## The Red Pepper



## Dinner Menu

## Cullen Skink Soup (F, GF)

Scottish smoked haddock with potatoes, leeks \& cream

Aultbea Black Pudding (DF)
On dressed rocket leaves with crispy pancetta \& a sprinkle of pomegranate seeds

## Steamed Mussels (F)

Cooked in a garlic, white wine \& parsley cream sauce

| £7.25 | Mackerel Fillet (F) | £7.50 |
| :---: | :---: | :---: |
|  | With sundried tomato, parmesan crust $\&$ watercress garnish |  |
| £7.95 | Locally Smoked Salmon (F) | £8.50 |
|  | On toasted ciabatta with horseradish dressing |  |
| £8.95 | Creamy Garlic Mushrooms (v) | £7.50 |
|  | Flamed in cognac, garlic \& cream |  |
|  | Chef's Soup of the Day (GF) | £4.95 |
|  | With Scottish oatcakes |  |

## Main Courses

## £21.95

On a bed of bubble \& squeak, baby vegetables $\&$ chorizo sauce

Fillet of Scottish Salmon (GF, F)
With creamed savoy cabbage, crispy pancetta \& sautéed potatoes

Highland Venison Steak (GF)
With a fondant potato, red cabbage, thyme \& blueberry sauce

Battered/Grilled Fresh Haddock (Grilled GF) Served with hand cut chips \& fresh tartar sauce
£18.95
£21.95
£14.95

## Starters

Spiced Crumb Hake (F)
£17.95
With paprika potatoes, tender stem broccoli \& baby carrots

Roasted Duck Breast (GF)

With shallot mash, plum sauce $\&$ creamed greens

Roasted Vegetable Filo Tarte ( $\mathrm{N}, \mathrm{V}$ )
£12.95
Topped with grilled goats cheese, pesto, balsamic glaze $\&$ fresh dressed salad leaves

10 z Scottish Sirloin (GFA, DF)
£29.95
Prime Scottish beef sourced locally served with hand cut chips, grilled tomato, mushrooms \& battered onion rings

## Side Dishes

| Mixed Leaf Salad (V,GF) | $£ 2.95$ |
| :--- | :--- |
| Buttered Baby Potatoes (GF) | $£ 3.50$ |
| Battered Onion Rings (V) | $£ 3.95$ |
| Homemade Coleslaw (GF) | $£ 1.95$ |
| Sweet Potato Fries (V, GF) | $£ 3.95$ |

