

SET MENU

..... £25 PER PERSON

STARTER

GOATS CHEESE SALAD      (gluten free available)

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        (gluten free available)

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         (gluten free available)

Served with twice cooked chips and tartare sauce

STEAK PIE     

Tender pieces of braised steak, slow cooked in 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.

BERTIE'S MUSSELS AND CHIPS      

Mussels and twice cooked chips

DESSERTS

STICKY TOFFEE PUDDING     

Handmade and served with toffee sauce and ice cream.

CARAMEL APPLE CRUMBLE   (gluten free available)

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

CRANACHAN SUNDAE    (gluten free available)

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

RASPBERRY SORBET  (Vegan friendly)

Our light zingy raspberry sorbet topped with a mixed berry compote is the perfect dessert if you are looking for something fresh & light

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