

# Table D'hote Menu

2 courses 15.95 • 3 courses 19.95

Available Monday to Thursday 4pm - 9pm

## TO START

Let us tempt you with a sumptuous starter to get your tastebuds going

### SOUP OF THE DAY (G)

Artisan bread, salted butter

### CHICKEN LIVER PARFAIT (G)

Toasted brioche, pear and orange chutney

### HAGGIS HASH BROWN

Fried egg, sauce rouille

### GRILLED GOAT'S CHEESE V

Potatoes, sun blushed tomato, olives, green beans

### SMOKED SALMON TARTARE

Pickled cucumber, cream cheese, crispbread

### PRAWN COCKTAIL (G)

Avocado purée, sauce Marie Rose, bloody Mary tomatoes

### MOROCCAN CHICKEN SUPREME (G)

Ratatouille, cous cous, chick peas, feta, raita

### BRAISED DAUBE OF BEEF (G)

Bourguignon sauce, Dijon pomme purée

### STEAK & ALE PIE

Your choice of potatoes, steamed vegetables, Belhaven Best gravy

### PENNE SALSICCIA (G)

Italian sausage, wild mushrooms, chilli-flakes, slow cooked tomato sauce

## MAINS

Classic dishes that you all know and love.

### RISOTTO PRIMAVERA (G) V

Green vegetables, basil pesto

### THAI GREEN CHICKEN CURRY (G)

2.00 supplement  
Coconut rice, vegetables

### TANDOORI BAKED SALMON (G)

Pilaf rice, tomato and onion salsa, cucumber raita

### BEEF FILLET MEDALLIONS (G)

12.00 supplement  
Pomme dauphinoise, king prawns, spinach, sun blushed tomato and chorizo butter

### FISH & CHIPS

Battered haddock, chunky chips, mushy peas  
pickled onion, tartare sauce

## THE GRILL

All our Scotch beef cuts are dry aged for 28 days and are reared on the lush green grass of the Highlands.

They are served with chunky chips, onion rings, grilled tomato and flat cap mushroom with your choice of sauce.

## SAUCES

Choose one sauce from our selection

## BURGERS

Our burgers are freshly made and served in a flour bun with French fries, coleslaw, salad and gherkin

## SIDES

Create something extra special with one of our sumptuous sides

RIBEYE 250g 22.50  
*Wonderfully rich and very tender*

SIRLOIN 250g 24.50  
*Tender and well marbled*

FILLET 225g 26.50  
*The most lean and tender of all*

CHICKEN BREAST 14.95  
*Chargrilled to perfection, juicy and tender*

CHATEAUBRIAND 55.00  
*The most prized cut, the fillet head.  
Enough for two and best served medium rare,  
served with your choice of potatoes, French style peas,  
rosemary baked carrots and your choice of sauce*

Black peppercorn  
Blue cheese

Herb butter  
Diane

BISTRO BURGER 220g (G) 10.95  
*Red onion relish*

PIRI PIRI CHICKEN BURGER (G) 12.50  
*Red onion relish*

HALLOUMI BURGER V 10.50  
*Sticky chilli halloumi, flat cap mushroom,  
jalapeño jam*

### TOPPINGS

Grilled bacon 1.50  
Blue cheese 1.50

Pepper sauce 1.50  
Haggis 1.50

Chunky chips 3.50  
French fries 3.00  
Baby potatoes 3.50  
Pilafrice 2.95  
Onion rings 3.95  
Bistro salad 3.50

Creamed potatoes 3.00  
Pomme dauphinoise 3.95  
Dijon pomme purée 3.00  
Rosemary baked carrots 3.50  
Buttered vegetables 3.50  
Macaroni cheese 3.95