

## STARTERS

### CHEF'S HOMEMADE SOUP OF THE DAY

Served with warm sourdough bread £4.95 (V/VG)

### CLASSIC CULLEN SKINK

Served with warm sourdough bread and oatcakes £5.95 (GF)

### HAGGIS BON BONS

Rolled in oatmeal and served with clapsnot puree, and whisky sauce £5.50

### SMOKED SALMON PATE AND OATCAKES

Oak smoked salmon pate with gooseberry chutney and oatcakes £6.50 (G)

### SEARED KING SCALLOPS

Served with crisp pancetta, crushed peas with roast garlic puree £8.95 (GF)

### MUSSEL POT AND BREAD

Please ask server for chefs choice sauce £6.95/9.95 (G)

### CHARRED CHICKEN WINGS

Crispy charred chicken wings with chef's own teriyaki or BBQ dip £4.95

### WILD SCOTTISH MUSHROOMS ON TOAST

Wild mixed mushrooms from across Scotland, gently sautéed and served on seeded oatmeal toast £4.50 (V/VG)

### CRISPY CALAMARI

Served with green side salad and citrus mayo £5.95

## SIDES

TRUFFLE AND PARMESAN FRIES £3.50

SKINNY FRIES £2.95

GARLIC WILD MUSHROOMS £2.95

BUTTERED GREENS £1.95

HERB MASH £1.95

MIXED LEAF SALAD WITH DRESSING £2.45

WARM SOURDOUGH AND BALSAMIC £3.95

ONION RINGS £2.95

PINK SLAW £1.95

GARLIC BREAD £2.50

ADD CHEESE FOR £0.50

ADD SAUCE TO ANY DISH £1.95

Peppercorn, whisky, port and stilton, blue cheese

## MAIN COURSES

### BEER BATTERED FISH AND CHIPS

Local haddock, round cut chips, garden peas, lemon and house tartar sauce £9.95 small / £13.95 large

### HOMEMADE STEAK AND ALE PIE

With seasonal vegetables and round cut chips or mash £9.50 small / £12.95 large

### SCOTCH LAMB CURRY

Served with rice and homemade flatbread £9.50 small / £12.95 large

### 8OZ SCOTCH SIRLOIN STEAK

Roasted plum tomatoes, flat mushroom, round cut chips, herb dressed rocket Add a sauce (£1.95) peppercorn, whisky £18.95 (GF)

### BALMORAL CHICKEN

Stuffed with haggis, served with seasonal vegetables, mash and whisky sauce £11.95 (GF)

### DUNSYRE BLUE CHEESE TAGLIATELLE

Mixed cream, samphire, dressed rocket, parmesan and topped with a free range poached egg £9.95

### PAN-FRIED SEA BASS

Grilled fillet of sea bass served with on a saffron lobster risotto £13.95 (GF)

### BLUE CHEESE CHICKEN SALAD

Grilled chicken tossed in our very own chef's dressing £8.95 (GF)

## THE SEAGLASS BURGER

Served in a toasted sesame seed bun, with salsa, tomato, red onion, baby gem, pink slaw, and skinny fries.

*Pick your patty...*

8oz Scotch beef £11.95

Cajun chicken breast £10.95

Veggie burger £9.95 (V/VG)

*Pick your toppings...*

Jalapenos £0.50

Haggis £1.00

Egg £1.00

Blue cheese £1.00

Bacon £1.00

Cheese £0.50

Mushroom £0.50

2 Onion rings £1.00

## DESSERTS

### TRADITIONAL SCOTTISH CRANACHAN

Served with whiskey, oats and brambles £6.50

### BRAMBLE CRÈME BRULEE

Served with shortbread £5.50 (GF)

### CHOCOLATE BROWNIE

Served warm with either vanilla ice cream or pouring cream £4.95 (V)

### TRIO OF ICE CREAM

Served with warm chocolate sauce - Ask server for today's flavours £4.50 (V)

### SEAGLASS SORBET

Two delicious scoops of mouth watering sorbet £3.50 (V/VG/GF)

### CHEF'S SCOTTISH CHEESE BOARD

Blue (Monday) murder, Morangie brie and Orkney cheddar, served with grapes, house chutney and oatcakes £7.95

## KID'S CORNER

Main course and drink £4.95 / 2 Courses £6.95

## MAIN

HUMMUS & CRUDITES (V/VG/GF)

MACARONI CHEESE WITH GARLIC BREAD (V)

CHICKEN NUGGETS, FRIES AND BEANS

FISH GOUJONS, FRIES & PEAS

4OZ BEEF BURGER & FRIES

CHEESE & TOMATO PIZZA AND FRIES (V)

## DESSERT

ICE CREAM WITH WAFERS AND SPRINKLES OR SAUCE

CHOOSE YOUR 2 FAVOURITE SCOOPS VANILLA / STRAWBERRY / CHOCOLATE

-

CHOCOLATE BROWNIE & ICE CREAM (V)

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FRUIT SALAD (V/VG/GF)

## DRINK

ORANGE DILUTING JUICE / FRUIT SHOOT

(orange / blackcurrant)

Bookings over 8 people pre-order / Bookings over 10 people deposit required of £5 per head

Please inform your waiter of any food allergies or dietary requirements you may have. Allergy information is available for each dish on our menu which can be obtained by asking a member of staff.

We cannot guarantee that there will not be traces of other products due to the nature of our production area. We use Genetic modified oils