

SEASONAL PRODUCE

Bringing you the highest quality, local produce whatever time of the year

LIGHT AND NUTRITIOUS

Dressing on the side, hold the croutons – please don't be afraid to ask.

CLASSICS

We are proud of our heritage and we couldn't leave out any of the dishes that you all know and love.

These main courses are available in our two for one offer, available Monday to Thursday 4pm - 9pm.

TRADITIONAL ROAST TURKEY <i>Gluten free festive trimmings</i>	11.95
COQ AU VIN <i>Confit chicken leg, buttermilk mashed potato, baby onions, mushrooms, carrots, red wine gravy</i>	12.95
BUTTERNUT SQUASH RISOTTO (v) <i>Chestnut beurre noisette, rocket and parmesan</i>	10.95
LAMB TAGINE <i>Spiced giant cous cous, toasted almonds</i>	13.95
BRILL FILLET <i>Herb coated potatoes, curried mussel velouté</i>	13.95
CITRUS GLAZED SCOTTISH SALMON FILLET <i>Warm potato, braised fennel</i>	13.50
FILLET OF BEEF MEDALLIONS <i>Turnip purée, potato fondant, wilted spinach, whisky sauce</i>	23.00
CHICKEN PESTO <i>Gem lettuce, rocket, cucumber, cherry tomatoes, Parma ham crisp, parmesan, pesto dressing</i>	10.95
GRILLED HALLOUMI (v) <i>Rocket, sundried tomatoes, roasted peppers, toasted pine nuts, balsamic dressing</i>	9.95
CHICKEN CAESAR SALAD <i>Cos lettuce, parmesan, Caesar dressing</i>	9.95/7.95
LAMB'S LIVER AND ONIONS <i>Bacon lardons, crispy shallots, buttermilk mashed potato, red wine gravy</i>	9.95
SIZZLING FAJITAS CHICKEN VEGETABLE <i>Pilaf rice, salsa, cheese, crème fraîche.</i>	11.95 9.95
PUY LENTIL SHEPHERD'S PIE (v) <i>Buttermilk mashed potato, house salad</i>	9.95
PENNE CARBONARA <i>Bacon, garlic, cream, parmesan and egg</i>	9.95
STEAK FRITES <i>Fries, pepper sauce, tomato and rocket salad</i>	12.95
CHICKEN KORMA <i>Pilaf rice, toasted almonds</i>	10.50/8.50
CHICKEN CAESAR SALAD <i>Cos lettuce, parmesan, Caesar dressing</i>	9.95/7.95
CHILLI CON CARNE <i>Pilaf rice, tortilla chips, crème fraîche</i>	9.95



MERRY CHRISTMAS

ANGELS

RESTAURANT | BAR | HOTEL



GLUTEN FREE SELECTION

APPETISERS

Hungry? Here's some food for thought while you decide...

MARINATED OLIVES,
PICKLES AND SMOKED NUTS (v) 3.95

SOUP OF THE DAY 3.95
Gluten free bread, salted butter

SALT AND CHILLI SQUID 6.95
Citrus mayonnaise, pea shoots

CHICKEN LIVER PÂTÉ 6.50
Gluten free toast, pear and orange chutney

ROAST FIGS (v) 6.25
Blue cheese, herb salad

KING SCALLOPS 9.50
Curried parsnip purée, parsnip crisps, pomegranate seeds

ROSEMARY AND GARLIC
BAKED CAMEMBERT (v) 6.95
Chilli jam, dipping toasts

PRAWN AND AVOCADO COCKTAIL 6.50
Gem lettuce, bloody mary sauce, caviar

ITALIAN ANTIPASTO 14.95
Selection of cured meats, olives, cheeses, breads, olive oil and balsamic vinegar

MAXI 13.50
Tandoori chicken pakora, baby back ribs, haggis fritters, onion rings, cheesy garlic bread yoghurt and mint dip, aioli, whisky cream sauce

NACHOS 7.95
Spiced Applewood smoked cheese sauce, jalapeño peppers, house salsa, crème fraîche

LOAD UP WITH... 2.50
Cajun chicken breast, haggis, beef chilli, sizzling vegetables (v)

TO START

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

SHARING PLATES

Great for two or three to share, food always tastes better in good company

THE GRILL

Our beef is Aberdeen Angus and aged for a minimum of 30 days. To ensure perfect tenderness and flavour, our meats are trimmed to our own specifications and charbroiled at 1650°F to lock in all the natural juices.

When it comes to steak, quality is everything...

RIBEYE 250g 20.95
Wonderfully rich and very tender

SIRLOIN 250g 23.00
Tender and well marbled

FILLET 227g 25.00
The most lean and tender of all

BUTTERFLY CHICKEN BREAST 13.95
Charbroiled to perfection, juicy and tender

CHATEAUBRIAND 52.00
The most prized cut, the fillet head. Enough for two and best served medium rare, select a sauce and four sides to compliment your steak

SAUCES

Choose one sauce from our selection

Black peppercorn
Garlic butter
Highland blue cheese

Béarnaise
Diane

SIDES

Choose any two sides from our selection

Fries
Steak garni
House coleslaw
Sweet potato fries
Honey roasted carrots
Tomato and red onion salad

Grilled asparagus
Cauliflower cheese
Dauphinoise potatoes
Buttermilk mashed potato
Buttered greens

SPECIALITY SIDES

Go on, spoil yourself...

GARLIC KING PRAWNS 5.95

1/2 RACK OF BBQ BABY BACK RIBS 6.95

RACK OF BABY BACK RIBS 15.95
Honey bourbon BBQ glaze, house coleslaw, fries

SIDES

Create something extra special with one of our sumptous side

Fries 2.50
Grilled asparagus 3.50
Cauliflower cheese 3.00
House coleslaw 2.00
Dauphinoise potatoes 3.95
Buttermilk mashed potato 2.00
Honey roasted carrots 3.00
Buttered greens 2.50
Sweet potato fries 2.50
Tomato and red onion salad 3.00
Steak garni 3.00

