

The MAINS OF SCOTSTOWN

where value meets quality

CONSERVATORY MENU

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BEFORE YOU ORDER YOUR FOOD, PLEASE SPEAK TO OUR STAFF IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE.

* ALL WEIGHTS QUOTED ARE APPROXIMATE, PRIOR TO COOKING. SOME FISH DISHES MAY CONTAIN BONES. ALL DISHES ARE SUBJECT TO AVAILABILITY.

ALL PRICES INCLUDE VAT. ALL PHOTOGRAPHY IS FOR GUIDANCE ONLY.

WHilst we take every care to preserve the integrity of our vegetarian & gluten-free products, we must advise that these products are handled in a multi-use kitchen environment.

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Menu One

2 Courses £20.00 / 3 Courses £22.00

Starters

Haggis & Black Pudding BonBons

burnt apple puree, wholegrain mustard mayonnaise

Lentil Soup

warm roll, butter

Loaded Potato Skins

melted cheese, sour cream & chives

Main course

Buttermilk Chicken Strips

house spice coating, sriracha mayo, slaw, fries

The Scotstown Burger

beef patty, brioche bun, cheese, relish, lettuce, tomato, pickles, fries, onion rings (*Vegan Burger Optional*)

Macaroni Cheese

garlic bread

Dessert

Caramel & Honeycomb Sundae

vanilla ice-cream, honeycomb, caramel sauce, fresh cream

Sticky Toffee Pudding

vanilla ice-cream

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Menu Two

2 Courses £22.00 / 3 Courses £26.00

Starters

Haggis & Black Pudding BonBons

burnt apple puree, wholegrain mustard mayonnaise

Lentil Soup

warm roll, butter

Mushroom Gratin

creamy garlic sauce, cheese, breadcrumbs

(GF optional)

Main course

Chicken Balmoral Stack

buttered mash, haggis, seasonal vegetables, pepper sauce

Steak Pie & Chips

shortcrust pastry, braised beef, seasonal vegetables

Mixed Vegetable Fajita

mixed vegetables, cheese, sour cream, tomato salsa, guacamole, tortilla wraps

Dessert

Cheesecake of The Day

fresh cream

Sticky Toffee Pudding

vanilla ice-cream

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Menu Three

2 Courses £24.00 / 3 Courses £28.00

Starters

Haggis & Black Pudding BonBons

burnt apple puree, wholegrain mustard mayonnaise

Lentil Soup

warm roll, butter

Homemade Prawn Toast

sweet chilli dip

Crispy Duck Salad

pickled cucumber, carrot, spring onions, edamame beans, mixed leaf, sesame and hoisin dressing

Main course

Slow Cooked Crispy Pork Belly

creamy mash, buttered greens, apple puree, red wine sauce

Smoked Haddock & Spring Onion Fish Cakes

fries, tartare sauce

Steak Frites

Scottish 6oz rump, fries, peppercorn sauce

Cooking Temps Need To Be Provided

Chicken Braemar Stack

black pudding, crispy bacon, buttered mash, seasonal vegetables, pepper sauce

Chickpea & Lentil Dhal

white rice, mango chutney, mint raita, poppadum

Dessert

Sticky Toffee Pudding

vanilla ice-cream

Chocolate Tart

raspberry sorbet

Apple & Rhubarb Crumble

warm custard