

a room in the west end

dinner menu



starters

soup of the night 4.95

please ask for details & dietary considerations

potted beef brisket 6.95

red onion & tarragon, garlic toast (n)

**cullen skink creamy smoked haddock, leek & tattie soup (p,g,n)
starter 6.95 main 12.95**

**clava organic brie, pickled cherry tomato & basil puff pastry tart 6.50
cranberry & cider dressing (v,n)**

cod brandade 6.95

salsa verde, pea shoots, lemon syrup, perthshire oatcakes (p,n)

haggis, neeps & tatties (d,n) (veggie haggis available)

starter 5.95 main 11.75

caramelised red onion relish or arran mustard whisky cream sauce

mains

chargrilled chicken supreme 15.75

stornoway black pudding bridie, creamed wild mushrooms
& baby leaf spinach

grilled coley fillet 17.00

smoked haddie, chilli & scallion risotto cake,
coriander & lime mayo (p,d,n,g)

red lentil, quinoa & spinach patties 12.50

grilled portobello mushrooms, aubergine & harissa relish,
roasted red pepper sauce (v,d,n,g)

slow braised lamb shoulder 17.00

honey glazed carrots, fondant potato, port gravy (d,n,g)

parma ham wrapped salmon fillet 17.50

parsnip, leek & corn potato chowder (n,g)

chargrilled 10oz sirloin steak 25.00

stornoway black pudding, portobello mushroom, roasted tomato, rustic
chips; sauces -choose from: red wine gravy, arran mustard whisky cream
sauce, horseradish mayo or caramelised red onion relish

please let us know if you have any allergies or dietary requirements