

THE LODGE ROOM BISTRO BAR MENU

STARTERS

Cullen Skink Soup with Bread Roll	GF	£6.50
North East Chowder Soup with Smoked Haddock, potatoes and cream		
Tomato and Mozzarella Salad	V,Vg,GF	£6.00
North Sea Prawn Cocktail	GF	£6.75

MAINS

Ploughmans Scottish Cheese Platter	V	£11.50
StrathDon Blue, Highland Brie and Mature Cheddar with Ciabatta Bread and Red Onion Chutney		
Cold Poached Salmon Salad	GF	£14.25
Cold Poached Salmon with Dill Mayonnaise, Beetroot and Mixed Salad leaves.		
Cold Meat Platter	GF	£14.25
Ham Hock Terrine, Parma Ham and Mixed Olives with Salad leaves and Tomato and Chili Chutney.		
Burger Beef or No Beef	Vg	£11.75
Premium 6oz Steak or 4oz No Meat Burger served on a Brioche Bun with Chips		
Moray Firth Scampi Basket		£13.25
Whole Langoustine Tails, Tartare Sauce and Chips		
Haddock and Chips		£14.50
Breaded Fillet of Haddock and Chips		

DESSERTS

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Icecream	V	£6.50
Belgium Chocolate Brownie with Salted Caramel	Vg GF	£6.50
Duo of Ices. Mango and Black Cherry	Vg GF	£5.50

SIDES & BAR NIBBLES

Mixed Olives	£3.50
Chorizo Sausage with Red Wine & Honey	£5.50
Brown Bread Roll	£1.50
Gluten Free Roll	£2.50
Ciabatta with Olive Oil and Balsamic	£3.75
Onion Rings	£3.00
French Fries	£3.00

This menu allows you the flexibility of eating out al-fresco in our grounds, in your room, or in our restaurant.

Local Suppliers:

Beef and venison from MacWilliams
North Sea Fish and Seafood from Campbells.
Fruit and vegetables from Turrieffs of Montrose, Rapeseed Oil from Ola

Food Allergy Information:

V-vegetarian, Vg-vegan, GF-Gluten Free
Should you have further food allergy concerns please let your server know and we will provide advice.