

Nosey Parkers

REDUCED DINNER MENU

STARTERS

- Chef's Soup of the Day** £3.85
Please ask your waitperson for today's choice
- Tatties, Neeps and Venison Haggis** £4.85
Venison haggis flavoured with Balbair malt whisky set on neeps and tatties with Arran mustard sauce
- Rabbit Terrine** £4.85
A blend of rabbit and wild thyme served with a cranberry and port wine chutney and Scottish oatcakes
- Goujons of Pollack** £4.75
Fresh goujons of pollack, coated in a crisp sesame seed batter deep fried and served with a sweet yellow chilli and ginger dipping sauce
- Trio of Garlic Bread (V)** £4.45
Three generous wedges of grilled bloomer soaked in garlic butter, topped with smoked cheddar and tomatoes, talegio and red onion, port Salut and crisp apple
- Half Baby Pineapple (V)** £4.55
A tender baby pineapple scooped out and filled with paw paw, kiwi and pineapple compot, topped with a mango passion fruit foam and accompanied with a strawberry smoothie
- Wild Mushroom and Brioche (V)** £4.75
Warm brioche a tête filled with a selection of wild mushrooms gently simmering on a creamy sauce with chives and tomato concasse
- Nosey's Mezze (V)** £4.45
Humous, olives, sunblushed tomatoes, spiced citrus carrot salad accompanied with a slice of roasted garlic loaf and rosemary olive oil bread

MAIN COURSES

- Chicken Fajitas** £12.75
Strips of chicken quick fried in a wok, with peppers, onions and authentic Mexican spices, served with a trio of dips – sour cream, guacamole, and chilli salsa. Accompanied with flour tortillas and a salad garnish
- Stuffed Supreme Chicken** £11.55
A plump breast of chicken stuffed with Stornaway black pudding and pancetta, carved and presented on a sage and onion sauce
- Grilled Salmon** £9.85
Grilled fillet of salmon nestling on an Arbroath smokie mash napped with a saffron cream and samfire
- Beef Bourguignon** £9.75
Prime pieces of beef slowly braised with a red wine sauce, root vegetables, lardons of bacon, chestnut mushrooms and button onions, presented on a creamy horseradish mash potato

RESTAURANT
& BISTRO

MAIN COURSES

Fillet of Hake Tempura	£9.35
Fillet of fresh hake coated with a light tempura batter, served with a mint pea puree, homemade tartar sauce and french fries	
Escalope Pork	£9.95
A tender escalope of Pork coated with a pink peppercorn, button mushroom, bell pepper, brandy and mustard sauce	
Chicken Jalfrezi	£10.85
An aromatic Indian Jalfrezi sauce bound with strips of chicken accompanied with a timbale of basmati and wild rice, mini poppadoms and chotta naan bread	
Sirloin Steak	£14.75
A prime 8oz sirloin steak grilled to your liking with vine roasted tomato and salad garnish	
Goats Cheese Salad	£8.15
A crisp romaine salad, with soft creamy goats cheese, baby beetroot and balsamic roasted onions	
Sardine Salad	£8.85
Fillets of cooked and boned sardines marinated in basil oil, accompanied with a roasted vegetable salad	
Vegetarian Fajitas	£9.35
A selection of peppers, courgettes, baby corn, mushrooms, mange tout and onions, wok fried in authentic Mexican spices, served with a trio of dips – sour cream, guacamole, chilli salsa. Accompanied with flour tortillas and a salad garnish	
Pumpkin and Sage Ravioli	£9.15
Fresh pumpkin and sage ravioli drizzled with a shallot cream, served with garlic bread wedges	

DESSERTS

Trio of Sorbet	£4.35
Three generous scoops of tangy and refreshing fruit sorbet	
Selection of Cheeses	£5.15
An individual cheese board selection with crisp celery, grapes, apple chutney and oatcakes	
Homemade Sticky Toffee Pudding	£4.75
Moist sponge made to a traditional recipe using dates and muscovado sugar topped with a rich toffee sauce served with double cream	
Nosey's Profiteroles	£4.55
Light choux buns filled with a Chantilly banana cream topped with dark chocolate and hazelnut sauce	
Chocolate Mint Irish Cream Liqueur Cheesecake	£4.95
A rich biscuit base topped with a smooth chocolate mint Irish liqueur mousse accompanied with pistachio nut ice cream	
Meringue Nest with Red Fruits	£4.85
Hand piped crisp chewy meringue nest filled with seasonal red fruits topped with a dairy vanilla ice cream	