



## **Evening Menu**

*4pm - 9pm*

### **Starters**

#### ***Chef's Soup of the Day £5.95***

*Served with bread and butter(ask server for dietaries) 1*

#### ***Tomato Bruschetta £7.95***

*On toasted sourdough topped with slow roasted tomatoes, lemon ricotta, parma ham finished with chive oil (V opt)2,5*

#### ***Haggis & Roasted Shallots £7.50***

*with celeriac puree, potato crisp's & chef's whisky sauce 1,2,5*

#### ***Fresh Scottish Mussels £8.95***

*In a red thai curry sauce with crusty bread and butter (Gf opt) 1,2,4,5*

#### ***Slow Roasted Pork Belly £8.95***

*Served with celeriac puree, roasted apples, black pudding with wholegrain mustard sauce (Gf opt) 1,2,5,12*

#### ***Hot Smoked Salmon £8.50***

*With herb & horseradish cream cheese, roasted beetroots, cucumber topped with caper & chive oil (Gf) 3,5*

#### ***Mushroom Risotto £8.25***

*With parmesan  
(Gf, V, Ve opt, Df opt) 1,5*

#### ***Breaded Goats Cheese £7.95***

*With beetroot puree, avocado puree and walnut rocket salad (V) 2,5,8,7*

### **Sides**

*Chunky Chips £3.50*

*Medley of Vegetables £4*

*Side Salad £3.50*

*Onion Rings £4*

*Red Coleslaw £4*

**IMPORTANT INFORMATION-** All our food is prepared in a kitchen where allergens are present. Please speak to a server before ordering

*V – vegetarian*

*Ve- vegan*

*Df – dairy free*

*Gf – gluten free*

**Allergens – 1) celery 2)wheat gluten 3)fish 4)molluscs 5)milk 6) crustaceans 7) eggs 8) nuts 9) peanuts 10) soya 11) sesame seeds 12) mustard 13) lupin 14)sulphur dioxide (sulphite)**

## **Main Courses**

### ***Beer Battered Fish & Chips £16.95***

*Fresh haddock in beer batter served with chunky chips, homemade tartar sauce, pea puree & mixed salad 1,2,3,5,7*

### ***Pan Fried Cod Filet £21.95***

*On a bed of chorizo, chickpea, tomato and roasted pepper stew with mash potato and fresh mussels 1,2,3,4*

### ***Encore's Highland Chicken £17.50***

*Pan fried chicken breast with spring onion mash, roasted carrots and pea medley, haggis, whisky sauce and bacon crisp (Gf opt) 1,2,5*

### ***Homemade Steak Pie £16.95***

*Slow cooked Scottish beef in chef's own gravy topped with puff pastry, with creamy mash and sautéed vegetables 1,2,5,7,12*

### ***Crispy Fried Gnocchi £15.95***

*Served with butternut squash puree, tenderstem broccoli, sage butter and topped with sunflower and pumpkin seeds (V, Ve opt, Df opt) 1,2*

### ***Fresh Scottish Mussels £18.50***

*In a red thai curry sauce with crusty bread and butter (Gf opt) 1,2,4,5*

### ***Chef's Spiced Roasted Vegetable Risotto £15.50***

*(V, Ve opt, Gf, Df opt) 1*

### ***10oz Sirloin Steak £27.95***

*Cooked to your liking and served with chunky chips, roasted cherry tomatoes, fried mushrooms, onion rings & chef's peppercorn sauce (Gf opt) 1,2,5*

### ***Homemade Beef Burger £14.50***

*Served on a toasted bun topped with jack cheese, jalapenos, burger sauce, iceberg lettuce and crispy onions with chunky chips and red coleslaw (Gf opt) 2,5,7,11,12*

***Add bacon or haggis to your burger for £1.50 each***

## **Desserts**

### ***Chef's Cheesecake £7.95***

*Served with vanilla ice cream 2,5*

### ***Chef's Sticky Toffee Pudding £7.95***

*Served with brandy sauce with vanilla ice cream 2,5,7*

### ***Scottish Cheeseboard £9.95***

*Cumin Gouda, Minger, Goat's cheese & Orkney whisky cheddar with quince jelly, apples, fresh grapes & oatcakes (Gf) 5*