advise our staff if they have  
a food allergy or intolerance.*

*Items marked (gf) can be made gluten free.*

*All prices include VAT at the current rate*

## SWEETS

All sweets **£6.95**

**Sticky toffee pudding**  
butterscotch sauce, vanilla ice cream

**Creme brulee**

**Cheesecake of the day**  
fruit coulis, cream

**Brandy snap basket**  
coconut ice cream, rich chocolate sauce

**Individual baked Alaska**  
berry coulis

**Chocolate brownie (hot or cold)**  
vanilla ice cream

**Vanilla panacotta (gf)**  
berry compote, sponge fingers

**Milk chocolate & raspberry torte**  
berry purée, raspberry sorbet

**Scottish cheese selection** **£10.95**  
Scottish cheddar, brie & stilton  
grapes, celery, water biscuits

## ICE CREAM SUNDAES

All sundaes **£6.95**, (3 scoops)

**Banana & toffee fudge (gf)**  
banana ice cream, banana, toffee sauce

**Strawberry & mint chocolate chip (gf)**  
mint chocolate chip ice cream, strawberries,  
chocolate sauce

**Raspberry ripple (gf)**  
raspberry ripple ice cream, fresh raspberries, coulis

**Belgian chocolate (gf)**  
Belgian chocolate, salted caramel, chocolate sauce

**Mixed ice cream (gf)**  
choice of sauce, chocolate, berry coulis, butterscotch

**Sorbet selection (gf)**

**Vegan vanilla ice cream (vegan) (gf)**  
berry compote