

# Starters

## Soup of the Day £6.00

Chef's soup of the day served with freshly baked bread [ **V VG GF** ]

## Crispy Calamari £8.95

Served with rocket salad and garlic aioli

## Haggis Pakora £9.50

Accompanied by crisp, dressed leaves and house chilli jam

## Veggie Haggis Pakora £8.95

Accompanied by crisp, dressed leaves and house chilli jam [ **V** ]

# Mains

## Scottish Moules Frites £19.50

In a white wine sauce. Served with house-cut chips and chunky bread [ **GFO** ]

## Fish & Chips £17.95

Scottish haddock, deep fried in a beer batter. Served with house-cut chips, tartar sauce and a crisp salad

## Vegan Fish & Chips £15.95

Banana blossom coated in crispy beer batter and served with house-cut chips, vegan tartar sauce and salad [ **V VG** ]

## Alfredo Linguine £18.00

Bound in a creamy, Cajun-style sauce [ **V** ]  
+Grilled Chicken +£4.00

## Macaroni Cheese £14.95

Served with garlic bread and house-cut chips. [ **V** ]  
+ Pancetta +£2.00  
+ Black Pudding +£2.00

## Chicken Chimichanga £17.50

Marinated chicken, peppers, onions, cheese and savoury rice encased and deep-fried in a tortilla wrap and served with sour cream, salsa and house-cut chips

## Vegan Chimichanga £16.50

Refried beans, mixed peppers, onions, cheese and savoury rice encased and deep fried in a tortilla and served with salad, avocado, salsa and house-cut chips [ **V VG** ]

## Scottish Moules Marinière £9.50

White wine sauce with dipping bread [ **GFO** ]

## Cullen Skink Tart £9.50

Scottish smoked haddock potato and leek with cream sauce in a savoury pastry

## Chicken Skewers £8.95

Satay marinated chicken grilled on the skewer with a peanut satay dip

## Smashed Avocado Flat Bread £9.50

Served with hummus and red pepper pesto, on a bed of rocket salad

## Highland Venison Haunch £24.95

with Parmenter potatoes and chef veg pancetta wild mushroom jus

## Scottish Steak & Porter Pie £17.50

Tender Scottish beef with Black Isle Porter encased in puff pastry. Served with a choice of house-cut chips, boiled potatoes or potatoes dauphinoise and roasted vegetables

## Cullen Skink Pie £17.50

Scottish smoked haddock bound in a potato and leek cream sauce topped with puff pastry

## Salmon Fillet £26.95

Scottish smoked salmon fillet, dauphinoise potato, chef's house vegetables and a dill and white wine cream sauce

## Smoked Haddock Risotto £19.50

Scottish smoked haddock and garden pea with creamy risotto rice

## Lava Stone Steaks

A brand-new dining experience- let our scorching lava stones be your canvas, allowing you to grill your Sirloin or Fillet Steak to your exact specifications.

We invite you to unleash your inner grill-master, ignite your culinary creativity, and relish an unforgettable self-grilling experience with lava rocks. It's more than dining; it's an adventure!



## Grill

### Allangrage Burgers £16.50

Our burgers are served with salad, dill pickles, local beer battered onion rings, house 'slaw and house-cut chips

#### Highland 8oz Beef Burger

#### Munlochy Fried Chicken Burger

#### Halloumi & Honey Burger [ **V** ]

#### Mushroom & Kidney Bean Burger [ **VG** ]

### Scottish Steak [ **GFO** ]

Served with chef's house vegetables, cherry vine roasted tomatoes and rocket salad.

Served with house cut chips and beer battered onion rings

#### 10oz Scottish Sirloin Steak £29.50

#### 8oz Fillet Steak £36.50

+ a sauce +£2.00

Pepper | Garlic Butter | Chimichurri |

Scottish Blue Murder Cheese

## Sides

### House-cut Chips [ **V, VG, GFO** ] £4.50

### Onion Rings [ **V** ] £4.50

### House Salad [ **V VGO GF** ] £4.50

### House 'Slaw [ **V GF** ] £4.50

### Garlic Mushrooms [ **V** ] £4.95

### Halloumi Fritters [ **V** ] £7.50

### Nachos Cheese [ **V** ] £7.95

Haggis & Cheese £8.95

Veggie Haggis & Cheese [ **V** ] £8.95

# Desserts

## Cheesecake of the Day £9.95

Chef's own cheesecake please ask for today's flavour

## Banana Split £9.50

An 80s classic with a twist... caramelised banana with Miele's gelato, fresh cream, wafers, chocolate sauce and a berry coulis [ **GF** ]

## Sticky Toffee Pudding £9.00

Homemade sticky toffee pudding with a toffee sauce and Miele's vanilla gelato

## Chocolate Brownie £9.00

Served with Miele's vanilla gelato [ **GF** ]

## Miele's Gelato £2.00/scoop

Served in a tub or on a cone. Ask for today's flavours [ **GF** ]

## Eton Mess Sundae £9.50

Miele's vanilla gelato layered with crunchy meringue, whipped cream, raspberry coulis and fresh raspberries [ **GF** ]

## Churros £10.50

Traditional Spanish fried pastry, sprinkled with cinnamon sugar and served with warm fudge, toffee sauce and Miele's vanilla

## Allangrange Cheese Board £12.95

Selection of Scottish cheese served with Hebridean oatcakes, celery, fresh fruit and our house chutney

## Allangrange Affagato £7.95

Miele's vanilla gelato with a shot of espresso and Amaretti biscuit. Why not add a wee liqueur for additional cost?

Amaretto | Drambuie | Baileys | Glayva

[ **V** ] Veggie [ **VG** ] Vegan [ **VGO** ] Vegan Option Available [ **GF** ] Gluten Free [ **GFO** ] Gluten Free Option Available

For allergen information please speak to a member of staff before ordering