



# Nethybridge Dinner Menu

Served between 5pm- 8.30pm



## Starters

### **SOUP OF THE DAY (V, GF bread available)**

Our chef's homemade soup, warm crusty bread roll

### **STRATHMORE BRUSCHETTA (V)**

Tomato, red onion & basil bound in olive oil, garlic bread, petite leaves, balsamic glaze

### **HAGGIS BON BONS**

Traditional Scottish haggis bon bons locally sourced, Panko breadcrumbs, creamy mash, Speyside whisky sauce

### **CHICKEN & BACON CAESAR SALAD (starter) (GFA)**

Chef's bacon and chicken salad, Caesar dressing, toasted garlic croutons, Parmesan cheese

### **EGGS ROYALE**

Lightly toasted muffin, Scottish smoked salmon, freshly poached eggs, hollandaise sauce, salad garnish

### **KING PRAWNS LOLIPOPS**

Atlantic king prawns coated in Chef's Scottish beer and Cajun batter, Marie Rose and garlic mayo dips, fresh crisp salad garnish

### **PEARLS OF SEASONAL MELON (V)**

Raspberry coulis, Arran raspberry sorbet

### **SMOKED SCOTTISH SALMON (DF, GFA)**

Finest Scottish salmon, fresh crisp salad, Walkers oatcakes, capers, lemon wedge

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## Mains

### **NETHY BURGER (GFA)**

6oz Shorthorn beef burger locally sourced, relish, salad, chips, our own coleslaw, homemade onion rings

(add cheese £1.50, add bacon £1.50, add both £2.50)

### **ROBBIE BURNS BURGER**

6oz Shorthorn beef burger locally sourced, traditional Scottish haggis, relish, salad, chips, our own coleslaw, homemade onion rings

(add cheese £1.50, add bacon £1.50, add both £2.50)

### **PIRI PIRI CHICKEN BURGER (GFA)**

6oz chicken breast, mixed leaves, sliced tomato, our own coleslaw, homemade onion rings

(add cheese £1.50, add bacon £1.50, add both £2.50)

### **SCAMPI**

Traditional deep fried breaded scampi, chips, salad, homemade tartare sauce, lemon wedge

### **BEER-BATTERED HADDOCK FILLET (DF, GFA)**

Finest quality Scottish haddock coated in Chef's delicious crispy Scottish beer batter, deep-fried and served with chips, Scottish Choice garden peas, homemade tartare sauce, lemon wedge

## **STEAK & ALE PIE**

Tender chunks of locally sourced beef cooked in a Scottish Ale gravy, light puff pastry, chips, seasonal vegetables

## **CHICKEN & BACON CAESAR SALAD (main course) (GFA)**

Chef's bacon and chicken salad, Caesar dressing, toasted garlic croutons, Parmesan cheese

## **CHICKEN STRATHMORE (GFA)**

Pan seared breast of chicken, creamy mash, seasonal vegetables, peppercorn sauce, locally sourced haggis bon bons

## **SEABASS NOODLES**

Roast fillet of seabass, soy sauce, vegetable chow mein, spring onions

## **RIB EYE STEAK (DF, GFA) \***

8oz Prime Scottish steak locally sourced cooked to your preference, chips, tomato, mushrooms, homemade onion rings

## **KING PRAWN AND SCOTTISH SMOKED SALMON CAPPOLLINI**

Linguine pasta bound in Chef's homemade tomato and basil sauce, garlic bread

## **WILD MUSHROOM RISOTTO (V, GF, VEGAN with no Parmesan)**

Wild mushroom risotto, truffle oil, shaved Parmesan cheese

## **PASTA ARABIATTA (VEGAN)**

Roasted Vegetables, Napoli Sauce with a hint of spice

## **Side Orders**

PEPPERCORN, DIANE, OR SPEYSIDE

WHISKY SAUCE (GF)

£3.50

HOMEMADE ONION RINGS

£3.00

CHIPS (GF)

£2.70

GARLIC BREAD

£3.00

GARLIC BREAD & CHEESE

£3.50

SIDE SALAD (GF)

£3.50

HOMEMADE COLESLAW (GF)

£2.50

## **Desserts**

### **HOMEMADE CHOCOLATE BROWNIE**

Mackie's mint chocolate chip ice cream

### **HOMEMADE STICKY TOFFEE PUDDING**

Warm spiced date sponge, toffee sauce, Mackie's vanilla ice cream, brandy snap basket

### **TRIO OF MACKIE'S ICE CREAMS**

Vanilla, honeycomb or mint chocolate chip (GF – Please ask for no wafer)

### **CHEF'S HOMEMADE CHEESECAKE**

Baked vanilla cheesecake, forest berry compote, Chantilly cream

### **RASPBERRY & ALMOND FRANGIPANE TART**

Fruit coulis, Arran raspberry sorbet (VEGAN, GF, DF)

### **NETHY'S CHEESE PLATTER \***

Scottish cheese selection, Walker's oatcakes, grapes, celery sticks, caramelized red onion chutney

Enjoy your cheese with Kopke Port at extra £3.70

**For coffee menu & wine please ask your server**

**If you suffer from any food allergies or intolerances please inform your server upon placing your order**

(V-VEGETARIAN  
GF – GLUTEN FREE  
GFA – GLUTEN FREE AVAILABLE  
DF – DAIRY FREE  
VEGAN)



## \*SUPPLEMENTS

### Starters

#### **Smoked Salmon - £4.50 supplement**

Finest Scottish salmon, fresh crisp salad, Walker's oatcakes, capers, lemon wedge

### Main Courses

#### **Aberdeen Angus Rib Eye Steak - £10 supplement**

Locally sourced 8oz steak cooked to your preference served with chips, mushrooms, homemade onion rings & grilled tomato

### Desserts

#### **Cheese & Biscuits - £4.50 supplement**

Scottish cheese selection served with Walker oatcakes, grapes, celery stick and homemade fruit chutney

Any extra charges can be added to your room, your server will ask for your room key and ask you to sign for the extra charges. Alternatively you can pay for these after dinner at reception

**\*Extra charges for Guests booked on Dinner, Bed and Breakfast rate,  
not applicable to Bed and Breakfast Guests\***