

# Evening Menu...

## Starters

Homemade Soup of the Day	4.25
Roulade of Oak Smoked Salmon and Citrus infused Cream Cheese, drizzled with Basil Pesto	6.50
Tower of Haggis, Mashed Potato and Creamed Turnip with a Whisky Jus	5.25
Chicken Liver Paté served with Spiced Apple Compote and Garlic Bread	5.50
Platter of Melon and Fresh Pineapple with a Sweet Berry Compote and Raspberry Sorbet	4.95
Cullen Skink – Smoked Haddock, Potato and Spring Onion Chowder	5.95
Cocktail of Prawns Marie Rose served with Seasonal Leaves	5.95
Pea and Potato Salad, bound in Mayonnaise, wrapped in Parma Ham, topped with Dressed Leaves and Fresh Parmesan	5.50
Sautéed Tiger Prawns in a Chilli and Ginger Butter with Seasonal Leaves	7.95
Tempura Chicken Strips with a Sweet Chilli Dip	5.25
Button Mushrooms and Spring Onion bound in a Garlic Cream Sauce and served in a Small Butter Crepe	5.75
Bruchetta topped with Goat's Cheese, Tomato and Caramelised Onion with a Sweet Balsamic Reduction	5.75

## Main Courses – see selected dishes available at £6.95 between 5pm and 6.30pm

### Meats & Pies

Haggis "Pie" – a steaming Bowl of Haggis topped with a Turnip Cream and a Spiral of Mashed Potato..... ...sprinkled with Oatmeal and served with a wee jug of Creamy Peppercorn Sauce £6.95	9.25
Pan Fried Lambs Liver with Caramelised Onions & a Rich Red Wine Gravy £6.95	9.25
Beef Stroganoff – Strips of Prime Beef sautéed with Mushrooms, Paprika, French Mustard ... ...and Brandy served with Basmati Rice.	13.95
Homemade Beef and Ale Pie with a light Puff Pastry.	9.95
Braised Shank of Lamb in a Madeira and Redcurrant Jus	13.95
Confit of Gressingham Duck, cooked slowly in Orange and Aromatic Spices, ... ...served with a Marmalade and Cointreau Reduction	12.95
Homemade Burger, fully garnished and served with Fries (please allow 15 minutes) - add Cheese or Bacon £6.95	8.95 9.50
Boeuf Bourguignon- Braised Chunks of Beef, Button Mushrooms and Shallots in a Red Wine Sauce	11.50
Chestnuts' Beef Lasagne – our own Recipe with Garlic Bread. £6.95	9.95
Our own Beef Fajitas served with Sour Cream, Cheddar Cheese and Salsa	12.95

### Seafood

Smoked Haddock, Salmon, Tiger Prawn and Potato Gratin topped with a Parmesan Crust	11.50
Breaded Fillet of Haddock served with Peas or a Salad Garnish and Homemade Tartare Sauce £6.95	9.95
Sautéed Black Tiger Prawns in a Chilli and Ginger Butter, served with Seasonal Leaves and Sautéed Potatoes	13.95
Smoked Haddock Mornay with Seasonal Vegetables & Mashed Potato, glazed with Scottish Cheddar	9.95
Baked Fillet of Salmon with a White Wine and Grape Cream £6.95	9.95
Deep Fried Scampi served with Peas or a Salad Garnish and Homemade Tartare Sauce	9.50
Risotto of Smoked Haddock, Mushroom and Spring Onion in a White Wine Cream	9.95

### Chicken

Cajun Spiced Breast of Chicken topped with a Cajun Cream Sauce served with Basmati Rice	10.25
Pan Fried Breast of Chicken with a Brandy and Soft Peppercorn Cream £6.95	9.50
Our own Chicken Fajitas served with Sour Cream, Cheddar Cheese and Salsa	9.95
Chicken Arrabiatta – Penne Pasta bound with Capsicum, Chicken and Onions in a Spicy Tomato Sauce	9.75
Tempura Chicken Strips served with a Sweet Chilli Dip, Salad & Fries	9.95
Our Own Red Thai Curry made with Pan Fried Strips of Chicken, Onions and Peppers... ...bound in a Red Thai Curry Sauce served with a Timbale of Rice and Mini Poppadoms	9.95

### **Vegetarian Dishes and Salads**

<i>Macaroni Cheese topped with Roasted Red Cheddar served with Garlic Bread</i>	£6.95	8.50
<i>Stroganoff of Mushroom and Spring Onion in a Paprika, French Mustard and Brandy Cream served on a bed of Rice</i>		9.25
<i>Our own Vegetable Fajitas served with Sour Cream, Cheddar Cheese and Salsa</i>		8.95
<i>A Savoury Pancake filled with Stir Fried Seasonal Vegetables in a Rich Napoli Sauce glazed with Mozzarella</i>	£6.95	8.25
<i>Chestnuts' Vegetarian Lasagne served with Garlic Bread.</i>	£6.95	9.95
<i>Salad of Prawns Marie Rose with Seasonal Leaves and Salads</i>		10.75
<i>Tossed Salad of Bacon Lardons, Croutons and Caesar Dressing topped with a Warm Breast of Chicken</i>		9.95
<i>Grated Scottish Cheddar and Fresh Fruit Salad with Seasonal Leaves and Salads</i>		9.95
<i>Prosciutto &amp; Pimento Salad with Tossed Leaves and a Sweet Red Pepper Dressing</i>		9.95
<i>Honey Roast Ham and Fresh Pineapple with Seasonal Leaves and Salads</i>		9.75
<i>Salad of Roasted Goats' Cheese, Beef Tomato and Fresh Basil with Pesto Dressing on Seasonal Leaves</i>		9.95

### **Steaks**

<i>Mature 8oz Scotch Sirloin Steak Garni</i>		18.95
<i>Mature 8oz Scotch Fillet Steak Garni</i>		22.95
<i>— both served with Tomato, Mushrooms, Onion Rings and Fries</i>		
<i>Why not add a sauce.....</i>	<i>Soft Peppercorn and Brandy Cream</i>	<i>Garlic Butter</i> <i>Red Wine Jus</i>

### **Side Orders**

<i>Garlic Bread - £2.50</i>	<i>Onion Rings — £1.95</i>
<i>French Fries - £2.50</i>	<i>Mixed or Green Salad - £1.95</i>
<i>Fresh Vegetables - £1.95</i>	<i>Crusty Bread— £1.50</i>



# DINNER DESSERT MENU

## Say Yes to the Pud!!

### Desserts

<i>Chestnuts' Banoffee Pie with Vanilla Ice Cream</i>	5.50
<i>Homemade Strawberry and Black Pepper Cheesecake served with Mascarpone Ice Cream</i>	5.50
<i>Our own Syrup Sponge set in a Bowl of Warm Custard</i>	5.50
<i>Chantilly filled Profiteroles drizzled with Chocolate Sauce</i>	5.50
<i>Warm Apple &amp; Cinnamon Crumble with a Wee Jug of Homemade Custard</i>	5.50
<i>Homemade Sticky Toffee Pudding smothered in Toffee Sauce</i>	5.50
<i>Cheese Platter - Cheddar, Stilton and Brie served with Mini Oatcakes</i>	6.75

### Chestnuts Sundaes

<i>- Banoffee Sundae – Pieces of Banoffee Pie with Vanilla and Puff Candy Ice Cream ...topped with Fresh Cream and Toffee Sauce</i>	6.25
<i>- Summer Fruit Sundae – Smooth Vanilla Ice Cream with Fruit Compote, Fresh Summer Fruits, ... ... Cream and Raspberry Coulis</i>	6.25
<i>- Sticky Toffee Sundae – a Coupe of Vanilla and Chocolate Ice Cream, Fresh Cream... ...and pieces of Sticky Toffee Pudding drizzled with Toffee Sauce</i>	6.25
<i>- Cheesecake Sundae – A delicious mix of Strawberry and Black Pepper Cheesecake, Vanilla ... .... and Mascarpone Ice Cream with Fresh Cream and Raspberry Coulis</i>	6.25
<i>- Profiterole Sundae – our own Chantilly filled Profiteroles with Fresh Cream, Chocolate... ...and Vanilla Ice Cream topped with Chocolate Sauce</i>	6.25
<i>- Tower of Ices – Strawberry, Chocolate, Mascarpone, Puff Candy and Vanilla Ices ...with Chocolate or Toffee Sauce</i>	6.25
<i>-Simply Vanilla Ice Cream! (For the smaller appetite)</i>	3.50

### Hot Beverages

<i>Black Coffee – £1.80</i>	<i>White Coffee – £1.85</i>	<i>Cappuccino – £2.20</i>
<i>– £1.80</i>	<i>Latte – £2.40</i>	<i>Americano – £1.80 Espresso</i>
<i>Macchiato – £1.95</i>		<i>Double Espresso – £2.20 Espresso</i>
<i>Mocha – £2.20</i>		
<i>Hot Chocolate – £2.40</i>	<i>Tea – £1.75</i>	<i>Earl Grey – £1.80</i>
	<i>Selection of Herbal Teas – £1.80</i>	

### Liqueur Coffees

<i>Irish - £4.50</i>
<i>Gaelic - £4.50</i>
<i>Royale - £4.50</i>
<i>Calypso – £4.50</i>
<i>Jamaican - £4.50</i>

*Russian - £4.50*

*Or try another liqueur of your choice*