Little Highland Stars Menu

SERVED EVERY DAY 12.00PM TO 9.30PM FOR CHILDREN AGED UNDER 12 YRS

appetisers

53

57

 \sum_{i}

soup of the day with crusty bread

141

fresh melon garnished with strawberries and raspberry coulis

italian garlic bread with napoli sauce and melted mozzarella

home made potato skins served with tomato salsa and mayo breaded cheese with sweet chutney

main courses

served with home made tomato sauce and a slice of garlic bread

home made chicken burger, served with salad and french fries

melted cheese & ham toastie with no edges, served with crisps

home made, served with french fries and green peas

home made nuggets, served with french fries and green peas

bangers & mash pork sausages with rich gravy

sweets

two scoops of ice cream, vanilla, strawberry or chocolate

fresh fruit salad with raspberry coulis

sticky toffee pudding served with a scoop of vanilla ice cream

hot banana fritter served with a scoop of vanilla ice cream

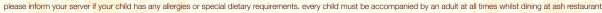


Kids eat free on Sundays!

*one child per paying adult

55

23



Bakery

famous home baked scone served with butter & jam	£1.95
scottish shortbread	£1.45
millionaire caramel shortbread	£1.45
mars crispy cake	£1.45
empire biscuit	£1.45
coconut sponge	£1.60
fresh cream eclair	£1.85
danish pastry	£1.85
fruit loaf	£1.85
iced ginger bread	£1.85
fresh strawberry tart	£1.85
iced carrot cake	£2.25
victoria sponge cake	£2.25
cheesecake of the day	£2.25

Tea & Coffee

pot of english tea	£1.95
pots of speciality tea green / camomile / peppermint / jasmine / fruit	£1.95
pot of filter coffee (decaffeinated available)	£2.25
cappuccino	£2.95
caffe latte	£2.95
Caffe viennese espresso coffee topped with frothy milk, swirl of whipped cream & chocolate drops	£3.25
caffe mochaccino espresso on a rich dark chocolate base with steamed milk, whipped cream	£3.25
flavoured latte with caramel, hazelnut, almond or cinnamon flavoured syru	£3.25 p
espresso	£1.95
espresso macchiato espresso with a dash of hot milk	£2.25
espresso con panna espresso with a swirl of whipped cream	£2.25
rich hot chocolate	£3.25
bailey's rich hot chocolate rich luxurious hot chocolate with bailey's	£4.25

www.ash-inverness.co.uk



Lunch & Early Dinner Menu

Served Every Day 12pm To 6.30pm

LUNCH & EARLY DINNER MENU SERVED EVERY DAY 12PM - 6.30PM

this price applies when ordering your main course from the GREEN menu section below with any one starter or any one pudding 2 COURSE MEAL £6.95

add an extra course for £2.95 order a one course meal from the green menu section below for £6.25

this price applies when ordering your main course from the BLUE menu section below with any one starter or any one pudding 2 COURSE MEAL £8.95

add an extra course for £2.95 order a one course meal from the blue menu section below for £8.25

this price applies when ordering your main course from the PURPLE menu section below with any one starter or any one pudding 2 COURSE MEAL £10.95 add an extra course for £2.95

order a one course meal from the purple menu section below for £10.25

chef's soup of the day served with crusty bread & butter

classic prawn cocktail (£1.50 supplement) • north atlantic prawns in creamy marie-rose dressing on a bed of salad

crispy potato skins • served with spicy tomato salsa & garlic mayonnaise

lemon risotto • with an onion and shallot coulis

haggis, neeps & tatties

fresh salmon salad

chicken & mushroom

thai green chicken •

seasonal vegetable curry v

chips & peas

with chips & peas

popadum hat

beef steak pie (95p supplement)

mushroom & green pea risotto

in thyme infused cream sauce with parmesan cheese

creamy mushroom crostini button mushrooms in a creamy white wine sauce

raspberry & drambuie iced soufflé · pooled in a fresh raspberry coulis

baileys rich dark chocolate (95p supplement) in a smooth white chocolate terrine with a lush bronzed bailevs sauce

hot banana fritter surprise with vanilla ice cream, coconut flakes & lashings of butterscotch sauce

traditional combination with a whisky & onion sauce

cooked in a rich gravy topped with puff pastry lid, served with

in a creamy white wine sauce topped with a puff pastry lid, served

traditional rich indian gravy served with a timbale of rice and a

. Choose any one Starter_

chicken liver paté (95p supplement) tasty and smooth paté served with crusty bread

cherry tomato bruschetta marinated in basil flavoured olive oil & seasoning

seafood passata mussels, salmon & prawns bound in a thick tomato passata

fresh honeydew melon • • gamished with fresh strawberry & orange segments

sweet chilli chicken skewers (£1.50 supplement) coated in a hot chilli sauce with a minted cucumber dip

Choose any one Pudding.

la créme caramel • a classic light and creamy pudding exotic malibu pineapple vanilla ice cream, coconut flakes with malibu on roasted pineapple

créme brulée with our own scottish shortbread

Main Courses

goats cheese & brie sizzler served with rice and a sweet & spicy red onion chutney

hand battered fish goujons in a guinness batter served with chips & peas

glenmorangie chicken • in a creamy whisky & onion sauce served with rice

arilled minute steak with onion rings, grilled mushrooms, roasted cherry tomatoes and french fries

bacon 'kilted' ??? (95p supplement) • north sea haddock marinated in french mustard, chives and chardonnay. baked gently and wrapped with smoked bacon, served with a creamy chive sauce

pork chops • on herbed mashed potatoes with a light honey mustard sauce

penne carbonara pasta in a bacon & mushroom white wine cream sauce caiun breaded mushrooms with garlic mayonnaise and spicy salsa

mexican potato wedges with spicy salsa & chive sour cream dip

italian garlic bread toasted rustic bread with napoli sauce & melted mozzarella

breaded brie & chutney chutney made with red currants & sweet mangoes

tempura of tiger prawn (£1.95 supplement) accompanied by a thai soy & ginger relish

famous sticky toffee pudding (95p supplement) with lashings of hot treacle sauce & vanilla ice cream

ice cream explosion bananas, pistachios & belgian chocolate sauce in brandy snap basket fresh fruit with home-whipped cream • finished with a raspberry coulis

lamb shank (£1.25 supplement) with a rich rosemary jus on herbed mashed potatoes

scotch beef curry cooked in a traditional rich indian gravy served with a timbale of rice & crispy popadum

sizzling chicken tikka • with sautéed seasonal vegetables, served with salad, boiled rice and rich indian curry sauce

scottish salmon fillet • oven roasted on an asparagus mash with chive butter sauce

charred ribeye steak 180g (95p supplement) with onion rings, grilled mushrooms, roasted cherry tomatoes & french fries

grilled gammon steak • topped with fried egg & pineapple, served with french fries & peas

tiger prawn & smoked bacon pasta melted in a creamy sauce over penne pasta

San served cold on thick

mature cheddar & served with chef's own sale

sliced ham & scot served with chef's own sala

tuna red onion m served with chef's own sala

smoked bacon & served with chef's own sale

classic coronation served with chef's own sala

smoked ham & n served with chef's own sale

salmon & cucum served with chef's own sala

prawn marie-rose served with chef's own sal

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Toasted S

served toasted on thick se mature cheddar &

served with chef's own salad,

sliced ham & ched served with chef's own salad,

brie, tiger prawn & sv served with chef's own salad

melted mozzarella tomatoes, red onior served with chef's own salad,

chicken, creamy mus in white wine sauce, served with

goat's cheese, ghe & sweet onion mar served with chef's own salad,

spicy chilli chicken served with chef's own salad

minute steak with car served with chef's own salad

flaked salmon, rocket, potatoes in a black olive tapenade dressing

with succulent chunks of chicken served with a timbale of rice

LUNCH & EARLY DINNER MENU SERVED EVERY DAY 12PM - 6.30PM

<i>dwiches</i> soft white or wholemeal bre	ad	Grilled Paninis		Hor fries, crispy onior
ad, fries & coleslaw	£6.75	cheddar cheese & tomato served with chef's own salad, fries & coleslaw	£6.75	the original scotch beef, salad
t tish cheddar ad, fries & coleslaw	£6.95	ham, mozzarella & sweet pineapple served with chef's own salad, fries & coleslaw	£6.95	classic che scotch beef, picn
IAYO lad, fries & coleslaw	£6.75	baby mozzarella & pepperoni served with chef's own salad, fries & coleslaw	£6.95	smokey bar scotch beef, picnic
k brie lad, fries & coleslaw	£6.95	goat's cheese, tomato & caramelised onion served with chef's own salad, fries & coleslaw	1£6.95	bacon & ble scotch beef, grilled
n chicken ad, fries & coleslaw	£6.95	chicken, bacon, lettuce & tomato served with chef's own salad, fries & coleslaw	£6.95	sweet chilli 8 scotch beef, sweet o
nustard ad, fries & coleslaw	£6.95	smoked bacon, brie & rocket served with chef's own salad, fries & coleslaw	£6.95	grilled chicken burger w
ber ad, fries & coleslaw	£6.95	grilled minute steak served with chef's own salad, fries & coleslaw	£8.95	piri piri chic served with salad
e ad, fries & coleslaw	£7.25	sweet chilli chicken tikka served with chef's own salad, fries & coleslaw	£6.95	cajun vegg spicy beans, melt

memade Burgers

rings, chef's own salad & coleslaw included beef burger £8.95

scotch beef, salad, mayonnaise & relish	
classic cheese burger scotch beef, picnic cheddar, salad, mayonnaise & reli	£9.50 ^{sh}
smokey barbecue & pepper burger scotch beef, picnic cheddar, salad, mayonnaise & relish	£9.75
bacon & blue cheese burger scotch beef, grilled bacon, blue cheese, salad, mayonnais	£9.75 e & relish
sweet chilli & sautéed onion burger scotch beef, sweet chill sauce, onions, pepper & mozzarella	£9.75
grilled chicken burger chicken burger with cheese, salad, mayonnaise & relia	£8.75 ^{sh}
piri piri chicken & bacon served with salad, mayonnaise & relish	£8.95
cajun veggie cheese burger spicy beans, melted cheese, salad, mayonnaise & reli	£8.75 ish

You may order a Soup or a Pudding for \pounds , 2.95

When you order any Sandwich, Toasted Sandwich, Grilled Panini, Club Sandwich or Homemade Burger

Sandwiches soft white or wholemeal bread	d L	
fries & coleslaw	6.75	The Club Sandwich 18
dar cheese £6. d, fries & coleslaw	.95	The origin of the Club Sandwich; first appeared in 18 famous Saratoga Club-House, originally named Morriss House, a very exclusive gentlemen's gambling house
sweet chilli jam £7. d, fries & coleslaw	.75	York's social elite which permitted neither women no owned by Richard Canfield, in Saratoga Springs, N where the potato chip was born. The Club Sandiwch
n, sun dried £6 ns & black olives d, fries & coleslaw	6.95	the favourite of King Edward VIII and his wife Walis who took great pride in preparing this sandwich.
ishroom & rocket £6 h chef's own salad, fries & coles		<i>The Ash Club</i> base layer: chicken, bacon, lettuce top layer: fried egg, tomato, honey mustard mayo
erkin, tomato £6. rmalade d, fries & coleslaw	.95	The New York Club base layer: minute steak, mozzarella, lettuce top layer: fried egg, tomato, cucumber, garlic mayo
n with bacon £6 d, fries & coleslaw	6.95	dub sandwiches are served on toasted thick, soft white or bread, with fries,crispy homemade onion rings, chef's o
aramelised onions £8 d, fries & coleslaw	3.95	and creamy coleslaw

e Club Sandwich 1894

of the Club Sandwich; first appeared in 1894 at the aratoga Club-House, originally named Morrissey's Club very exclusive gentlemen's gambling house for New cial elite which permitted neither women nor locals, Richard Canfield, in Saratoga Springs, New York, potato chip was born. The Club Sandiwch was also ite of King Edward VIII and his wife Walis Simpson, great pride in preparing this sandwich.

£9.25

£9.25 r: minute steak. mozzarella. lettuce

viches are served on toasted thick, soft white or wholemeal h fries, crispy homemade onion rings, chef's own salad ny coleslaw

Puddings

raspberry & drambuie iced soufflé • pooled in a fresh raspberry coulis	£5.75
baileys rich dark chocolate in a smooth white chocolate terrine with baileys sauce	£5.95 œ
hot banana fritter surprise with vanilla ice cream, coconut flakes & butterscote	£5.95 ch sauce
la créme caramel • a classic light and creamy pudding	£5.50
exotic malibu pineapple vanilla ice cream, coconut flakes with malibu on roasted	£5.75 pineapple
créme brulée with our own scottish shortbread	£5.75
famous sticky toffee pudding with lashings of hot treacle sauce & vanilla ice cream	£5.95
ice cream explosion bananas, pistachios & belgian chocolate in brandy ba	£5.95 ^{asket}
fresh fruit with home-whipped cream • finished with a raspberry coulis	£5.75