

LUNCH MENU



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 with a red wine jus	small £6.75 large £10.95
Giant cous cous, avocado & edamme 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 Breadcrumbs 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	£13.75
Roast breast of chicken with haggis & a peppercorn sauce	£11.25
Beef bourguignon with creamed mashed potato, garnished with shallots and lardons of bacon served with a red wine jus	£11.25
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	£14.25
Fillet of seabass & tempura king prawns topped with a chive & garlic butter	£14.75
Seafood mixed grill (gf) Scottish salmon, seabass, king prawns & scallops in garlic butter	£17.50
West coast 'fish & chips' deep fried with garden peas and tartar sauce	£12.25
Fillet of rainbow trout with a cheese & leek glaze	£11.75
Fillet of cod (gf) with a white bean cassoulet and crushed new potatoes	£16.95
Crispy strips of beef with onions, peppers & water chestnuts in a yellow bean sauce, rice & salad garnish	£13.75
Spiced lamb casserole with peppers, apricots, pineapple, rice & salad garnish	£14.75
Chicken tikka in our own tikka sauce with mini naan, boiled rice & salad garnish	£11.75
Cajun chicken supreme with a light curry sauce	£11.75
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	£11.75

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

<i>Served with plum tomato, button mushrooms & two side orders of your choice - All weights are accurate prior to cooking</i>	
Ribeye steak (10oz) (gf)	£22.00
Angus sirloin steak (10oz) (gf)	£22.00
Angus fillet steak (7oz) (gf)	£28.50
Sauces A choice of peppercorn, red wine jus or garlic butter	£1.95

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

PIERSLAND BUFFET

Eat as much as you like!

Cold Buffet	£10.50
Soup & Cold Buffet	£13.95

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

Crème brûlée

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

The logo for Piersland House is centered on a dark blue background. It features a stylized, white monogram of the letters 'I' and 'P' intertwined. Below the monogram, the words 'PIERSLAND' and 'HOUSE' are stacked in a white, serif, all-caps font. The text is clean and elegant, matching the sophisticated aesthetic of the monogram.

PIERSLAND
HOUSE