

# M Q N A D H

## DINNER MENU

served from 6-9pm

### Appetisers 4.95

Mixed Olives                      Salted Mixed Nuts  
Bread with Balsamic Vinegar and Olive Oil  
Bread with Hummus

### Starters

Soup of the Day 9.95  
bread and butter

Haggis Bon Bon 11.95  
pomme purée, celeriac fondant, mayo mustard sauce

Goats Cheese en Croûte 12.95  
honey carrots, garden salad, sweet balsamic dressing

Pan-seared King Prawns 12.95  
tomato chutney, crostini, salad

Isle of Mull Scallops 14.95  
spinach, truffle foam, salad

Caprese Salad 12.95  
pesto dressing

### Mains

Pan-seared Chicken Breast 24.95  
fondant potato, broccoli, jus

Sirloin or Ribeye Steak 29.95  
portobello mushroom, vine tomato, thick-cut chips

Scottish Salmon Fillet 24.95  
herbed tattie mash, fennel, chive cream sauce

North Sea Cod 24.95  
herbed tattie mash, peas, butter caper sauce

Wild Mushroom Risotto 24.95  
parmesan crisp, truffle oil

Vegetarian Pesto Pasta 24.95  
goats cheese, pesto, seasonal greens

Vegan Wellington 24.95  
jackfruit, sweet potato and smoky beans, couscous, tomato salsa

Butter Chicken Curry 24.95  
rich and aromatic sauce, saffron rice, naan bread, relish

### Sides & Sauces 4.95

Thick-Cut Chips                      Sweet Potato Fries  
House Salad                          Seasonal Greens  
Sauces: peppercorn, wild mushroom or blue cheese

### Desserts

Lemon Tart with Ice Cream 12.95

Chocolate Hazelnut Tarte with Ice Cream and Raspberries 12.95

Sticky Toffee Pudding with Caramelised Toffee Sauce 12.95

Selection of Ice Creams & Sorbets 12.95

Scottish Cheese Board 14.95