



## Starters.

Fresh Soup of the Day – See Specials Menu  
*Served with Crusty Sourdough Bread.*  
*(Available also as VVG or GF) £7.00*

Chefs Freshly made Cullen Skink Soup -  
*A traditional Onion, Potato and Smoked Haddock Creamy Broth*  
*Served with Warm Crusty Bread. (GF) £9.50*

Chefs Pixel Gin Cured Salmon -  
*With Pickled Beetroot, Beetroot Coulis, Red Pepper, and Lemon*  
*and Toasted Rosemary Sourdough Bread. (GF) £13.00*

Smoked Mackerel Pate –  
*With Mixed Leaves, Tomato, Horseradish Dressing*  
*and Scottish Oatcakes. (GF) £9.00*

Chefs Homemade Haggis Bon Bons or Veggie Haggis Bon Bons  
*With Whisky Marmalade, Roasted Red Pepper, Cucumber and Pea Shoots £9.50*

## Something to share.

Sharing Platter of Antipasti Meats –  
*With Artichoke, Roasted Baby Onions, Baked Tomato and Olives*  
*and Toasted Bread. £19.50*

Sharing Seafood Platter –  
*With Tempura Prawns, Calamari, Mussels, Smoked Mackerel Pate, Salmon Blinis, Stuffed*  
*Tomato served with Lemon Dip, Garlic Dip, Olives and Toasted Bread. £19.50*



## Mains.

Fresh Scottish Haddock Fillet in River Leven Beer Batter -  
*Served with Hand Cut Chips, Garden Peas, Fresh Tartare Sauce  
and Lemon Slice* **£20.00**  
*(Available also as GF/LF)*

Loch Leven Beef Burger -  
*Chefs Handmade Burger in a Toasted Brioche Bun, Lettuce, Tomato and Pickled Gherkins  
and served with French Fries* **£19.00**  
*(Available also as GF)*

Scottish Highland Ribeye Steak (Pan Fried to your liking) -  
*With Grilled Mushrooms & Tomato, Onion Rings and Hand Cut Chips  
Accompanied with a Brandy and Peppercorn Sauce* **£35.00**  
*(Available also as GF/LF)*

Roast Breast of Highland Chicken Supreme (GF/LF) -  
*On a bed of Mashed Potato with Market Baby Vegetables  
Served with a Rich Red Wine Jus* **£19.50**

Locally Sourced Venison Steak Pan Fried in Thyme Oil (Cooked Med-Rare) -  
*With Fondant Potato, Roasted Vegetables,  
Braised Cabbage and Apple and Fresh Greens (GF/LF)* **£34.00**

Slowly Braised Scottish Highland Lamb Shank  
*in a Rosemary and Red Wine Stock, Mashed Potato,  
Market Vegetables and Mint Jelly (GF/LF)* **£34.00**

Loch Leven Caesar Salad of Romaine Lettuce, Garlic Croutons,  
Shaved Parmesan, Homemade Dressing topped with your choice of  
*Grilled Chicken* **£18.50**, *Grilled Halloumi Cheese* **£17.50** or  
*Roasted Peppers and Artichokes* **£17.50**

Ricotta Cheese Tortellini -  
*With Red Pepper Coulis, Wild Mushrooms, Garlic, Onion,  
Sweet Potato and Parmesan Shavings (V)* **£17.50**

Mixed Peppers, Onion, Garlic Gnocchi –  
*Served in a Pink Peppercorn & Tomato Sauce  
with Mixed Herbs and Parmesan (V/VG/GF)* **£17.50**



## On the Side or something Extra.

Bread & Butter to share for two (V) - £4.00  
*(Available also as VG)*

Bread and Olives to share for two (V) - £6.00  
*(Available also as VG)*

Side of Chips, Mash or Fresh Veg (GF/V/LF) - £5.50

Side Salad (GF/LF/V/VG) - £4.50



## Desserts.

Traditional Orkney Broonie -  
*A cross between a Gingerbread and Sticky Toffee Pudding  
Served with a Warm Custard Sauce and our own Gin Syrup £9.50*

Individual Meringue Nest -  
*Served with Fresh Whipped Cream, Mixed Fruits, and a  
Smooth Raspberry Coulis £9.50*

Red Wine and Star Anise Poached Pears –  
*Served in a Rich Chocolate Sauce with Vanilla Ice Cream (G/F) £9.50*

Chefs Homemade Hot Chocolate Fudge Cake -  
*Served with a Chocolate Sauce,  
Fruit Garnish and Vanilla Ice Cream £9.50*

Cheese Platter, Trio of available Scottish Cheeses -  
*With Onion Chutney, Apples, Grapes,  
and a mixture of biscuits for cheese and oatcakes £13.00*

Cheesecake of the Week – See Specials Menu  
*Chefs own Cheesecake with Raspberry Coulis,  
Vanilla Ice Cream and Fruit Garnish £9.50*

## Tea, Coffee & Hot Drinks.

Brodies Tea - £3.20  
*Earl Grey, Chamomile, Lemon & Ginger  
Breakfast Tea, Green Tea, Peppermint*

Americano - £3.50

Espresso - £3.25

Double espresso - £3.50

Cappuccino - £3.80

Latte - £3.80

Liquor Coffee (Irish/Scottish) - £9.00

Hot Chocolate - £3.90