

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

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

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
Sauces: Peppercorn, Bernaise.	£3.00

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.