

MENU

APPETISERS

CHUNKY TOMATO SOUP (V) £4.99
topped with crunchy pesto and garlic croutons.

SOUP OF THE DAY £4.99
freshly prepared from our chefs selection of his favourite recipes.

WARM BAKED BRIE SALAD (V) £6.99
finished with a strawberry vinaigrette.

CULTURED SHETLAND MUSSELS **starter** £7.99 **main** £12.99
your choice, mariniere, spiced tomato and olive or with a delicate curry cream
served with Balmoral bread.

CHICKEN LIVER PATE £7.99
served with a garden leaf salad, Cumberland sauce and toasted brioche.

HAGGIS AND BLACK PUDDING FRITTERS £7.99
deep fried in a crisp batter, served with a Glenmorangie
cream sauce.

ASPARAGUS SPEARS £7.99
dressed with a fresh hollandaise sauce and topped with a poached egg.

CLASSIC OAK SMOKED SALMON £9.99
crayfish saladette and lemon dressing.

CARMELISED RED ONION AND GOATS CHEESE TART (V) £7.99
served with a rockette saladette.

PAN SEARED LOCAL SCALLOPS £10.50
cauliflower purée and crispy bacon.

KING PRAWN COCKTAIL £10.50
set on marie rose sauce with avruga caviar dressing.

CAESAR SALAD SELECTION
with our own dressing, topped with croutons, anchovies and
shaved pecorino cheese.

Classic £6.99

Roast Chicken £9.99

Salmon £10.99

FROM THE CHARGRILL.

all served with mushroom, tomato, and Rooster fries.

Sirloin Steak (6oz*) £21.99

Fillet Steak (8oz*) £28.99

Rib eye Steak (8oz*) £23.99

*all weights are approximate uncooked weights.

steaks are cooked to your preference: 'rare', 'medium' or 'well done'

all steaks are genuine Angus beef

Your choice of béarnaise or peppercorn sauce £2.45

side orders (See next page)

MAIN COURSES

SEARED CALVES LIVER £13.50

with crispy bacon, caramelised onions, lyonnaise potatoes and a rich red wine reduction.

SLOW ROASTED PORK BELLY £18.50

served with spring onion cabbage and bacon, mashed potatoes, cider and wholegrain mustard sauce.

KASHMIRI LAMB CURRY £15.50

best Scottish lamb in an authentic sauce of coconut milk, ginger garlic, chillies and spices, served with basmati rice and poppadoms.

POLLO ALLA MILANAISE £15.50

pan fried Grampian crumbed chicken breast with mozzarella and prosciutto served on linguine Napoli.

CHEF'S FISH OF THE WEEK £P.O.A

fresh fish from the market prepared by our chef.

FISH AND CHIPS £15.50

prime east coast haddock, beer battered, golden fries, garden peas and tartare sauce.

MOROCCAN CHICKEN £14.99

served in a traditional tagine on a bed of cous cous.

ESCALOPE OF SALMON £18.99

served with a king prawn, smoked haddock and scallop linguine.

ROASTED CHUMP OF BLACK FACED LAMB £19.99

served with Mediterranean ratatouille and a merlot reduction.

SWEET CURED GAMMON STEAK (8oz*) £17.99

grilled, served with fresh pineapple or fried hens eggs, fries and garden peas.

FAJITAS

char grilled, your choice, choose from:

Rib Eye Steak (8oz*)	£24.99
Chicken supreme	£17.99
King Prawns	£19.99
Vegetarian	£11.99

served with red and green peppers, sautéed onions, guacamole, sour cream, cheese, salsa and warm floured tortillas.

PASTA

TAGLIATELE VERDI	ALL	£12.99
LINGUINE		
FUSILI		

with your choice of sauce:

- alla CARBONARA

finished with double cream, egg, garlic, bacon and parmesan.

- WILD MUSHROOM AND ASPARAGUS (V)

white wine, garlic and double cream.

- SPICY SAUSAGE ROMANA

smoked, garlic and pepperoni sausage, fiery chilli and tomato sauce.

Add chicken: Extra £4.99

Add salmon: Extra £5.99

SIDES

FINE GREEN BEANS
BABY SPINACH
GARLIC BREAD
HOUSE FRIES
STEAK FRIES

SEASONAL VEGETABLES
ONION RINGS
LYONNAISE POTATOES
HERB CRUSHED POTATOES
BOILED NEW POTATOES

ALL £4.99

DESSERTS

ALL £7.50

STICKY TOFFEE AND BANANA PUDDING

vanilla bean ice cream and a rich butterscotch sauce.

CAPPUCCINO MOUSSE

served in a chocolate cup with tia maria sauce.

APPLE AND CARAMEL PIE

served warm, with vanilla custard.

CHOCOCLATE BROWNIE

white chocolate and ginger mascarpone.

BRANDY SNAP BASKET OF ICE CREAM

locally sourced ice cream with fruit coulis and wafer.

FRESH FRUIT PLATTER

with mango sorbet.

DARK CHOCOLATE FONDUE

with banana, marshmallows and waffles.

£9.99

TO SHARE

£12.99

* All our ice creams are locally sourced

CHEF'S SELECTION OF LOCAL CHEESES

£9.50

we will serve you the following selection of locally made cheeses, with oatcakes.

- Mull of Kintyre (Award winning cheddar with a rich savoury taste and a classic extra mature flavour)
- Drumloch (cows milk cheddar using milk from local dairy herds)
- Applewood cheese (smoked flavoured cheddar cheese, dusted with paprika)
- Morangie brie (specially selected using a long established recipe using milk from local dairy herds)
- Strathdon Blue (A luscious blue cheese from the stones of Tain, cheesemakers since the 1950's)

COFFEE AND TEAS

ESPRESSO	£2.75
DOUBLE ESPRESSO	£4.35
LIQUEUR COFFEE	£5.35
CAPPUCCINO	£3.35
LATTE	£3.35
TEA SELECTION	£2.75

All coffees available De-caffeinated

* Weights shown are approximate uncooked weights
All dishes are subject to availability
Some of our menu items may contain traces of nuts.
If you would like further information please contact hotel management.
If you have any other dietary requirements, please ask your server
All dishes are prepared from fresh, therefore please note that a
20 – 30 minute wait should be allowed for food to arrive at your table
VAT is charged at current rate

29th April 2011