

DINNER MENU

STARTERS

CHEFS HOMEMADE SOUP OF THE DAY 1,3,5 served with bread roll and butter	£6.15
CLASSIC BRUSCHETTA (V) 1,3,5,10 grilled garlic bread with a fresh tomato salsa, chilli and a balsamic reduction	£5.95
CHICKEN WINGS OF FIRE (G/F AVAILABLE) 1,3,4,5,6,10 served with a BBQ sauce and creamy coleslaw	£6.95
NORTH SEA COD AND PANCETTA FISH CAKE 1,3,4,5,6,10 served with dressed salad, tartare sauce and lemon	£7.15
ONION BHAJIS (VEGAN) 6,10 served with plum sauce and salad garnish	£6.50
CAIRN OF SPEYSIDE HAGGIS 1,3,5,6,10 served with neeps and tatties and a wee dram of Nevis Whisky	£6.95
DUO OF PEAT SMOKED SALMON AND FRESH PRAWNS (G/F AVAILABLE) 1,2,3,4,5,6,10 bound in dill mayo served with salad, brown bread and lemon	£7.95
ALEX MIXED PLATTER TO SHARE 1,3,4,5,6,8,10 a plate of calamari rings, chicken wings, onion bhajis and onion rings with dips and coleslaw	£13.50

MAIN COURSES

CLASSIC DISHES

CHEF'S OWN STEAK AND ALE PIE 1,3,5,6,10 topped with flaky puff pastry, served with vegetables, and choice of mashed or boiled potatoes or rustic fries	£16.95
OLD SCHOOL MAC AND CHEESE (V) 1,3,5,6,10 served with rustic fries and garlic bread	£13.95
CHICKEN MILANESSE 1,3,5,10 breaded escalope of chicken on a bed of spaghetti bound in tomato sauce, topped with shavings of parmesan	£15.10
ALEX MEGA BURGER 1,3,5,6,10 two 6oz beef burgers with bacon, cheddar cheese, lettuce, sliced tomato and relish served with rustic fries, salad, and coleslaw	£16.95
SPINACH AND RICOTTA TORTELLINI (V) 1,3,5,10 served with a tasty passata sauce with wild mushroom and crispy leeks	£14.50
SLOW COOKED LAMB SHANK (G/F) 5,6,10 served with a rosemary and redcurrant sauce, crushed new potatoes and buttered green beans	£24.50 SUPP. OF £9.50 WHEN DBB
VEGETABLE BURGER (V) 1,3,5,6,11 served with salad, rustic fries, coleslaw and onion rings	£14.50

MAIN COURSES

CLASSIC DISHES CONTINUED

8OZ SIRLOIN STEAK (G/F AVAILABLE) 1,3,5,6,10 **£28.95** SUPP. OF £9.50 WHEN DBB
 cooked to your liking
 served with rustic fries, grilled tomato, mushrooms, onion rings, and a whisky and peppercorn sauce

SPAGHETTI CARBONARA 1,3,5,10 **£14.10**
 a rich creamy garlic and pancetta sauce finished with egg yolk

HUNTERS CHICKEN (G/F AVAILABLE) 1,3,5,6,10 **£15.75**
 chargrilled breast of chicken topped with barbeque sauce, grilled bacon, and cheese
 served with dressed salad, coleslaw and rustic fries

CURRIES

CHICKEN TIKKA MASALA (G/F AVAILABLE) 1,3,5,6,10 **£17.25**
 served with basmati rice, naan bread and rustic fries

VEGETABLE JALFREZI (VEGAN) (G/F AVAILABLE) 1,3,5 **£15.10**
 cauliflower, sweet potato, chickpea and spinach
 served with basmati rice and naan bread

SEAFOOD

TERIYAKI SALMON (G/F AVAILABLE) 1,4,5,7,10 **£17.50**
 served with tender stem broccoli and seasonal new potatoes

WHOLE TAIL BREADED SCAMPI 1,2,3,5,10 **£14.95**
 served with rustic fries, salad, peas and tartare sauce

BEER BATTERED HADDOCK 1,3,4,5,6,10 **£17.50**
 served with rustic fries, salad, peas, and tartare sauce

MOULES FRITES (G/F AVAILABLE) 1,2,5,10 **£14.95**
 Scottish mussels served in a white wine, garlic and cream broth, with rustic fries

SIDE ORDERS

GARLIC BREAD 1,3,10 **£2.95**

CHEESY GARLIC BREAD 1,5,6,10 **£3.50**

RUSTIC FRIES 1,5 **£2.95**

CHEESY RUSTIC FRIES 1,5 **£3.50**

WHISKY PEPPER SAUCE 1,5,6,10 **£3.50**

GIANT BATTERED ONION RINGS 1,3,5 **£4.00**

DRESSED MIXED SALAD 6,10 **£2.95**

BREAD AND BUTTER 1,3,5 **£1.65**

GLUTEN FREE BREAD AND BUTTER 3,5 **£2.15**

DESSERTS

STICKY TOFFEE PUDDING 1,3,5 served with sticky toffee sauce and vanilla ice cream	£7.25
CHERRY BAKEWELL CHEESECAKE 1,3,5,7 served with Chantilly cream and raspberries	£7.25
CHOCOLATE FILLED MINI CHURROS 1,3,5 traditional Spanish dessert of deep fried choux pastry dusted with sugar and cinnamon served with chocolate sauce	£7.25
OLD SCHOOL CHOCOLATE FUDGE CAKE 1,3,5 hot or cold, served with fresh cream or vanilla ice cream	£7.25
SALTED CARAMEL ICE CREAM (G/F AVAILABLE) 1,3,5 served on a crisp meringue nest, with berry coulis, cream, and a wafer	£7.25
HOT RASPBERRY SPONGE 1,3,5 moist vanilla sponge smothered with fruity raspberry jam served with custard	£7.25
DEEP FILLED APPLE PIE (VEGAN) 1 vegan shortcrust pastry topped with apple slices served with vegan ice cream	£7.25

Please let your server know if you have any dietary requirements and our chefs will do their best to accommodate your needs.

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 M/C = MAY CONTAIN G/F OR G/F AVAILABLE = GLUTEN FREE VARIETIES CAN BE MADE AVAILABLE

Please note, our kitchen uses items which contain nuts

VEGAN MENU

STARTERS

CRISPY FRIED VEGAN NUGGETS 1,6,10 served with BBQ sauce and dressed salad	£6.25
SAUTEED MUSHROOMS (G/F) 6,10 served with a sweet chilli sauce on toasted gluten free bread	£6.25
MIXED SALAD WITH CRISPY LEEKS (G/F) 6 served with a balsamic dressing	£5.75
JACKFRUIT WINGS 1,8,10 served with a delicious plum sauce and salad	£6.95

MAIN COURSES

VEGAN SAUSAGE 1,6,10 served with creamy mash and green beans	£12.95
SWEET POTATO AND CHICKPEA LOAF 1,6,7,10 served with dressed leaves	£13.10
QUORN COTTAGE PIE 1,8,10 served with garden peas	£13.50
WILD MUSHROOM, CHERRY TOMATO AND ASPARAGUS RISOTTO (G/F) 6,10	£13.20

DESSERTS

WARM CHOCOLATE BROWNIE TRUFFLE TORTE (G/F) (M/C 7) 8	£6.95
RASPBERRY SORBET (G/F)	£4.50
FRESH FRUIT SALAD (G/F)	£5.10
STICKY TOFFEE PUDDING WITH SALTED ICE CREAM 1 (M/C 7) 8	£7.15

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