



DINNER MENU



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STARTERS

Homemade soup of the day with granary bread	£4.95
Cullen skink traditional smoked haddock, potato and leek soup	£7.50
Smooth chicken liver parfait with Cumberland sauce & garlic bread	£6.50
Grilled goat's cheese (v) (gf) with onion marmalade, beetroot & walnut salad with pesto dressing	£6.25
Tempura chicken or prawn pea shoot salad with sweet chilli sauce or sriracha mayonnaise	£6.95 / £7.50
Smoked poached haddock (gf) on a bed of wilted spinach, topped with a poached egg & cheese sauce	£7.50
Warm chorizo sausage Black pudding & bacon salad with French dressing & a balsamic reduction	£6.95
Haggis, neeps & tatties small £7.50 large £12.50 add a red wine jus	
Hot smoked Scottish salmon (gf) with pink grapefruit, red chard, onion & pine nut salad with a citrus dressing	£7.95
Classic prawn cocktail in a rich seafood sauce	£7.50
Platter of melon & soft fruits (v) (vegan) (gf) with mint syrup and green apple sorbet	£5.95
Baked button mushrooms (v) in a garlic cream sauce, glazed with parmesan cheese & served with herb bread	£6.25
Avocado, walnuts & edamame bean salad (v) (vegan) (gf) with a balsamic reduction	£7.50

MAIN COURSES

Grilled fillet of Scottish salmon (gf) with a white wine & chive cream	£15.75
Roast chicken breast served with a haggis bon bon and a peppercorn cream sauce	£15.25
Beef bourguignon in a red wine sauce, garnished with shallots, lardons of bacon and served with creamed mashed potato	£14.95
Roast breast of Gressingham duck with a lavender honey glaze, wilted spinach and dauphinoise potatoes	£18.95
Fillet of seabass & tempura king prawns topped with a chive & garlic butter	£16.75
Seafood mixed grill (gf) Scottish salmon, seabass, king prawns & scallops in garlic butter	£19.50
West coast 'fish & chips' deep fried with garden peas and tartar sauce	£13.95
Fillet of rainbow trout with a cheese & leek glaze	£13.75
Fillet of cod (gf) with a pesto cream sauce, green beans and dauphinoise potatoes	£18.50
Pork tenderloin wrapped in pancetta, stuffed with black pudding and served with a red wine jus	£15.95
Crispy strips of beef with onions, peppers & water chestnuts in a yellow bean sauce, rice & salad garnish	£16.50
Spiced lamb casserole with peppers, apricots, pineapple, rice & salad garnish	£15.50
Sweet potato, chickpea and spinach curry (v) (vegan) (gf) served with rice, petit salad and naan bread	£13.50
Quorn & vegetable stir fry (v)(vegan) (gf) in a yellow bean sauce with rice & salad garnish	£12.75

*The above dishes are served with market vegetables,
new potatoes or French fries 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*

Ribeye steak (10oz) (gf)	£26.00
Angus sirloin steak (10oz) (gF)	£23.00
Angus fillet steak (8oz) (gF)	£30.00
Sauces A choice of peppercorn, red wine jus or garlic butter	£1.95
Onion Rings (6)	£2.50

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, french fries,
side of slaw & onion rings*

Prime beef burger add cheddar or pancetta	£12.50 each £1.50
Piersland deluxe burger smoked applewood cheese & onion chutney	£14.50
Chicken burger topped with pancetta and a honey and Chipotle relish	£13.50
Soya bean and beetroot burger (v) (vegan) (gf) with lettuce, tomato, chilli relish and rosemary potato wedges served in a toasted brioche bun	£12.50

PASTA

Piersland lasagne Chef's own recipe served with garlic bread & salad garnish	£11.75
Linguini with smoked haddock leeks & bacon in a cream sauce, topped with mozzarella cheese	£13.95
Macaroni bolognaise	£11.75
Mac 'n' cheese (v) served with garlic bread	£10.50

SALADS

Cajun chicken Caesar with cos lettuce, parmesan shavings, croutons & Caesar dressing	£14.50
Cold poached Scottish salmon with potato salad, crispy leaves and crème fraiche (gf)	£14.95

FAJITAS

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

Chicken, Beef, Vegetarian, Combo – chicken and beef	£14.25, £14.95, £12.50, £14.95
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SIDE ORDERS

French fries - plain or Cajun **£2.95** | Creamed potatoes
£2.95 | Rosemary potato wedges **£3.50** | Garlic buttered
greens **£3.50** | Dressed house salad **£2.95** |

*Before ordering food or drink items, guests are
respectfully requested to advise our staff if they have
a food allergy or intolerance*

All prices include VAT at the current rate

SWEETS

All sweets **£6.50**

Sticky toffee pudding
with butterscotch sauce and vanilla ice cream

Seasonal fresh fruit salad (gf)
soaked in lime & bay syrup

Creme brulee

Strawberry cheesecake
with fruit coulis and cream

Brandy snap basket
filled with coconut ice cream & a rich chocolate sauce

Individual baked Alaska
with berry coulis

Chocolate brownie (hot or cold)
served with vanilla ice cream

Vanilla panacotta (gf)
with berry compote and sponge fingers

Milk chocolate & raspberry torte
with berry purée & raspberry sorbet

Scottish cheese selection **£9.50**
Scottish cheddar, brie & stilton
with 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 and chocolate sauce

Mixed ice cream (gf)
with either chocolate sauce, berry coulis or butterscotch

Sorbet selection (gf)

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



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Stopping the spread starts with all of us

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