

Lunch Menu.....

Starters

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| Homemade Soup of the Day | 3.75 |
| Chicken Liver Paté served with a Spiced Apple Compote and Garlic Bread | 4.95 |
| Haggis Tempura served with a Cranberry Dip | 4.95 |
| Platter of Melon and Fresh Pineapple with a Sweet Berry Compote and Raspberry Sorbet (v) | 4.75 |
| Cullen Skink- Smoked Haddock, Spring Onion and Potato Chowder | 5.25 |
| Bruschetta topped with Tomato, Caramelised Onion and Goats' Cheese with a Sweet Balsamic Reduction | 5.25 |
| Cocktail of Prawns Marie Rose served with Seasonal Leaves | 5.50 |
| Tower of Haggis, Mashed Potato and Creamed Turnip with a Whisky Jus | 4.95 |
| Tempura Chicken Strips with a Sweet Chilli Dip | 4.95 |
| Pea and Potato Salad, bound in Mayonnaise, wrapped in Prosciutto with Seasonal Leaves and Fresh Parmesan | 5.50 |

Main Courses

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| Baked Fillet of Salmon in a White Wine and Grape Cream | 9.25 |
| Homemade Beef and Ale Pie with a light Puff Pastry | 8.95 |
| Smoked Haddock, Salmon, Tiger Prawn and Potato Gratin topped with a Parmesan Crust | 9.75 |
| Cajun Spiced Breast of Chicken served with a Cajun Cream Sauce and Basmati Rice | 9.25 |
| Beef Stroganoff – Strips of Prime Beef sautéed with Mushrooms, Paprika, French Mustardand Brandy served with Basmati Rice. | 11.95 |
| Risotto of Smoked Haddock, Mushroom and Spring Onion bound in a White Wine Cream | 8.75 |
| Our own Macaroni Cheese topped with Roasted Red Cheddar served with Garlic Bread(v) | 7.50 |
| Breaded Fillet of Haddock served with Peas or a Salad Garnish and Homemade Tartare Sauce | 8.95 |
| Chestnuts' Lasagne – our own Recipe - Beef or Vegetarian, with Garlic Bread.(v) | 8.75 |
| Homemade Burger, fully garnished and served with Fries (please allow 15 minutes) - add Cheese or Bacon | 8.50 |
| Boeuf Bourguignon- Braised Chunks of Beef, Button Mushrooms and Shallots in a Red Wine Sauce | 10.50 |
| Pan Fried Breast of Chicken with a Brandy and Soft Peppercorn Cream | 8.95 |
| Deep Fried Scampi served with Peas or a Salad Garnish and Homemade Tartare Sauce | 8.50 |
| Chicken Arrabiatta – Strips of Chicken, Mixed Peppers and Onions bound with Penne Pasta in a Spicy Napoli Sauce | 8.95 |
| Tempura Chicken Strips served with Salad, Fries and Sweet Chilli Dip | 8.75 |
| Mushroom Stroganoff – Mushrooms sautéed with Paprika, French Mustard, Brandy... ...and Double Cream served with Basmati Rice.(v) | 8.25 |
| Pan Fried Lambs Liver with Caramelised Onions in a Rich Red Wine Gravy | 8.25 |
| 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 Pepper Sauce. | 8.50 |
| Steak Baguette – Sautéed Strips of Prime Steak, Mushrooms and Onions... ...served with a Salad Garnish and Fries. (Please allow 15 minutes) | 9.95 |
| Chicken Baguette – Strips of Chicken, Pepper and Onion in a Sticky Sweet Pepper Sauce... ... served with a Salad Garnish and Fries | 8.95 |

Steaks

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| Mature 8oz Scotch Sirloin Steak Garni | 17.95 |
| Mature 8oz Scotch Fillet Steak Garni | 20.95 |
| – both served with Tomato, Mushrooms, Onion Rings and Fries | |
| Why not add a sauce..... Sofi Peppercorn and Brandy Cream Garlic Butter Red Wine Jus | |

Our own Fajitas served with Sour Cream, Cheddar Cheese and Salsa.....

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| Vegetable – 7.95 (v) | Chicken – 8.95 | Beef – 11.95 |
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Salads

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| Salad of Prawns Marie Rose with Seasonal Leaves and Salads | 10.25 |
| Tossed Salad of Bacon Lardons, Croutons and Caesar Dressing topped with a Warm Breast of Chicken | 9.95 |
| Grated Scottish Cheddar and Fresh Fruit Salad with Seasonal Leaves and Salads(v) | 9.50 |
| Prosciutto & Pimento Salad with Tossed Leaves and a Sweet Red Pepper Dressing | 9.50 |
| Honey Roast Ham and Fresh Pineapple with Seasonal Leaves and Salads | 9.50 |
| Salad of Roasted Goats' Cheese & Beef Tomato drizzled with Olive Oil & a Balsamic Reduction | 9.50 |

Mozzarella glazed Crepes-

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| Mushroom and Spring Onion in a Garlic Cream.(v) | 6.25 |
| King Prawn, Smoked Haddock and Salmon. | 6.95 |
| Stir Fried Seasonal Vegetables bound in a Rich Tomato Sauce (v) | 6.25 |

Chunky Open Sandwiches and Wraps (served with Seasonal Leaves)

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| <i>Prawn Marie Rose</i> | 5.50 | <i>Scottish Cheddar and Coleslaw (v)</i> | 4.95 |
| <i>Melange of Smoked Salmon, Lemon Cream Cheese & Pesto</i> | 5.50 | <i>Shredded Duck and Plum Sauce</i> | 5.75 |
| <i>Caramelised Onion, Tomato & Goats' Cheese (v)</i> | 5.25 | <i>Honey Roast Ham & Wholegrain Mustard</i> | 4.95 |
| <i>Chicken and Bacon Mayonnaise</i> | 5.50 | | |

(served together with a portion of fries or bowl of soup - £2 supplement)

Side Orders

Garlic Bread - £2.50

French Fries - £2.50

Fresh Vegetables or Potatoes - £1.95

Onion Rings – £1.95

Mixed or Green Salad - £1.95

Crusty Bread – £1.50

OPENING TIMES

Sunday – Thursday 10 am – 12 midnight

Friday and Saturday 10am – 12.30 am

Lunch served 12 noon – 2.30pm Monday – Friday

12 noon – 5pm – Saturday & Sunday

Supper served 5pm – 9pm every day

Bar Open All Day

Why not email the Chef??!

*If you have a question about a recipe,
perhaps a special diet or would like to give him some feedback*

chef@chestnutshotel.com



LUNCH DESSERT MENU

Say Yes to the Pud!!

Desserts

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| <i>Chestnuts' Banoffee Pie with Vanilla Ice Cream</i> | 4.95 |
| <i>Homemade Strawberry and Black Pepper Cheesecake served with Mascarpone Ice Cream</i> | 4.95 |
| <i>Our own Syrup Sponge set in a Bowl of Warm Custard</i> | 4.95 |
| <i>Chantilly filled Profiteroles drizzled with Chocolate Sauce</i> | 4.95 |
| <i>Warm Apple & Cinnamon Crumble with a Wee Jug of Homemade Custard</i> | 4.95 |
| <i>Homemade Sticky Toffee Pudding smothered in Toffee Sauce</i> | 4.95 |
| <i>Cheese Platter - Cheddar, Stilton and Brie served with Mini Oatcakes</i> | 5.95 |

Chestnuts Sundaes

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| - <i>Banoffee Sundae – Pieces of Banoffee Pie with Vanilla and Puff Candy Ice Cream ...topped with Fresh Cream and Toffee Sauce</i> | 5.50 |
| - <i>Summer Fruit Sundae – Smooth Vanilla Ice Cream with Fruit Compote, Fresh Summer Fruits, Creamand Raspberry Coulis</i> | 5.50 |
| - <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> | 5.50 |
| - <i>Cheesecake Sundae – A delicious mix of Strawberry and Black Pepper Cheesecake, Vanilla... ... and Mascarpone Ice Cream with Fresh Cream and Raspberry Coulis</i> | 5.50 |
| - <i>Profiterole Sundae – our own Chantilly filled Profiteroles with Fresh Cream, Chocolate... ...and Vanilla Ice Cream topped with Chocolate Sauce</i> | 5.50 |
| - <i>Tower of Ices – Strawberry, Chocolate, Mascarpone, Puff Candy and Vanilla Ices ...with Chocolate or Toffee Sauce</i> | 5.50 |
| - <i>Simply Vanilla Ice Cream! (For the smaller appetite)</i> | 2.95 |

Hot Beverages

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| <i>Black Coffee – £1.80</i> | <i>White Coffee – £1.85</i> | <i>Cappuccino – £2.20</i> |
| <i>Latte – £2.40</i> | <i>Americano – £1.80</i> | <i>Espresso – £1.80</i> |
| <i>Double Espresso – £2.20</i> | <i>Espresso Macchiato – £1.95</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

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

Jamaican - £4.50

Russian - £4.50

Or try another liqueur of your choice