

THE LODGE BISTRO MENU 2024

Wednesday to Saturday. Pre-order by 17:00

STARTERS

Cullen Skink Soup with Malted Wheat Petit Pain	GF	£7.50
Haggis Bon Bons with Arran Mustard Mayonnaise		£7.75
North Sea Prawn Cocktail on a bed of lettuce	GF	£7.50
Duo of Smoked Salmon accompanied with Dill Aioli and salad	GF	£9.50
Tomato and Mozzarella Salad	V, Vg, GF	£6.75

MAINS

Haddock and Chips	GF (on request +£1)	£16.50
Breaded Fillet of Haddock, Chips and Peas		
Steak and Ale Pie		£16.50
with Chips and Vegetables		
Moray Firth Scampi Basket		£14.75
Whole Langoustine Tails coated in breadcrumbs, Tartare Sauce and Chips		
Penne Pasta Arrabiata		£13.75
with Grilled Goats Cheese and grated parmesan, or		
with vegan Mozzarella, or		
with Sliced Chorizo and parmesan (Meat Eater option)		
Burger	Beef or No Beef (GF Roll + £1.00)	Vg, GF
£14.50		
Aberdeen Angus 6oz or 4oz No Meat Burger served on a Brioche Bun with Chips		

DESSERTS

Belgium Chocolate Brownie with Salted Caramel ice cream	V	£6.50
Sticky Toffee Pudding with Butterscotch Sauce and Vanilla ice cream	V	£7.25
Lemon Tart with Black Cherry Sorbet	V	£6.50
Duo of Sorbets. Mango and Black Cherry	Vg GF	£5.75
Scottish Cheese Board (3 cheeses) with crackers and pickle	V	£9.75

Sauces: Peppercorn, Bernaise

£3.00

SIDES & BAR NIBBLES

Mixed Olives	£3.50
Bread Roll (Gluten Free +£1.00)	£1.50
Ciabatta with Olive Oil and Balsamic	£3.50
Onion Rings	£3.50
Sweet Potato Fries	£4.25
French Fries	£3.75

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.

Please note 10% Service Charge will be added to the bill.