

DINNER MENU

STARTERS

Homemade Soup — 6

Bread roll (ask your server for today's soup)

Garlic Mushrooms (v)— 7

Creamy garlic mushrooms with a toasted ciabatta

Halloumi Fries (v) — 7

Breaded halloumi with sweet chilli mayo dip

Smoked Chicken Caesar Salad — 8/16*

Oak-smoked chicken breast, lettuce, cherry tomato, cucumber, pancetta, croutons and Caesar dressing.
*large portion

Smoked Mackerel Pate — 7.50

Oak-smoked mackerel pate served with oatcakes

Haggis Bon Bons — 7.50

Breaded haggis with a honey & whisky glaze

Falafel Bon Bons (v) — 7

Breaded falafel with a mint & cucumber yoghurt dip

Crayfish Cocktail — 8

Crayfish tails, lettuce, cherry tomatoes, Marie rose sauce, paprika, bread roll

MAIN COURSES

Salmon Risotto — 21.50

Salmon fillet with wild mushroom and garlic risotto

Highland Chicken — 20

Chicken breast stuffed with haggis and wrapped in streaky bacon served with clapsnot, seasonal vegetables and peppercorn sauce

Vegetable Tagine (vg) — 17

Sweet potato and red pepper tagine, Moroccan spices served with chilli & almond couscous

Cajun Chicken Pasta — 16

Creamy penne pasta with butterflied chicken breast, mushrooms, tomato, peppers and Cajun seasoning

Haddock — 17

Choice of battered/breaded/grilled haddock fillet served with chips, peas and tartar sauce

Scampi — 17

Breaded wholetail scampi served with chips, peas and tartar sauce

Steak & Ale Pie — 18

Diced steak in a rich ale gravy served with chips, seasonal vegetables and puff pastry lid

Bettyhill Burger — 18

Aberdeen angus beef patty, streaky bacon, smoked cheese, tomato, rocket, crispy onions, tangy mayo, brioche bun served with chips and coleslaw

Pulled Pork Burger — 17

BBQ pulled pork, lettuce, crunchy apple slaw, brioche bun served with chips and coleslaw

Lentil Bolognese (v) — 16

Rich tomato & lentil Bolognese with spaghetti, parmesan and garlic ciabatta

Chicken Curry — 16

Tender chicken curry with pilau rice, naan bread and mango chutney (medium)

Lamb Curry — 18

Tender lamb curry with pilau rice, naan bread and mango chutney (medium hot)

Nachos — 14

Tortilla chips with cheese, guacamole, soured cream, salsa and jalapeños
Available with: chilli beef | chilli bean (v) | BBQ pulled pork

DESSERTS

Crème Brulee (v) — 8

Honey & Whisky crème brulee served with shortbread, Chantilly cream and fruit

Lemon Cheesecake (v) — 8

Served with Mackie's dairy ice cream, Chantilly cream, fruit and raspberry coulis

Chocolate & raspberry torte (vg) — 8

Served with dairy-free cream, fruit and raspberry coulis

Sticky toffee pudding (v) — 8

Served with Mackie's dairy ice cream and fruit

Ice cream sundae (v) — 7

Mackie's dairy ice cream, fruit, raspberry coulis, wafer

HOT DRINKS

Americano — 2.80/3.30

Latte — 3/3.50

Cappuccino— 3/3.50

Espresso — 2.30/2.80

Classic hot chocolate — 3.50/4

Tea — 3

Breakfast | Early grey | Chamomile | Peppermint
| Green | Fruit



FOR THE WEE ONES

Homemade soup — 3.50

Smaller portion soup with bread roll (ask your server for todays soup)

Macaroni & cheese (v) — 7

Served with chips

Chicken dippers — 7

Served with chips and peas

Fish fingers — 7

Served with chips and peas

SIDES

Chips — 4

Coleslaw — 3

Garlic ciabatta — 3

Side salad — 5

Onion rings — 3

Vegetables — 4

Please inform your server about any allergies/intolerances you may have. Gluten-free menu available upon request

(v) - vegetarian
(vg) - vegan (ask server for more options)