



The Allangrange

BAR | RESTAURANT | FUNCTIONS | HOTEL

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ORDERING

Your waiter will take your order. Due to the current COVID-19 guidance please wear a mask and observe social distancing when not seated at your table.

FOOD ALLERGIES

Our priority is to provide delicious food for all. If you have any allergies, please discuss them with a member of staff before ordering.

WIFI

NETWORK: Allangrange Hotel. PASSWORD: **lobster1**

DO YOU HAVE A SECOND?

We hope you have a great meal. If you would like to help us out there is something you can do to help our small business... **Leave us a review on Google!**

If there is anything we could do to make your experience better, please tell a member of staff. Thank you and enjoy your meal.



The Allangrange

LUNCH MENU

CHEF'S SOUP OF THE DAY £5.50

Served with freshly baked bread.

HAGGIS PAKORA £7.95

Our take on a classic favourite accompanied by fresh dressed salad & homemade chilli jam.

VEGGIE HAGGIS PAKORA [V] £7.95

The vegetarian option of a classic favourite, accompanied by fresh dressed salad & homemade chilli jam.

TOMATO & BASIL BRUSCHETTA [V, VG] £6.50

Tossed in olive oil with rocket & balsamic dressing.

THE CLASSIC CLUB £9.95

Chicken, lettuce and bacon with egg mayonnaise served with freshly dressed salad.

STEAK & CHEESE CIABATTA £9.95

Steak and Orkney matured cheddar, with a crisp side salad.

CHICKEN CHIMICHANGA £9.95

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

VEGAN CHIMICHANGA [V, VG] £9.95

Refried beans, mixed peppers, onions, cheese and savoury rice encased and deep fried in a tortilla and served with salad, guacamole and salsa.

FISH GOUJONS & HOUSE-CUT CHIPS £9.50

Scottish Haddock, deep fried in beer batter with tartar sauce and a crisp salad.

MACARONI & CHEESE [V] £8.50

Served with garlic bread and freshly dressed salad.

BATTERED HADDOCK WRAP £9.50

With mixed leaves and lemon mayonnaise with house-cut chips.

MOULES FRITES [GFO] £9.00

Steamed blue lip west coast mussels bound in your choice of a white wine or whiskey sauce with house-cut chips and dipping bread.

HOUSE SANDWICHES

Available as a sandwich (choose from: white, brown or gluten free bread) ciabatta or wrap.

All sandwiches served with dressed leaves & house slaw.

Sandwiches can be toasted on request.

GOATS' CHEESE £6.95

Melted goats' cheese and red onion marmalade.

HUMMUS AVO [V, VG, GFO] £6.95

Hummus, avocado and roasted red pepper.

HAM & CHEESE £6.95

Honey roast ham & Orkney cheddar cheese.

ROAST CHICKEN MAYO £6.95

Roast chicken in a garlic and herb mayo.

EGG & ROASTED RED PEPPER [V] £5.95

Egg mayonnaise and roasted red pepper.

CHEESE [V] £6.50

Orkney matured cheddar & coleslaw.

TUNA & CHEESE £6.95

Tuna mayonnaise and Orkney cheddar cheese.

SIDES

HALLOUMI FRITTERS [V] £6.95

HOUSE-CUT CHIPS [V, VG, GFO] £4.00

ONION RINGS [V] £3.50

HOUSE SALAD [V, VG, GF] £2.95

SLAW [V, GF] £3.00

NACHOS choose from: £7.50

CHEESE [V, GF]

HAGGIS + CHEESE

VEGGIE HAGGIS + CHEESE

LOADED FRIES choose from: £7.50

HAGGIS

VEGGIE HAGGIS [V]

[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

The Allangrange

DINNER MENU

STARTERS

SOUP OF THE DAY £5.50

Chef's soup of the day served with freshly baked bread.

DUCK CONFIT SALAD £9.00

Warmed duck leg confit salad served with our homemade sweet plum dressing.

SWEET POTATO & PECAN SALAD £7.50

[V, VG, GF]

CAESAR SALAD [GFO] £6.50

Cos lettuce, boiled egg, fried pancetta, croutons and parmesan.

ADD CHICKEN + £1.50

ADD GARLIC KING PRAWNS + £2.00

HAGGIS PAKORA £7.95

Our take on a classic favourite – accompanied by crisp, dressed leaves and our house chilli jam.

VEGGIE HAGGIS PAKORA [V] £7.95

The vegetarian option of a classic favourite – accompanied by crisp, dressed leaves and out-house chilli jam.

GRILLED HALLOUMI [V] £7.50

Served on a salad of roasted sweet potato, rocket and pecan nuts, and finished with a honey glaze.

CRABCAKES £8.00

Moray Firth crab bound in golden breadcrumbs with crisp, dressed leaves and a sweet chilli mayo.

GARLIC & CHILLI KING PRAWNS [GFO] £8.50

Served on a toasted ciabatta with lemon crème fraîche.

SCOTTISH MACKEREL PATE £8.50

Served with beetroot purée, dressed leaves, horseradish crème fraîche.

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

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The Allangrange

DINNER MENU

MAINS

HIGHLAND VENISON HAUNCH [GFO] £23.00

Pan-fried venison haunch steak served with Parmentier potatoes, green beans and a bacon and mushroom jus.

WEST COAST MUSSELS [GFO] £17.00

Steamed West Coast mussels in your choice of a white wine or a whisky sauce and served with freshly baked bread.

WEST COAST LANGOUSTINES [GFO] £18.50

Braised in white wine and served with garlic butter, side salad, fresh lemon and chunky bread.

ALFREDO LINGUINE

Bound in a creamy, Cajun-style sauce – available with chicken or seafood.

CHICKEN £14.95

SEAFOOD £16.95

FISH 'N' CHIPS £15.50

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

VEGAN FISH & CHIPS [v, vg] £14.95

Banana blossom coated in crispy beer batter and served with house-cut chips, vegan tartar sauce and salad.

CHICKEN CHIMICHANGA £16.95

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 [v, vg] £15.50

Refried beans, mixed peppers, onions, cheese and savoury rice encased and deep fried in a tortilla and served with salad, guacamole, salsa and house-cut chips.

BEEF SHORT RIB [GFO] £23.00

With red wine gravy, horseradish mash and roasted root vegetables.

SCOTTISH SIRLOIN STEAK [GFO] £28.00

10oz steak with roasted vegetables, cherry vine roasted tomatoes and rocket salad. Served with house-cut chips and Black Isle Blonde beer battered onion rings with a choice of sauce. Sauces to choose from: whisky, pepper, garlic butter or Scottish Blue Murder cheese.

ADD 4 LANGOUSTINES £8.00

ADD 6 KING PRAWNS £8.00

SURF'S UP [GFO] £32.50

Langoustines, garlic king prawns, mussels, mackerel pâté, hot and cold smoked salmon, and crab cake with lemon mayo, salad, bread and oatcakes.

CAESAR SALAD £12.50

Cos lettuce, boiled egg, dried pancetta, croutons and parmesan cheese.

ADD CHICKEN £2.50

ADD GARLIC KING PRAWNS £3.50

MACARONI CHEESE [v] £14.95

Served with freshly dressed salad, garlic bread and house-cut chips.

BEETROOT RISOTTO [v, vgo, gfo] £16.95

Served with goats' cheese and garlic ciabatta.

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

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DINNER MENU

MAINS

BURGERS

Our very own in-house burgers served in a toasted brioche bun. Burgers are accompanied by salad, dill pickles, Black Isle Blonde beer battered onion rings, slaw and house-cut chips.

£15.50

HIGHLAND 8OZ BEEF BURGER

SCOTTISH 8OZ VENISON BURGER

MUNLOCHY FRIED CHICKEN BURGER

HALLOUMI & HONEY BURGER [V]

MUSHROOM & KIDNEY BEAN BURGER [VG]

Ag PIES

Pies are served with a choice of boiled baby potatoes or house-cut chips and roasted vegetables

£16.50

SCOTTISH STEAK & ALE PIE

Tender Scottish beef cooked in Black Isle Blonde beer, with a rich gravy.

CULLEN SKINK PIE

Scottish smoked haddock, sauteed leeks and potato bound in a rich, creamy sauce.

HIGHLAND VENISON PIE

Filled with delicious venison, winter vegetables, juniper and red wine gravy.

MEDITERRANEAN VEGGIE PIE [V]

Root vegetables in a rich tomato sauce.

SIDES

HALLOUMI FRITTERS [V] £6.95

HOUSE-CUT CHIPS [V, VG, GFO] £4.00

ONION RINGS [V] £3.50

HOUSE SALAD [V, VG, GF] £2.95

SLAW [V, GF] £3.00

NACHOS choose from: £7.50

CHEESE [V, GF]

HAGGIS + CHEESE

VEGGIE HAGGIS + CHEESE

LOADED FRIES choose from: £7.50

HAGGIS

VEGGIE HAGGIS [V]

The Allangrange

DINNER MENU

DESSERTS [V]

CHEESECAKE OF THE DAY £8.95

Chef's own cheesecake served with a Scottish berry compote.

BANANA SPLIT [GFO] £8.00

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

STICKY TOFFEE PUDDING £8.50

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

WARM CHOCOLATE BROWNIE [GF] £8.50

Served with Miele's vanilla gelato.

ALLANGRANGE AFFAGATO £7.50

Miele's vanilla gelato with a shot of espresso and Amaretti biscuit.

THE BIG KID SUNDAE £8.95

Miele's vanilla gelato with chocolate brownie chunks, fresh raspberries and strawberries and fresh cream.

ALLANGRANGE CHEESE BOARD £9.95

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

CHURROS £7.25

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

MIELE'S GELATO

Please ask for flavours.

Two scoops £4.00

Three scoops £5.50

The Allangrange

FEED THE BAIRNS!

Two courses £10
Three Courses £12

WEE STARTER

SOUP OF THE DAY

Chef's choice of soup, served with fresh bread.

CHEESY GARLIC BREAD [v]

Toasted bread with garlic butter and topped with parmesan cheese.

WEE MAINS

MACARONI CHEESE [v]

Served with house-cut chips and salad.

BANGERS & MASH [GFO]

House sausages with creamy mash, served with gravy.

FISH GOUJONS

Served with house-cut chips and salad.

CHEESE & TOMATO CIABATTA PIZZA [v]

Served with house-cut chips.

CHICKEN GOUJONS

Served with house-cut chips and salad.

4OZ BEEF BURGER

Served with house-cut chips and salad.

WEE DESSERTS [v]

ICE CREAM SUNDAE

Filled with Miele's gelato, fresh fruit and cream

MIELE'S GELATO

Please ask for flavours

KIDS MENU

[v] Veggie [vg] Vegan [vgo] Vegan Option Available [gf] Gluten Free [gfo] Gluten Free Option Available

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The Allangrange

**SUNDAY LUNCH
SHARING BOARDS**

£15.95 pp

CHOOSE FROM:

HIGHLAND ROAST BEEF

CHICKEN

SWEET POTATO, CASHEW & APRICOT TART

ACCOMPANIED BY:

Scottish Black Pudding

Roasted Vegetables

Roast Potatoes

Buttered Parsley Potatoes

Homemade Yorkshire Puddings

Red Wine & Thyme Jus

SUNDAY LUNCH