

THE OATRIDGE HOTEL

A LA CARTE

STARTERS

HOMEMADE SOUP OF THE DAY

Served with crusty bread & butter
£ 3.95

HAGGIS TRIO

Balls of haggis coated in breadcrumbs, beer batter and sesame seeds
set on a bed of buttered mashed neeps, flavoured with rosemary
drizzled with whisky sauce
£ 5.50

CHORIZO & BLACK PUDDING PARCELS

A mix of diced Stornaway black pudding and chorizo sausage
wrapped in filo pastry and laid on a bed of caramelized onion & balsamic crème
£ 5.50

CHICKEN LIVER PATE

Flavoured with Brandy and Port
served with oatcakes and an apple and tarragon coulis
£ 4.95

BRUSCHETTA

Toasted garlic bread topped with tomato, basil, feta cheese, red onion and garlic mushrooms
£ 4.95

TWO SALMON

Oak smoked & scented with Glenfiddich whisky, home cured gravadlax style, dill, salt and honey
thinly sliced and served with a pear and dill reduction
£ 7.95

SCALLOP AND PANCETTA

Seared queen scallops, set on a bed of sweet pea and mint puree, topped with crispy pancetta
£ 8.50

GARLIC BUTTER KING PRAWNS

Sautéed king prawns in a garlic butter sauce
served with crusty bread
£ 7.50

