October 2023

STARTERS

Melon with Orange Sorbet £7.50

Blaggis Bon Bons – Haggis and Black Pudding with a thougtie of Whisky Sauce £7.95

Duo of Breaded Mozzarella and Brie with Cranberry Sauce £7.75

Chicken and Chorizo Caesar Salad £7.95

Smoked Haddock Fishcakes with Melting Middle of Applewood Cheese £7.95

Sweet Potato Fries –have them plain – or loaded Top with Pulled Pork or Cheese and Bacon £7.95

Prawn Cocktail with Marie Rose sauce £7.95

Leek and Tattie Soup £4.25

MAINS

Amity Haddock with a Florentine Sauce of Creamy Spinach and Cheese £12.25

Traditional Fish and Chips + Peas – Breaded or Battered – Amity Haddock £12.25

Chickpea and Sweet Potato Curry – take it plain – or add some Chicken £10.75

Home Baked Beefsteak Pie – as always – crispy pastry on top + soggy bottom! £12.25

Supreme of Chicken with an Aromatic Creamy Coconut Thai Sauce £12.25

Beef Bourguignon – slow cooked with a rich Red Wine Sauce, Mushrooms + Lardons £12.25

West End Butcher Sirloin Steak with Mushrooms, Crispy Onions £17.95

And sauce on the side if you would like – Diane or Peppercorn £2.50

Slow Cooked Lamb Shank - almost falling off the bone - with a Rosemary Gravy £12.25

Fowlies of Strichen Burger with Blue or Cheddar Cheese Coleslaw + Chips £11.25

Two Cheese Macaroni: Cheddar + Monterey Jack ,Garlic Bread, Chips + Peas £10.75

Or if you would like it MEATY - add some Bacon and Black Pudding for £2.00!!!

Chicken Tikka: Half Rice, Half Chips , Naan Bread + Poppadom £12.25

DESSERTS £7.25

Banana Waffles with Toffee Sauce, Cream and Ice Cream

Traditional Jam Sponge and Custard

Refreshing Lemon Tart

Speculoos (a crushed biscuit) Cheesecake with Biscoff Sauce

Vanilla Ice Cream drenched in Strawberry Sauce topped with Flake Chocolate

Selection of Cheese and Biscuits

Coffee with Home Made Fudge £2.80

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