

## SHARING PLATTERS

**John Ross Jr kiln smoked salmon, trout, mackerel, horseradish cream**

**£9.00**

**Butcher's board, pastrami beef, potted parfait, smoked venison, piccalilli, pickled gherkins**

**£9.00**

**Roasted vegetables, potted wild mushrooms, sun blushed tomatoes, toasted olive bread**

**£9.00**

**Breads, dipping oil and balsamic vinegar**

**£2.50**

## STARTERS

**John Ross Jr smoked salmon, traditionally garnished**

**£8.50**

**Classic prawn cocktail, sauce Marie Rose**

**£7.90**

**Chicken liver parfait, fruit chutney, toasted brioche**

**£8.00**

**Scotch broth**

**£6.50**

**Fishcakes, caper mayonnaise**

**£7.25**

**Baked pumpkin and sage butter ravioli**

**£7.40 / £12.10**

**Haggis, neeps, tatties, whisky sauce**

**£6.00 / £10.25**

**Shallot tart with goats cheese and rocket salad**

**£6.50**

## SALADS

**Classic Caesar salad**

**£6.50 / £10.50**

**Watercress, pear and Dunsyre blue salad with lemon dressing.**

**£6.00 / £10.25**

**Stornoway black pudding, bacon and apple salad, wholegrain mustard dressing**

**£6.50 / £12.00**

## GRILLS

**Sirloin steak, thickly cut from the centre of the loin**

**225g (8oz) £20.50**

**Fillet Steak, cut from the centre of the fillet**

**220g £27.50**

**Rib eye steak, thickly cut from the centre of the rib**

**225g (8oz) £19.00**

**T-bone steak, cut from centre of the sirloin and fillet**

**350g £24.50**

**Rib eye steak on the bone, cut from the centre of the rib**

**350g £23.50**

**Prime beef burger, hand cut from lean selected cuts**

**200g £14.25**

**Grilled lemon sole, capers, parsley butter**

**£18.50**

**1/2 a free range chicken with heather honey and thyme glaze**

**£14.50**

**Four grilled Highland lamb cutlets**

**£19.00**

**Mixed grill, lamb cutlet, minute steak, premium pork sausage, free range chicken, traditional garnish**

**£21.50**

#### SAUCES

**Béarnaise, Peppercorn, Dunsyre blue cheese and Scottish Steak Club secret sauce**

**£3.25**

#### CLASSICS

**Premium outdoor-reared pork sausages, mash, onion gravy**

**£14.45**

**Gammon steak, free-range eggs, hand cut chips**

**£11.00**

**Jumbo scampi, hand cut chips, tartar sauce**

**£13.00**

**Deep fried fillet of haddock, hand cut chips**

**£14.45**

**Pie of the day**

**£11.50**

**Wild mushroom, fettuccini, Parmesan, "Reggiano"**

**£10.00**

**Macaroni Cheese**

**£9.50**

**Pan Fried wild halibut, new potatoes, seasonal greens**

**£19.50**

#### SIDES

**Crispy fried onion rings**

**£3.25**

**Baked macaroni cheese**

**£3.00/£6.00**

**Coleslaw**

**£3.25**

**New Potatoes**

**£3.25**

**Seasonal greens**

**£3.25**

**Fries**

**£3.25**

**Hand cut chips**

**£3.25**

**Mixed salad**

**£3.25**

BAR MENU ALSO AVAILABLE FROM 9.00AM, CONTACT THE HOTEL FOR  
FURTHER INFORMATION

## Desserts Menu

**Knickerbocker glory**

**£7.00**

**Sticky Toffee Pudding**

**£7.00**

**Peach Melba**

**£6.50**

**Selection of Cheese**

**£8.40**

**Baked cheesecake**

**£5.50**

**Hot chocolate fudge cake**

**£5.50**

**Trio of crème brulee**

**£8.50**