

Dinner Menu - September 2018
With a bit of a Fishy Theme for the
Peterhead Fish Festival

Starters

Melon with a Mango and Passionfruit Sorbet
£6.25

Panko and Sesame Breaded Sole with
Teriyaki Sauce £6.95

Apple and Black Pudding Stack £6.50

Brie Wedges with Cranberry Sauce £6.25

North Atlantic Prawn Platter £6.50

Tomato and Roasted Red Pepper Soup 3.50

+ + +

Mains

Good Old Haddock Mornay !! £11.95

Supreme of Chicken stuffed with Haggis and
a Creamy Whisky Sauce £11.50

Salmon Goujons with Isabella's Crazy
Carrot Relish and Sweet Potato Fries
£11.25

Gammon Steak with Pineapple or Fried Egg
– or both - with Netherton Farm New Tatties
£10.95

Scampi in a Basket served with Chips and
Peas !! £11.50

Cauliflower and Cheddar Burger £10.25

Supreme of Chicken Maryland with Bacon,
Sausage, Onion Ring, Pineapple and
Sweetcorn £11.75

West End Butcher Sirloin Steak £15.95
(Served with a Diane Sauce or Peppercorn
Sauce - extra £2.95)

+ + +

Desserts 6.50

Hummingbird Cake : - huge Gateau of
Banana, Pineapple, Coconut +Pecan Nuts

Gin and Elderflower Cheesecake with a
Thoughtie of Gin and Elderflower on the
Side !

Trio of Ice Creams: Raspberry Swirl,
Creamy Dairy Fudge and Vanilla

Bread and Butter Pudding with Custard

Selection of Cheese and Biscuits

Why not try a wee dram of Scottish Liqueur
with your Cheese – Raspberry Vodka,
Bramble Whisky, £2.50

+ + +

Coffee with Home Made Fudge £2.20

Wines £16.50

1. Chardonnay - Australia

Rich, creamy and smooth with lots of ripe
tropical fruit and creamy finish

2. Pinot Grigio - Italy

Refreshing, light and crisp – a lively white
wine

3. Sauvignon Blanc- Chile

Stylish, dry and crisp with classic
gooseberry aromas and concentrated citrus
fruit.

4. Rose - California

Juicy and refreshing – lots of ripe, fresh red
fruits, followed by a touch of sweetness

5. Shiraz - Australia

Sumptuous and big – packed full of
blackberry fruits – smooth and juicy

6. Cabernet Sauvignon - Australia

Delicious and warm with a blackcurrant nose
and ripe fruit

7. Merlot - France

Voluptuous, soft and lingering. Rich in
colour, juicy fruit flavours with a soft supple
finish