

## Festive a la Carte for bookings of 10 or less

### Starters

Button Mushrooms, Garlic Cream Sauce, Mozzarella Glaze, Wholemeal Crusty Bloomer

**£7.50 (GFA) (v)**

Chicken Liver Pâté, Red Onion Chutney, Oatcakes

**£7.50 (GFA)**

Thai Spiced Fishcake, Dressed Salad, Sour Cream Dip

**£7.95**

Fanned Melon, Pineapple and Berry Compote with Raspberry Sorbet and Fruit Coulis

**£7.50 (GF) (v)**

Homemade Soup of the Day served with Crusty Bloomer

**£4.95**

Tower of Haggis, Potato and Turnip Cream served with a Whisky Jus

**£7.50**

Prawn Cocktail with Little Gem Lettuce, Fresh Lemon and Wholemeal Bread

**£7.95 (GFA)**

Cullen Skink – Smoked Haddock and Potato Chowder served with Wholemeal Bread

**£7.50 (GFA)**

Piri Piri King Prawn Skewer, Sun Blushed Tomato Salad, Minted Raita

1 Skewer ~ **£6.95 (GF)**

2 Skewers ~ **£8.25 (GF)**

Goats Cheese, Beetroot and Apple Salad with Basil Pesto

**£7.50 (GF) (v)**

Crispy Tempura, Sweet Chilli Dip, Salad Garnish

Chicken ~ **£7.50**

King Prawn ~ **£8.25**

Mixed(Prawn and Chicken) ~ **£8.25**

Vegetable ~ **£7.25 (v)**

**IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT PLEASE INFORM YOUR SERVER**

**(GF) = Gluten Free      (GFA) = Gluten Free Alternative**

## **Main Courses**

(Unless otherwise stated all are served with Chef's choice of Seasonal Vegetables and Potatoes)

Traditional Roast Turkey with all the Trimmings

**£15.95 (GFA)**

Pan Fried Chicken Breast, Chasseur Sauce with Roast Root Vegetables

**£14.95 (GF)**

Fillet of Salmon in a White Wine Cream Sauce, Creamy Mash and Seasonal Vegetables

**£15.50 (GF)**

Home made Steak and Ale Pie topped with a Light Puff Pastry

**£14.95**

Thai Fishcakes, Salad, Fries, and Sour Cream Dip

**£14.95**

Breaded or Battered Fillet of East Neuk Haddock, Fries, Tartare Sauce and Garden Peas

**£15.95**

Cajun Breast of Chicken served with Basmati Rice and a Cajun Cream Sauce

**£14.95 (GF)**

Beef or Vegetarian Lasagne, Cheddar and Mozzarella Glaze, Salad, Garlic Bread

**£14.50**

Breaded Wholetail Scampi, Fries, Tartare Sauce and Garden Peas

**£14.95**

Moroccan Lamb and Red Pepper Tagine served with Basmati Rice and Naan Bread

**£15.50 (GFA)**

Smoked Haddock Mornay in Cream Sauce Glazed with Cheddar Cheese

**£14.95 (GF)**

Sea Bass Fillets, Sauteed Vegetables with Napoli Sauce and Basil Pesto

**£14.95(GF)**

Chestnuts Curry of the Day – Please ask your Server

**£14.95 (GFA)**

Seafood Trio, Sea Bass Fillet, Salmon and King Prawns with Garlic Butter

**£16.95 (GF)**

Pan Fried Lambs Liver and Bacon, Root Vegetables and a Red Wine Gravy

**£14.50 (GF)**

## **Teriyaki Noodle Bowl**

Stir fried Noodles, Onions, Peppers and Pak Choi with a Teriyaki sauce (v) and Prawn Crackers

**£11.95**

Add

1 Seabass Fillet ~ **£4.00**

Warm Salmon ~ **£4.00**

King Prawns ~ **£4.00**

Warm Chicken Breast ~ **£4.00**

## **Crispy Tempura, Sweet Chilli Dip, Salad Garnish and Fries**

Chicken ~ **£13.95**

King Prawn ~ **£15.95**

Mixed(Prawn and Chicken) ~ **£15.95**

Vegetable ~ **£12.95 (v)**

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## **BURGERS**

All served in a Toasted Brioche Bun with House Relish, a Battered Onion Ring with a Pickled Gherkin Skewer, Salad Garnish and Fries.

Also available in a Gluten Free Bun (GFA)

5oz Lean Scotch Beef Burger ~ **£13.95**

Double Beef Burger ~ **£16.95**

Cajun Chicken Breast ~ **£14.50**

Chargrilled Veggie Burger ~ **£12.95 (v)**

WHY NOT ADD...

Cheddar ~ **£1** Bacon ~ **£1.50**

Toasted Goats Cheese ~ **£2.00**

Blue Cheese ~ **£1.75** Brie ~ **£1.75**

Cajun Fries ~ **£2.00**

Peppercorn Sauce ~ **£1.95** Blue Cheese Sauce ~ **£1.95**

Red Wine Jus ~ **£1.95** Garlic Butter ~ **£1.95**

## **SCOTCH BEEF STEAKS**

All of our Steaks are hand cut by local Butchers A. Pickens and Sons from the Finest Quality 28 day aged Scotch Beef. Cooked to your preference and served with a Buttered Mushroom, Grilled Tomato, Battered Onion Rings and Fries (GFA)

8oz (225g) Sirloin ~ **£25.95**

8oz (225g) Fillet ~ **£28.95**

Why not add a Sauce

Peppercorn Sauce ~ **£1.95** Blue Cheese Sauce ~ **£1.95**

Red Wine Jus ~ **£1.95** Garlic Butter ~ **£1.95**

## **SIZZLING FAJITAS**

Served sautéed with Sweet Mixed Peppers and Onion Sizzling on a Cast Iron Skillet with Grated Cheddar Cheese, Salsa, Set Sour Cream and Soft Flour Tortillas (GFA)

Chicken - **£14.95**

King Prawn - **£15.95**

Mixed (Chicken and Prawn) - **£15.95**

Vegetable - **£13.25 (v)**

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## **CHESTNUTS SALADS**

**Served with Dressed Leaves, Peppers, Cucumber, Tomato, Onion, Coleslaw, Beetroot, Crisps, Boiled Egg and your choice of Fries or Baby Potatoes.**

Prawn Marie Rose ~ **£13.50 (GFA)**

Grilled Goats Cheese, Beetroot and Apple ~ **£12.95 (GF) (v)**

Honey Roast Ham and Breast of Chicken ~ **£12.95 (GF)**

Ploughmans ~ Cheddar Cheese, Pate, Pickle and Wholemeal Bloomer ~ **£12.95 (GFA)**

## **SIDE ORDERS**

Fries - £2.95    Cajun Fries - £3.50

Sautéed Potatoes - £2.50    Creamy Mash - £2.50

Wholemeal Bread - £1.95    Bread, Oil & Vinegar - £3.95

Garlic Bread - £2.50    Cheesy Garlic Bread - £3.50

Two Flour Tortillas - £1.95    Gluten Free Roll - £1.95

Vegetables - £2.95    Onion Rings - £3.50

Side Salad - £2.50    Coleslaw - £1.95

Hot Sauces – Peppercorn, Red Wine Jus or Blue Cheese - £1.95

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## Desserts

**All of our Ice Cream is Woody's 'The Cream of Ayrshire' Award Winning Luxury Dairy Ice Cream**

Traditional Christmas Pudding with Brandy Sauce

**£7.50**

Chestnuts Cheesecake of the Day served with Vanilla Ice Cream

**£7.50**

Melon, Pineapple, Berry Compote, Fruit Coulis, Strawberry Ice-Cream

**£7.50 – Sundae - £7.95 (GF)**

Baileys and Vanilla Panna Cotta served with Shortbread and Vanilla Ice Cream

**£7.50 (GFA)**

Rhubarb and Berry Crumble, Homemade Custard

**£7.50**

Profiteroles filled with Chantilly Cream, drizzled with Chocolate Sauce and served with Vanilla Ice Cream

**£7.50 – Sundae - £7.95**

Eton Mess, Berry Coulis and Raspberry Vanilla Ice Cream

**£7.50 – Sundae - £7.95 (GF)**

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream

**£7.50 – Sundae - £7.95**

Banoffee Pie served with Vanilla Ice Cream

**£7.50**

Trio of Puddings – Eton Mess, Profiterole and Mini Banoffee Pie

**£7.95**

Cheese Platter – Brie, Blue Cheese, Austrian Smoked Cheddar and Cheddar with Grapes, Apple and Celery (GFA)

Plate for 1 ~ **£6.95**

Slate for 2 ~ **£9.95**

### **Ice Cream Coupes (GFA)**

Vanilla, Chocolate, Strawberry, Tablet, Raspberry Ripple, Coconut Ice-Cream or Raspberry Sorbet topped with a fan wafer and your choice of sauce

1 Scoop - **£2.75**

2 Scoops - **£3.75**

3 Scoops - **£4.75**

Sauces available – Toffee, Chocolate or Berry Coulis

### **Sozzlers (GF)**

A single scoop of any Ice-Cream or Sorbet served with a Marbled Chocolate Pencil and a shot of.....

Espresso ~ **£4.95**

Liqueur ~ **£5.25**

### **DESSERT FOR LATER?**

If you haven't left room for a dessert why not take one home for later....

Cheesecake and Ice Cream ~ £6.00

Sticky Toffee Pudding and Ice Cream ~ £6.00

Profiteroles, Chantilly Cream, Chocolate Sauce and Ice Cream ~ £6.00

Eton Mess, Berry Coulis and Vanilla Ice Cream ~£6.00 (GF)

Any 2 Scoops of Woody's Ice-cream ~ £3.75 (GFA)

Cheese Platter ~ £6.50

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## HOT BEVERAGES

Black Coffee - **£2.75**   White Coffee - **£2.75**   Cappuccino - **£2.80**

Americano - **£2.75**   Espresso - **£2.75**   Double Espresso - **£3.00**

Espresso Macchiato - **£2.75**   Mocha - **£3.30**   Latte - **£3.20**

Flavoured Latte Caramel, Hazelnut or Vanilla - **£3.30**

Hot Chocolate - **£3.20**

Deluxe Hot Chocolate with Marshmallows and Whipped Cream - **£3.50**

Tea - **£2.70**   Earl Grey - **£2.85**

Selection of Herbal Teas - **£2.85**

Hot Water and Fresh Lemon - **75p**

### Liqueur Coffees

Irish – Made with Irish Whiskey

Gaelic – Made with Scotch Whisky

Calypso – Made with Tia Maria

Royale – Made with Courvoisier

Caribbean – Made with Mount Gay Rum

Or try a liqueur of your choice

**£5.95**

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**SANDWICHES, WRAPS or SOFT BAGUETTES**  
**(GFA)**  
**SERVED 12 NOON – 4.00PM ONLY**

**Add a side of regular Fries or Soup to be served with your Sandwich, Wrap or Baguette  
Add £2.25**

Roast Turkey, Stuffing and Cranberry Sauce **£7..50**

Cajun Chicken Mayonnaise **£7.50**

Brie and Cranberry **£7.50 (v)**

Prawn Marie Rose **£7.95**

Honey Roast Ham, Cheddar and Coleslaw **£7.50**

Tuna and Red Onion **£7.50**

Ploughmans ~ Cheddar Cheese, Pate and Pickle **£7.50**

**Half Portions For the Smaller Appetite**

Beef Lasagne with Garlic Bread and salad Garnish

**£10.95**

Vegetable Lasagne with Garlic Bread and Salad Garnish

**£10.95 (v)**

Breaded Wholetail Scampi with fries and Peas

**£10.95**

Seabass (1Fillet) with Creamy Mash and Seasonal Vegetables

**£11.95 (GF)**

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