

RAPPERS, CIABATTA AND OPEN SANDWICHES

Thai Chicken Rapper £4.95

A soft flour tortilla filled with crisp lettuce, spring onion, coriander, cucumber and sliced Thai chicken breast, served with a lime flavoured mayonnaise

Prawn Rapper £4.75

A soft flour tortilla filled with crisp lettuce, sweetcorn and North Atlantic prawns, bound in a garlic and paprika mayonnaise

Mediterranean Vegetable Rapper (v) £4.55

A soft flour tortilla filled with mixed Mediterranean vegetables, green pesto and rocket leaves

Ciabatta Steak Sandwich £5.65

Chargrilled rib eye steak set in a crusty warm ciabatta with horseradish and smoked onions

Italian Ciabatta Sandwich £5.35

A warm crusty ciabatta sandwich filled with Parma ham, salami, pastrami, sunblushed tomatoes and buffalo mozzarella

Smoked Mackerel Ciabatta Sandwich £5.15

A warm crusty ciabatta sandwich filled with smoked mackerel tossed with cherry tomatoes, roasted peppers, capers and red onion in light herb vinaigrette

Open Sandwiches

Open sandwich fillings are served on fresh daily baked white or brown bloomer

Tuna Mayonnaise £4.25

Smoked Salmon and Lemon Crème Fresh £5.25

Egg Mayonnaise and Watercress £4.25

Ham, Mustard and Smoked Cheddar £4.55

Chicken Breast and Smoked Bacon Mayonnaise £4.55

All rappers, ciabattas and open sandwiches are served with side salad and root vegetable chips

(v) vegetarian

DESSERTS

Selection of Scottish Cheeses £3.55

Wedges of cheese with crisp celery, grapes and crackers

Trio of Dairy Ices £2.95

Three generous scoops of dairy ice cream topped with a selection of sauces

Eton Mess £3.45

Classic eton mess, crushed meringue, layered with fresh Tay raspberries and crème fraiche

Peach, Redcurrant and Rhubarb Sponge £3.55

A light steamed sponge pudding studded with ripe peaches, redcurrants and rhubarb, napped with a fresh egg custard

Chocolate and Nut Cheesecake £3.95

Baked short crusty pastry filled with cream cheese and chocolate topped with roasted almonds and hazelnuts

COFFEE

Filter coffee £1.10

Traditional filter coffee

Espresso £1.10

A small but potent coffee served black, characterised by a flavour and aroma so intense, it bites!

Cappuccino £1.30

A decadent combination of strong espresso smoothed out with equal quantities of steamed milk and foamed milk creating a luxurious cap, garnished with chocolate

Caffè latte £1.40

A long refreshing coffee served in a tall glass. Fresh espresso and steamed milk topped with a small amount of frothy milk

Mocha £1.65

A delicious medley of pure espresso and real chocolate, filled with steamed milk and crowned with a swirl of whipped cream. A rich and indulgent chocolate experience

Hot chocolate £1.55

A traditional favourite served in a tall glass with marshmallows on the side. Topped with lashings of whipped cream and garnished with chocolate

Irish & liqueur coffee £3.20

A delicious coffee blended with Irish Whisky or your favourite liqueur finished with a thick layer of fresh cream

 SHOULD YOU HAVE DIFFICULTY READING THIS MENU, COPIES ARE AVAILABLE IN LARGER BOLDER PRINT, OR THIS MENU CAN BE READ TO YOU BY YOUR HOST.

RESTAURANT & BISTRO

Nosey Parkers

RESTAURANT
&
BISTRO

STARTERS

Soup of the Day Medium £2.65 Large £3.25

Ask your waitperson for today's freshly prepared recipe, served with crusty bread

Loaded Garlic Bread (v) £3.05

Three generous wedges of garlic bloomer, topped with mature cheddar and sunblushed tomatoes or parmesan and spring onions

Bruschetta (v) £2.75

A rustic ciabatta rubbed with garlic and olive oil topped with tomato, red onion and basil leaves

Smoked Salmon and Crab Fishcakes £3.25

Trio of smoked salmon and crab fishcakes served on a rocket salad, accompanied with a lemon and coriander yoghurt

Haggis, Neeps and Tatties Cake £3.15

A layered cake of traditional haggis, neeps and tatties with a whisky and wholegrain mustard sauce

Black Forrest Ham Pate £3.75

A smooth blend of black forest ham pate served with a salad garnish, piccalilli and crisp breads

Chilled Pearls of Melon and Cassis (v) £3.25

Ripe pearls of seasonal melon nestling on a cassis sauce with Greek natural yogurt

Beetroot, Radish and Watercress Salad (v) £2.95

A crisp romaine salad with fresh watercress, radish and chargrilled beetroot, tossed in a herb dressing, topped, with shavings of parmesan

King Prawn Salad £4.15

Plump king prawns set on a crisp spring onion and mange tout salad, napped with a spiced mayonnaise and crisp pancetta

Chicken, Apricot and Pistachio Roulade £4.05

A tender chicken roulade infused with apricots and pistachio nuts served with sweet red onion chutney

MAIN COURSES

Deep Fried Fillet of Haddock £6.25

Fillet of haddock coated in beer batter served with a salad garnish, peas, lemon wedge, tartare sauce and French fries

Macaroni Cheese £5.55

Traditional macaroni pasta bound in a rich smoked cheddar sauce with a hint of mustard, topped with sunblushed tomatoes accompanied with garlic bread

Haggis, Neeps and Tatties £6.30

Traditional haggis, neaps and tatties chappit with a whisky and wholegrain mustard sauce

Fancy a Salad? £6.25

A choice of chicken Caesar, Peach Roquefort and Walnut Salad with sage oil(v), Ploughman's(v) or Hot Smoked Salmon with a caper, parsley and lemon dressing, all accompanied with potatoes or French fries

Fajitas £7.95

Choose from Chicken, Beef, Combo or King Prawn
Popular Mexican dish, strips of meat stir fried with peppers, onions and authentic Mexican spices, served with a trio of dips, guacamole, chilli salsa and sour cream

Vegetarian Fajitas (v) £6.55

(v) vegetarian

BITS ON THE SIDE

Onion Rings £1.95

Cajun Onion Rings £2.25

French Fries £1.95

Potato Wedges £2.15

Garlic Bread £2.25

Whole Button Mushrooms £2.35

MAIN COURSES

Chicken Tikka Kebab £6.55

Breast of chicken marinated in tikka spices, chargrilled, nestling on a bed of steamed rice served with a cucumber and mint sauce, chilli sauce and warm pitta bread

Beef Olives £6.25

A duo of beef olives, slowly casseroled in a red onion and mustard sauce set on a bed of herb mash potatoes

Vegetable and Nut Stroganoff (v) £5.95

A selection of seasonal vegetables and nuts flamed with brandy, set on a rich stroganoff sauce accompanied with a timbale of rice

Goujons of Salmon £6.35

Goujons of salmon coated in a lemon and herb crumb, deep fried and served on a crisp green salad, with homemade tartare sauce and French fries or potatoes

Chargrilled Gammon Steak £6.45

Tender gammon steak chargrilled, topped with pineapple and cinnamon and honey glaze with French fries or potatoes

Italian Meatballs £6.25

Chef's own recipe Italian meatballs bound in a rich tomato and basil sauce served on a bed of fresh linguini, accompanied with garlic bread and parmesan shavings

BITS ON THE SIDE

Mixed Leaf Salad £2.25

Greek Salad £2.25

Selection of Dips £0.50 each

Timbale of Rice £1.75

Mashed Potato £1.85

Vegetable and Potato Selection £2.65