

# THE OATRIDGE HOTEL

## A LA CARTE

### MAINS

#### VEAL-TWO-WAYS

Escalope of veal, pan fried in two sauces, calvados brandy and apple served with crushed green peppercorn demi

£15.95

#### OATYS PORK DELIGHT

Slow roast Scottish pork belly, swine cheek, Stornaway black pudding accompanied with dauphinoise potato, carrot puree, pear puree, apple cider and pork jus

£15.95

#### ROAST RUMP OF LAMB

Served pink, set on crushed buttered boiled potatoes & parsley, surrounded in a pool of mint, rosemary, honey & red wine reduction

£14.95

#### OATRIDGE CHICKEN

Breast of chicken stuffed with haggis, wrapped with streaky smoked bacon, carved and accompanied with a whisky scented demi finished with double cream & parsley served with dauphinoise potatoes

£13.95

#### SEA BREAM COMBINATION

Breaded fillet of bream, sautéed in butter with king prawns set on a garlic, rosemary, lemon and white wine butter sauce

£15.95

#### GINGER AND CHILLI PRAWNS

Sautéed king prawns tossed in our own ginger, garlic, sweet chilli and butter sauce served with saffron rice

£15.95

All main dishes are served with skin on fries or baby boiled potatoes unless stated otherwise

