

## Starters

(V&GF ?) Soup of the Day served with a crusty roll and butter	£4.50
(V) Bread & Oil – Homemade Focaccia with Balsamic & Garlic Oil to dip	£3.50
Tempura of Fresh Squid served with Sweet Chilli Dip	£6.50
(GF ?) Authentic Tom Yum Broth with Noodles and Thai Vegetables	£6.95
(GF ?) Duo of Duck – Slow Cooked Crispy Duck Wing and Homemade Duck Spring Roll, Spiced Cucumber, Wasabi Peas and Hoi Sin Sauce	£6.50
(V&) Scottish Rarebit- Rich Cheese Sauce made with Mull Cheddar and Scottish Ale Grilled on Homemade Walnut Bread served with Beetroot Chutney	£6.25
(V&GF ?) Wild Mushroom and Truffle Oil Arancini with Parmesan Sauce	£6.25
(GF ?) Pan Fried Pigeon Breast served with Black Pudding, Roasted Cauliflower Puree, Sautéed Wild Mushrooms and Jus	£6.95
Southern Fried Chicken Wings, Smoky Chilli Slaw, Roasted Sweetcorn Salsa and a BBQ sauce	£6.50

## Main Courses

Aberdour Steak & Guinness Pie served with Buttered Seasonal Vegetables and Chipped, Boiled or Mashed Potatoes (S)	£10.95
Haddock and Chips served with Crushed Peas, Tartar Sauce and a Lemon Wedge (S)	£11.95
(GF ?) Chicken Tikka Masala served with Basmati Rice and Poppadoms (S)	£10.95
(V&GF ?) Available as a Vegetarian Option (S)	£9.95
(GF ?) Moroccan Style Lamb Tagine, Raita with Giant Couscous and Cumin Spiced Flat Bread (S)	£14.50
(GF ?) Confit Leg of Duck served with Bubble and Squeak Potato and a Rich Smoked Bacon Jus	£14.95
(V) Oven Baked Lentil and Chargrilled Aubergine Moussaka served with a Roasted Beetroot Salad (S)	£12.95

GF = Gluten free, GF? =This dish can be tailored to be Gluten Free, V = Vegetarian,  
 S = Senior Portion Available **£6.95**

For any allergies please ask your server as some of our dishes can be tailored to suit

(V) Applewood Smoked Cheddar Mac and Cheese with Garlic Bread (S) £11.50  
Add Smoked Pulled Pork £1.95

(GF?) Trio of Venison – Slow Cooked Haunch of Venison, Locally made Venison Haggis and Smoked Venison served with Truffle Tatties, Roast Beetroot and Port Jus £17.95

(V&GF) Wild Mushroom and Truffle Oil Risotto topped with Parmesan (S) £11.95  
Add Chargrilled Chicken Breast £2.50

## Burgers

Aberdour Chargrilled Steak Burger (S) £10.95

Special Burger – Chargrilled Steak Burger topped with Scotch Bonnet Sauce, Pulled Pork, Cheese and Onion Rings £13.50

(V) Homemade Spiced Bean Burger with Grilled Halloumi (S) £10.95

Southern Fried Chicken Burger served with a Sweetcorn Salsa (S) £10.95

All of our Burgers are served on a Homemade Brioche and accompanied by Chips and Salad

## Toppings

(GF) "Damn" Hot Sauce 	£0.80
(GF) Spicy Slaw	£0.80
Cheese	£0.80
Blue Cheese	£1.00
(GF) Chilli Beef	£1.50
Onion Rings	£1.00
Haggis	£1.00
Smoked Pulled Pork	£1.95

## Sides

Chips	£2.50
Garlic Bread	£2.50
Onion Rings	£2.50
(GF) Seasonal Vegetables	£1.95
(GF) Homemade Slaw	£1.20

## Steaks

Harissa Marinated Rump of Lamb with Giant Moroccan Couscous & a Rich Jus £16.95

(GF) 8oz Sirloin Steak, Ribeye Steak or Venison Steak accompanied by Steak Garni £19.95

## Sauces

(GF) Peppercorn Sauce	£2.50
(GF) Red Wine Jus	£2.50
(GF) Blue Cheese Sauce	£2.50

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