

SCOTTS BISTRO

APRIL MENU

STARTERS

Cream of Coconut, Carrot and Coriander £8

Bakers bread, Scottish salted butter GFA, V, VE

Classic Cullen Skink £10

Peterhead smoked haddock, creamy leek soup GFA

Linlithgow Haggis Pakora £10 / Vegan Haggis Pakora £9

Garden salad ribbons, tomato & mint dip

Jalapeño Popper Bon Bons £10

Rocket & siracha mayo VA

Clava Brie £9

Pine nut & pomegranate and grape salad GF V

Mediterranean Charcuterie Board per person £15

Italian mortadella and salami, prosciutto, chicken liver pate, chorizo, bread & dips

MAINS

Steak Frites £24

Flat iron steak cooked pink, French fries, onion rings, pepper sauce

Ayrshire Chicken Breast £22

Truffle roast potatoes, seared asparagus, roasted squash, red wine jus GF

Catch of the Day £20

Scottish salmon, peas a la francaise GF

Classic Peterhead Haddock £18

Chips, tartar sauce, peas, lemon

Beef Burger £22

6oz beef burger topped with haggis & pepper sauce

Madeira Chicken £21

Paprika & garlic infused chicken, aromatic cous cous, creamy cajun sauce

Black Angus Beef Stir Fry £22 / Vegan Stir Fry £17

Soy & sesame glazed noodles, Asian curry sauce

Summer Super Food Salad £18

Steamed stem broccoli, roasted butternut squash, sweet potato, orange pomegranate & grape & toasted pine nuts & sesame seeds

SIDES £4

Bread, Balsamic & Oil

Seasonal Vegetables

Beer Battered Onion Rings

Twice Cooked Handcut Chips

Truffle & Parmesan Fries

Today's fish board to share per person £13

Scottish hot smoked salmon, fresh
Orkney scallops, Cullen Skink soup,
pickled gherkins, Scottish brie &
freshly baked bread roll

SAUCES £2.50

Red Wine Jus

Pepper Sauce

Malaysian Curry Sauce