



## Dinner Menu

Basket of freshly baked Bread with Butter - £3.95

### Starters

Soup of the day with Crusty Bread - £4.95

Cod, Chorizo and Manchego Cheese Croquettes served with Bravas Dipping Sauce - £7.50

Warm Salad of shaved Pastrami with Sauerkraut, Dill Pickles and Mustard Dressing - £7.50

Bang-Bang Prawns coated in a Sriracha Hot Sauce with Peppers, Fresh Chillies and Chopped Peanuts - £7.95

Goats Cheese coated in Panko Breadcrumbs served with a Rocket and Tomato Salad, Basil Pesto and Balsamic Vinegar - £6.95

Cullen Skink – Traditional Smoked Haddock, Potato and Leek Chowder - £6.95

Parfait of Chicken Livers served with Apple Chutney and Garlic Toast - £6.95

Classic Prawn Cocktail with Gem Lettuce, Tomato, Lemon and Marie Rose Sauce - £7.95

Platter of Melon and Soft Fruits with Passion Fruit Coulis and Mango Sorbet - £6.50

Tattie Scone with Scottish Smoked Salmon, Horseradish Cream Cheese and Lemon - £7.95

Mussels Mariniere with White Wine, Garlic, Shallots and a little Cream served with Garlic Toast - £8.95

Crispy Fried Langoustine Tails with Basil, Parmesan Aioli and Warm Tomato Sauce – £13.95

### Main Courses

Chicken Swiss Style with Smoked Sausage, Gruyere Cheese, White Wine, Leeks and Cream - £14.95

Barbacoa Beef with Chipotle Chillies, Pico de Galo Salsa, Guacamole, Soured Cream, Rice and Beans - £15.50

Chicken en-Croute stuffed with a Mushroom and Tarragon Mousseline served with New Potatoes and Sherry Cream Sauce - £15.95

Lambs Liver with Creamed Potatoes, Fried Onions, Cured Ham and Red Wine Sauce - £11.95

Escalope of Pork Schnitzel topped with Caramelised Pineapple, Crispy Bacon, Fried Egg and Beurre Noisette - £14.95

Chicken and Banana served with Sweetcorn Pancake and Mild Curry Sauce (please allow 15 minutes) - £14.95

8oz Fillet of Beef Stroganoff with Rice Pilaf - £29.95

Harissa Lamb Tagine served with Steamed Cous-cous, Almonds, finely Chopped Preserved Lemon and Flat Leaf Parsley - £15.95

Bang-Bang Prawn Tacos served with Salad, Salsa, Chopped Peanuts and Sriracha Hot Sauce - £15.95

### Speciality Fish and Seafood

Pan Fried Fillet of Sea Bass with a Sesame Beansprout and Pickled Ginger Salad, Crispy Prawn Dumplings and XO Sauce - £17.95

Highgrove Seafood Mixed Grill - £17.95  
(please ask for today's fresh selection)

Smoked Haddock Gratin with Potatoes, Spring Onions and Cheddar Cheese - £14.95

Fillet of Trout with French Beans, Sautéed Potatoes, Capers, Shallots and Parsley - £14.50

Pan Fried Scallops on a Warm Salad of Parmesan and Bacon, Anchovies, Blush Tomatoes, Basil Croutons and Balsamic Dressing - £19.95

Ale Battered Haddock with Crushed Peas, Homemade Tartar Sauce and French Fries - £13.95

Cioppino - Highgrove speciality Fish Stew fired up with Fresh Chillies and Smoked Paprika topped with Aioli Crouton - £17.95

Whole Sole Meuniere with Potatoes and Seasonal Vegetables - £17.95

### From the Grill

10oz Sirloin - £22.95    10oz Ribeye - £24.95    8oz Fillet - £29.95

(All steaks are served with Fried Onions, Mushrooms and Tomato)

Three Bone Rack of Lamb with Rosemary and Garlic Butter - £18.95

(add Five Tiger Prawns cooked in Garlic Butter) - £4.95

### Sauces

Brandy and Peppercorn, Red Wine Jus, Béarnaise and Café de Paris

### Vegetarian

Tomato and Basil Rigatoni Pasta with a Peanut and Goats Cheese Pesto - £11.95

Pan Roasted Cauliflower Steak with Chickpea Houmous, Almond Cous-cous and Harissa Dressing - £11.95

Sesame Beansprout and Pickled Ginger Stir Fry with Vegetable Dumplings, Cashew Nuts and Oriental Wasabi Ketchup - £11.95

### Salads

Half Melon and Prawn Marie Rose - £12.95

Creole Chicken with Fresh Mango, Curried Coleslaw, Cashew Nuts and a Lime and Coriander Dressing - £13.50

Creole Salmon with fresh Mango, Curried Coleslaw, Cashew Nuts and a Lime and Coriander Dressing - £14.95

### Sides

House Mixed Salad with Vinaigrette - £2.95

French Fries - £2.95

Parmesan and Chilli Fries / Cajun Fries - £3.50

Creamed Potatoes - £3.50

Sautéed Potatoes with Sea Salt and Rosemary - £2.95

Coleslaw / Curried Coleslaw - £2.50

Seasonal Mixed Vegetables - £2.50

PLEASE ADVISE US IF YOU HAVE ANY FOOD ALLERGIES, INTOLERANCES OR DIETARY RESTRICTIONS



### Drinks List

#### Cocktails

French Martini	£8.50
Vodka, Chambord and Pineapple Juice	
Candy Carnival	£8.50
Jolly Rancher infused Vodka, Cranberry Juice, Lemon Juice and Vanilla Syrup	
Costley Cosmo	£8.50
Vodka, Cointreau, Cranberry Juice and Peach Schnapps	
Mojito	£8.50
White Rum, Lime Juice, Sugar Cane Syrup and a dash of Soda	
Bramble	£8.50
Brockmans Gin, Lemon Juice, Sugar Cane Syrup and Blackberry Liqueur	
Sicilian Sunrise	£9.95
Citrus Vodka, Blood Orange Liqueur, Lemon Juice, Orange Sorbet and Champagne	
Earl Grey Mar-Tea-Ni	£8.95
Earl Grey infused Hendricks Gin, Lemon Juice, Rose Liqueur and Egg White (Optional)	
Who Knew Cherries Grew in Manhattan?	£8.50
Woodford Reserve, Cherry Syrup and Crème De Cerise	
Blood Orange Side Car	£8.95
Brandy, Blood Orange Liqueur, Apricot Syrup,	

### Beer and Cider

#### Draught

Amstel - 4.1%	£4.50
Coast to Coast – 4.6%	£4.50
John Smiths – 3.6%	£4.25
Orchard Thieves Apple Cider - 4.8%	£4.50

#### Craft and Bottled Beer

Arran Blonde – 5.0%	£4.50
Erdinger Weissbier – 5.3%	£4.50
Erdinger Alkoholfrei – 0.05%	£3.50
Harviestoun Schiehallion – 4.8%	£4.20
Harviestoun IPA – 5.8%	£4.20
Harviestoun Old Engine Oil – 6.0%	£4.20
Harviestoun Ola Dubh 12 – 8.0%	£4.20
Harviestoun Wheest Alcohol Free	£3.20
Brewdog Nanny State – 0.05%	£3.20
Birra Moretti – 4.6%	£4.00
Sol – 4.5%	£4.00
Heineken – 5.0%	£4.00
Heineken 0.0 Alcohol Free	£3.20
Guinness Original - 4.2%	£4.50

#### Bottled Cider

Old Mout Strawberry and Pomegranate – 4.0%	£4.50
Old Mout Pineapple and Raspberry – 4.0%	£4.50
Old Mout Kiwi and Lime – 4.0%	£4.50
Old Mout Berries and Cherries Alcohol Free	£3.50

#### Soft Drinks

Fever-Tree Mixers	£2.75
Bottled / Can Soft Drinks	from £2.50
Mineral Water Still/Sparkling	330ml - £2.25 / 750ml - £4.55

### House Pours

#### Spirits

(All measures served at 25ml unless otherwise stated)

Gordons Gin - 37.5%	£3.75
Smirnoff Vodka - 37.5%	£3.75
Captain Morgan White Rum - 37.5%	£3.75
Captain Morgan Spiced Rum – 37.5%	£3.75
Famous Grouse – 40.0%	£3.75
Hennessy VS – 40%	£4.00

#### Wine by the Glass

(Full Wine List Available on Request)

##### White

Sauvignon Blanc - Costley Santa Ema, Chile	125ml - £4.50 / 175ml - £5.25 / 250ml - £7.25 / Bottle - £20.95
Chenin Blanc/Semilion/Viognier - The Peach, South Africa	125ml - £4.75 / 175ml - £5.50 / 250ml - £7.50 / Bottle - £21.95
Chardonnay - Castillo de Monjardin, Spain	125ml - £4.75 / 175ml - £5.50 / 250ml - £7.50 / Bottle - £21.95
Pinot Grigio - Tollo, Italy	125ml - £4.95 / 175ml - £5.95 / 250ml - £8.25 / Bottle - £23.95

##### Rose

Zinfandel Rose - Costley Borrego Springs, USA	125ml - £4.50 / 175ml - £5.25 / 250ml - £7.25 / Bottle - £20.95
Apres La Pluie Rose - Domaine Jones, France	125ml - £4.95 / 175ml - £5.95 / 250ml - £8.25 / Bottle - £23.95

##### Red

Merlot - Costley Santa Ema, Chile	125ml - £4.50 / 175ml - £5.25 / 250ml - £7.25 / Bottle - £20.95
Malbec - Anubis, Argentina	125ml - £5.50 / 175ml - £6.95 / 250ml - £9.75 / Bottle - £27.50
Rioja Crianza - Campillo, Spain	125ml - £5.25 / 175ml - £6.50 / 250ml - £8.95 / Bottle - £25.95

Chocolate Box Shiraz - Rochland Estates, Australia	125ml - £5.50 / 175ml - £6.95 / 250ml - £9.75 / Bottle - £27.50
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##### Sparkling

Prosecco - Santi Nello, Italy	125ml - £6.25 / Bottle - £26.95
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