

SET MENU

..... £25 PER PERSON

STARTER

GOATS CHEESE SALAD

Grilled goats cheese served on a toasted crouton with candied walnuts, heritage tomato and a maple syrup dressing.

SALMON & SPRING ONION FISHCAKE

Salmon and spring onion bound in mashed potato, coated in breadcrumbs and served with tartare sauce.

HAGGIS SPRING ROLLS

Locally produced haggis in crispy pastry, served with our own sweet chilli sauce.

BERTIE'S SEAFOOD CHOWDER

A selection of fish and seafood cooked in a broth of root vegetables and sweetcorn. Finished with cream and served with crusty bread and butter.

MAINS

BATTERED FILLET OF HADDOCK

Served with twice cooked chips and tartare sauce

STEAK PIE

Tender pieces of shoulder steak, slow cooked in a red wine gravy and encased in puff pastry. Served with garden peas and twice cooked chips or mash.

VEGGIE HAGGIS, NEEPS & TATTIES

Vegetarian haggis battered and deep fried.

BERTIE'S FISH CURRY

A Malaysian style curry made with our own blend of spices, a selection of fish and seafood, finished with coconut milk and served with coriander rice.

DESSERTS

STICKY TOFFEE PUDDING

Handmade and served with toffee sauce and ice cream.

CARAMEL APPLE CRUMBLE

A gluten free alternative. Stewed apples topped with caramel pieces & a gluten free crumble. Served with custard.

CRANACHAN SUNDAE

Vanilla ice cream, honey roasted oats, fresh raspberries, whisky syrup, raspberry sauce and fresh cream.

TEA & COFFEE

 VEGETARIAN  PEANUTS  NUTS  SESAME SEEDS  CEREALS CONTAINING GLUTEN
 CRUSTACEANS (SHELLFISH)  FISH  MOLLUSCS (SHELLFISH)  SULPHUR DIOXIDE
 EGGS  MILK  MUSTARD  LUPIN  SOYA  CELERY