

# 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 SAMOSA

Tomato and chilli salad, mint yoghurt

### GOAT'S CHEESE MOUSSE (G) V

Waldorf salad, burnt apple puree, crouton

### SEARED KING SCALLOPS (G)

Black pudding, cauliflower puree, caper and raisin dressing

5.00 sup.

### PRAWN COCKTAIL (G)

Cucumber, avocado, pink grapefruit, bloody Mary mayonnaise

### CHICKEN KIEV

French style peas, skinny fries

### SELECTION OF GRILLED FISH AND SEAFOOD

Garlic and herb butter, pappardelle, cherry tomatoes, roquette

6.00 sup.

### LAMB TAGINE (G)

Slow cooked lamb shoulder, Moroccan cous cous, toasted almonds, mint yoghurt

## MAINS

Classic dishes that you all know and love.

### FISH & CHIPS

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

### BRAISED PORK CHEEKS

Italian Salsiccia, black pudding, soft polenta and parmesan, gremolata

### PAPPARDELLE V

Garlic bread, cherry tomatoes, courgettes, chilli flakes, capers

### SALT AND CHILLI MONKFISH

Sesame stir fried noodles, chilli and lime sauce

6.00 sup.

### PETIT POIS RISOTTO (G) V

Goat's cheese, lemon, pea shoots

Please note any of our dishes marked with (G) can be made Gluten Free, please ask your server when ordering

## BURGERS

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

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

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

## STEAKS

*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.*

RIBEYE 250g (G) 10.00 sup.  
*Wonderfully rich and very tender*

SIRLOIN 250g (G) 13.00 sup.  
*Tender and well marbled*

FILLET 225g (G) 15.00 sup.  
*The most lean and tender of all*

## SAUCES

*Choose one sauce from our selection all of which can be made gluten free*

*Black peppercorn  
Blue cheese*

*Herb butter  
Diane*

## DESSERTS

*We hope you've left room for one of our decadent desserts*

LEMON CHEESECAKE  
*White chocolate, balsamic strawberries*

STICKY TOFFEE PUDDING  
*Toffee sauce, honeycomb ice cream*

VANILLA CREME BRULEE (G)  
*Garibaldi biscotti*

CHEESE SELECTION (G)  
*Oatcakes, pear and orange chutney*

CHOCOLATE MOUSSE (G)  
*Peanut butter parfait, caramelised banana, honeycomb*

THE WIDE MOUTH FROG

RESTAURANT