

FOOD MENU

THE
HARBOUR
INN

PLATES

Cullen Skink^(D) / Veg Scotch Broth^(V) 8

Served with sourdough & butter (G)

Haggis Neeps 'n' Tatties 10

Haggis Roll, Neep Puree, Shoestring Potato, Whisky Sauce (G)(D)

Steak Pie 14

Guinness Braised Beef, Puff, Seasonal Veg, Hand-Cut Chips

Fish & Chips 17

Beer-battered haddock, hand-cut chips, tartare sauce, peas, pickled red onion and a dressed salad (G*)

Macaroni Cheese 13

Three cheese macaroni served with garlic bread, hand-cut chips and dressed salad (G*,V,D)

Mince & Tatties 12

Slow braised minced beef, butter mash, marrowfat peas & red wine jus (D)

Steak Frites 15

8oz Bavette Steak, Hand-Cut Chips, Grilled Mushroom & Tomato, Peppercorn Sauce, Dressed Salad (D*)

Mexican Chilli Rice Bowl 10

Chilli Con Carne, Rice, Cheese, Nachos, Tortilla (G*)

Thai Green Chicken Curry 13

Tempura Chicken Breast, Thai Green Sauce, Pickled Ginger Kimchi, Pink Thai Yogurt, Sticky Rice (G*D*)

Bruschetta 9

Basil & sun-dried tomato pesto, cherry tomatoes, goats cheese, red onion marmalade & balsamic glaze (V,G,D*)

8oz Beef Burger 14

Beef burger, Cheddar Cheese, Chorizo, Lettuce, Tomato, Brioche, Hand-Cut Chips (G,D*)

Balmoral Chicken 15

Prosciutto wrapped, haggis stuffed chicken, clapham mash, haggis & bacon wellington, broccoli & peppercorn sauce (G,D)

Moules Marinieres 13

Steamed mussels in a white wine & garlic broth with crisp baguette (D,G*)

SHARING

Charcuterie Cheese Platter 22

Prosciutto, chorizo, salami milano, honey whipped goats cheese, aged cheddar, roquefort, sun-dried tomato pesto, blackberry bucky jam, piccalilli, bread medley (G,D*)

Artisan Bread Board 12

Medley of Anstruther sourdough, jalapeno cheese brioche, French boule, chia seed loaf, whipped truffle butter candle, EVOO & aged balsamic, whipped goats cheese, sundried tomato pesto, picallili (V,G,D*)

SIDES

Mixed Olives Mini Bread Sticks 5

Beer Battered Onion Rings (V,D) 5

Haggis Bon Bons Whisky Sauce (G,D*) 5

Teriyaki Pork Belly Bites 5

Hand-Cut Chips or Skinny Fries (V) 4

Cheesy Garlic Bread (V,D,G) 5

Truffle Parmesan Fries (V,D) 5

Tempura Chicken, Sweet Chilli Dip 5

Please inform your server of any allergies and/or dietary requirements.

Please note a discretionary service charge of 10% is added to all bills

G*can be made gluten free, D* can be made dairy free, G contains gluten, D contains Dairy, N contains Nuts, V vegetarian

W I N E L I S T

S P A R K L I N G

	125ML	175ML	250ML	BOTTLE
Terredirai Prosecco <i>Italy</i>	6.99			29.95
Gardet Tradition Brut Champagne <i>France</i>	12.99			72.95

W H I T E

Volandas Chardonnay <i>Chile</i>	4.99	5.99	8.99	24.95
Pinot Grigio Conviviale <i>Italy</i>	5.49	6.99	9.99	29.50
Whale Watcher Sauvignon Blanc <i>New Zealand</i>	5.99	8.99	11.99	34.95
Picpoul De Pinet <i>France</i>	6.99	9.49	12.99	36.50
Alba Vega Albarino <i>Spain</i>	7.49	9.99	13.99	41.50

R E D

Villarrica Cabernet Sauvignon <i>Chile</i>	4.99	5.99	8.99	24.95
Pinot Noir, Parlez-Vous <i>France</i>	5.49	6.99	9.99	29.50
Corryton Burge Shiraz <i>Australia</i>	5.99	8.99	11.99	34.95
Los Durmientes Malbec <i>Argentina</i>	7.49	9.49	13.49	38.50
Rioja Gordon Reserva Tinto <i>Spain</i>	7.99	10.99	14.99	43.95

R O S E

Out of America Zinfandel Rose <i>USA</i>	3.99	5.99	7.99	22.95
Rioja Gordon Rosado <i>Spain</i>	5.99	7.99	10.99	31.95
Aix-en-Provence Rose <i>France</i>	7.99	10.99	14.99	44.50