

D I N N E R m e n u



PIERSLAND
HOUSE

STARTERS

Homemade soup of the day with granary bread	£4.75
Smooth chicken liver parfait with Cumberland sauce & garlic bread	£5.95
Cullen skink traditional smoked haddock, potato and leek soup	£6.95
Grilled goat's cheese (v) (gf) with onion marmalade, beetroot & walnut salad with pesto dressing	£5.75
Tempura chicken fillets orange, bamboo shoot & water chestnut salad with sweet chilli sauce	£6.50
Baked button mushrooms (v) in a garlic cream sauce, glazed with parmesan cheese & served with herb bread	£5.75
Smoked poached haddock (gf) on a bed of wilted spinach, topped with a poached egg & cheese sauce	£6.95
Platter of melon & soft fruits (v) (vegan) (gf) with mint syrup and green apple sorbet	£5.50
Warm chorizo sausage Black pudding & bacon salad with French dressing & a balsamic reduction	£6.50
King prawn tempura with sweet chilli sauce or sriracha mayonnaise	£6.95
Classic prawn cocktail in a rich seafood sauce	£6.75
Hot smoked Scottish salmon (gf) with pink grapefruit, red chard, onion & pine nut salad with a citrus dressing	£7.50
Haggis, neeps & tatties small £6.75 large £10.95 with a red wine jus	
Giant cous cous, avocado & edamame bean salad (v) (vegan) (gf) with a balsamic reduction	£6.95

MIXED SHARING PLATTERS

4 Tempura chicken fillets Chicken liver parfait 4 slices of garlic bread 2 Breadcrumbed Stornoway black pudding roundelles	£14.50
4 King prawn tempura 2 Smoked mackerel fillets 2 Sweet herring fillets 2 pieces of hot smoked salmon Served with chilli dip and sriracha mayonnaise	£15.50

MAIN COURSES

Grilled fillet of Scottish salmon (gf) with a white wine & chive cream	£14.75
Roast breast of chicken with haggis & a peppercorn sauce	£14.25
Beef bourguignon with creamed mashed potato, garnished with shallots and lardons of bacon served with a red wine jus	£14.25
Lamb rump with a rosemary jus, mustard mash and buttered greens	£17.50
Pork tenderloin wrapped in pancetta, stuffed with black pudding and accompanied by a red wine jus	£15.25
Fillet of seabass & tempura king prawns topped with a chive & garlic butter	£15.75
Seafood mixed grill (gf) Scottish salmon, seabass, king prawns & scallops in garlic butter	£18.50
West coast 'fish & chips' deep fried with garden peas and tartar sauce	£13.50
Fillet of rainbow trout with a cheese & leek glaze	£12.75
Fillet of cod (gf) with a white bean cassoulet and crushed new potatoes	£17.95
Crispy strips of beef with onions, peppers & water chestnuts in a yellow bean sauce, rice & salad garnish	£15.75
Spiced lamb casserole with peppers, apricots, pineapple, rice & salad garnish	£15.25
Chicken tikka in our own tikka sauce with mini naan, boiled rice & salad garnish	£13.25
Cajun chicken supreme with a light curry sauce	£14.25
Quorn & vegetable stir fry (v) (vegan) (gf) in a yellow bean sauce with rice & salad garnish	£11.75
Sweet potato, chickpea and spinach curry (v) (vegan) (gf) served with rice, petit salad and naan bread	£12.75

The above dishes are served with new potatoes or French fries unless otherwise stated. Parmesan fries or skinny fries £0.50 extra, handcut chips or rosemary potato wedges £1.50 extra.

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)	£22.00
Angus sirloin steak (10oz) (gF)	£22.00
Angus fillet steak (7oz) (gF)	£28.50
Sauces	£1.95
A choice of peppercorn, red wine jus or garlic butter	

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, shoestring fries, side of coleslaw & onion rings

Prime beef burger	£11.75
add cheddar or smoked bacon	each £1.50
Piersland deluxe burger	£13.75
smoked applewood cheese & onion chutney	
Cajun chicken burger	£12.75
Soya bean and beetroot burger (v) (vegan) (gf)	£11.50
with lettuce, tomato, chilli relish and rosemary potato wedges served in a toasted sourdough bun	

PASTA

Piersland lasagne	£10.75
with garlic bread & salad garnish	
Macaroni bolognaise	£10.75
& parmesan shavings	
Mac 'n' cheese (v)	£9.95
Linguini with smoked haddock	£13.25
leeks & bacon in a cream sauce, topped with cheddar cheese	

SALADS

Cajun chicken Caesar	£13.25
with cos lettuce, parmesan shavings, croutons & Caesar dressing	
Cold poached Scottish salmon	£14.75
with potato salad, crispy leaves and crème fraiche (gf)	

FAJITAS

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

Chicken	£13.25
Beef	£13.75
Combo - chicken & beef	£13.75
Vegetarian (v)	£11.75

SIDE ORDERS

French fries - plain or cajun **£2.50** | Skinny fries **£2.95** | Hand cut chips **£3.95** | Creamy mashed potato **£2.50** | New potatoes with chive butter **£2.50** | Rosemary potato wedges **£3.50** | Garlic buttered greens **£3.50** | Onion rings (6) **£2.50** | House salad **£2.95** | Garlic & herb bread (4 pieces) **£3.00**

SWEETS

All sweets **£5.95**

Sticky toffee pudding	with butterscotch sauce and vanilla ice cream
Seasonal fresh fruit salad (gf)	soaked in lime & bay syrup
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
Vanilla panacotta (gf)	with berry compote and sponge fingers
Chocolate brownie (hot or cold)	served with vanilla ice cream
Creme brulee	
Milk chocolate & raspberry torte	with berry purée & raspberry sorbet
Scottish cheese selection	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

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



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