

STRATHMORE
— HOTELS —
The Alexandra

Served between 12pm and 9pm

Starters

SOUP OF THE DAY	£5.15
Our chef's homemade soup, served with a Rustic Brown Roll	
BREADED HOWGATE BRIE WEDGES (V)	£6.25
Accompanied with Sweet Chilli and Dressed Leaves ^{1,3,5,6}	
HILL CAUGHT HAGGIS BON BONS	£6.25
Placed on Bashed Potatoes with a Whisky Cream Sauce ^{1,3,5,10}	
CURED HAM HOCK AND PEA TERRINE	£6.95
Presented with Beetroot Piccalilli and Scottish Oatcakes ^{1,3,6,10}	
PEAT SMOKED HIGHLAND SALMON AND NORTH SEA PRAWNS (G)	£7.50
Bound in Dill Mayonnaise with Brown Bread, Lemon and Salad ^{1,2,3,6,4}	
CRISPY VEGETABLE SAMOSAS	£5.95
Accompanied with Sweet Chili and Dressed Leaves ^{1,3,5,6,10}	
BATTERED CHICKEN FILLETS	£6.15
Served with Salad Garnish and Tomato Sauce ^{1,3,5,6,10}	

Mains

ROAST DINNER OF THE DAY (G)⁵	£15.50
With all the trimmings – please ask for today's choice	
STRATHMORE MEGA BURGER ^{1,3,5,6}	£15.75
Two 6oz Burgers with Bacon, Cheddar, Relish, Fries, Coleslaw and Salad	
GOLDEN CRUMB VEGETABLE BURGER (V)	£13.15
Served with Mozzarella, Relish, Fries and Salad ^{1,3,5,8,10}	
CHEF'S CHICKEN JALFREZI	£15.50
Served with Basmati Rice and Naan Bread ^{1,6,10,11,13}	
OLD SCHOOL MAC N CHEESE (V) ^{1,3,5,10}	£11.10
Served with Rustic Fries and Garlic Bread	
CHEF'S HOMEMADE STEAK AND ALE PIE ^{1,3,5,6,10}	£13.25
Served with a selection of Vegetables and your choice of Fries or Potatoes	
BEER BATTERED FILLET OF MALLAIG HADDOCK ^{1,3,4,5}	£14.50
Accompanied with Tartare Sauce, Fries and Garden Peas	
CRISPY BREADED SCAMPI ^{1,2,3,4,5}	£14.00
Accompanied with Tartare Sauce, Fries and Garden Peas	

SPINACH AND RICOTTA TORTELLINI (V)^{1,3,5,7,11} £11.25
Coated with Green Pesto and Shavings of Parmesan

STEAMED FILLET OF SCOTTISH SALMON (G) ^{3,4,5} £15.25
Simply Served with Boiled Potatoes, Green Beans and Hollandaise

PRIME 8oz ABERDEEN ANGUS SIRLOIN STEAK (G)^{1,3,5,10} £22.50
Served with Rustic Fries, Onion Rings, Grilled Tomato, Mushrooms and pepper sauce if you like.

CAJUN BREAST OF CHICKEN ^{3,5,6,10} £13.25
Presented with Salad, Rustic Fries, BBQ Sauce and Coleslaw

CHEF'S SALADS

Roast Ham and Scottish Cheddar (G)⁶ £12.95

Peat Smoked Salmon and North Sea Prawns (G) ^{2,3,4,5,6} £13.95

Howgate Brie and Cranberry (V) ^{5,6} £11.95

Side Orders

WHISKY PEPPER SAUCE ^{1,6,10} £2.50
GARLIC BREAD ^{1,3,5} £2.50
ONION RINGS ^{1,3,5,} £2.75
CHEESY GARLIC BREAD ^{1,3,5} £2.95
FRIES £2.75
MIXED SALAD ⁶ £2.95
HOMEMADE COLESLAW ^{3,5} £2.10
TOMATO AND ONION SALAD ⁶ £2.15
BREAD AND BUTTER ^{1,3,5} £1.50

PUDDINGS

DARK CHOCOLATE FUDGE CAKE £5.50
Presented with Chantilly Cream and Chocolate Sauce ^{1,3,5,7}

WARM STICKY TOFFEE PUDDING £5.95
Coated with Butterscotch Sauce and Fresh Pouring Cream ^{1,3,5,7}

SCOTTISH TABLET ICE CREAM £6.25
Served in a Crispy Meringue Nest with Raspberry Sauce and a Wafer ^{3,5}

FINE HIGHLAND CHEESE'S £8.95
Accompanied with Fruit Chutney, Celery and Savory Biscuits ^{1,3,5,10}

STEAMED JAM SPONGE £5.95
Coated with Raspberry Jam and Crème Anglaise ^{1,3,5}

SALTED CARAMEL ROULADES (V) £5.50
Served with Chantilly Cream and Butterscotch Sauce ^{3,5}

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

ALLERGEN INFORMATION

1. GLUTEN 2. CRUSTACEANS 3. EGG 4. FISH 5. MILK 6. MUSTARD 7. NUTS 8. SOYA 9. SOLPHITES
10. CELERY 11. SESAME 12. LUPIN 13. PEANUTS 14. MOLLUSCS

Table Size is a maximum of 6 people from no more than 2 households