

THE LODGE BISTRO BAR SUPPER MENU 2022

Serving Thursday, Friday, Saturday and Tuesday

STARTERS

Soup of the Day with Malted Wheat Petit Pain	Vg, GF	£5.25
Crispy King Prawns with salad garnish and sweet chilli sauce		£7.50
Haggis Bon Bons with Arran Mustard Mayonnaise		£6.50
North Sea Prawn Cocktail on a bed of lettuce	GF	£6.75

MAINS

Mac & Cheese with salad garnish	V	£12.75
Steak and Ale Pie with chips and vegetables		£15.50
Penne Pasta Arrabiata with Grilled Goats Cheese and grated parmesan with vegan Mozzarella Meat Eater option with sliced Chorizo and parmesan	V Vg	£13.75
Burger Beef or No Beef (GF Roll + £0.75) Aberdeen Angus 6oz or 4oz No Meat Burger served on a Brioche Bun with Chips	Vg, GF	£13.50
Moray Firth Scampi Basket Whole Langoustine Tails, Tartare Sauce and Chips		£13.75
Haddock and Chips Breaded Fillet of Haddock and Chips	GF	£15.50

DESSERTS

Raspberry Crème Brûlée with Shortbread	V	£6.50
Belgium Chocolate Brownie with Salted Caramel ice cream	V	£6.50
Sticky Toffee Pudding with Butterscotch Sauce and vanilla ice cream	V	£6.50
Lemon Tart with Black Cherry Sorbet	V	£6.25
Duo of Sorbets. Mango and Black Cherry	Vg GF	£5.75
Scottish Cheese Platter with crackers and pickle	V	£9.75

SIDES & BAR NIBBLES

Mixed Olives	£3.50
Bread Roll (Gluten Free +£0.75)	£1.50
Ciabatta with Olive Oil and Balsamic	£3.50
Onion Rings	£3.50
French Fries	£3.50

Please note 10% Service Charge for tables of 6 or more

Local Suppliers:

Beef and Venison from MacWilliams
North Sea Fish from King Foods and Campbells.
Fruit and vegetables from Turrieffs of Montrose.

Food Allergy Information:

V-Vegetarian, Vg-Vegan, GF-Gluten Free

Any food allergy concerns please let your server know.