



The Chestnuts Hotel



STARTERS

Grilled Goats Cheese with Beetroot and Apple (v)

£7.95

Tower of Haggis, 'Neeps' and 'Tatties'
served with a Whisky Jus

£7.95

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

£8.25

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

1 Skewer ~ £7.25

2 Skewers ~ £8.50

Button Mushrooms, Garlic Cream Sauce,
Mozzarella Glaze and Wholemeal Bread (v)

£7.95

Sweet Chilli Crab Cake, Dressed Leaves with
Coriander and Lime Dip

£7.95

Chicken Liver Pâté, Red Onion Chutney, Garlic Bread

£7.95

Prawn Marie Rose and Smoked Salmon served with
Seasonal Leaves and Wholemeal Bread

£8.50

Fanned Melon, Pineapple, Mango and Berry Compote
with Raspberry Sorbet and Fruit Coulis (v)

£7.75

Homemade Soup of the Day served with
Wholemeal Bread

£5.50

Crispy Tempura, Sweet Chilli Dip, Salad Garnish

Chicken ~ £7.95

King Prawn ~ £8.25

Mixed (Prawn & Chicken) ~ £8.25

Vegetable (v) ~ £7.25

MAIN COURSES

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

Pan Fried Chicken Breast in a Wild Mushroom & White Wine Cream Sauce
with Roast Seasonal Vegetables

£18.25

Lemon Pepper Crusted Fillet of Salmon with a White Wine Cream Sauce

£18.50

Hungarian Lamb Goulash served with Basmati Rice & Naan Bread

£18.50

East Neuk Smoked Haddock Mornay in Cream Sauce Glazed
with Cheddar Cheese

£17.95

Homemade Steak and Ale Pie topped with a Light Puff Pastry

£17.45

Chickpea and Mixed Bean Casserole served with Basmati Rice & Naan Bread(v)

£15.95

Seafood Trio ~ Seabass Fillet, Salmon & King Prawns finished with Garlic Butter

£19.25

Beef or Vegetarian Lasagne (v) Cheddar and Mozzarella Glaze,
Salad Garnish and Garlic Bread

£16.95

Breaded Wholetail Scampi, Fries, Tartare Sauce and Garden Peas

£16.95

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

£18.25

Chestnuts Curry of the Day – Please ask your Server

£17.25

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

£16.95

Lambs Liver wrapped in Bacon served with Creamy Mash, Sauteed Vegetables
and a Red Wine Jus

£16.95

Sweet Chilli Crab Cake served with Salad Garnish & Fries
with a Coriander and Lime Dip

£16.95

Macaroni Cheese served with Garlic Bread and Salad Garnish (v)

£15.95

CRISPY TEMPURA

Served with Sweet Chilli Dip, Salad Garnish & Fries

Chicken ~ £16.95 King Prawn ~ £17.95

Mixed (Chicken & Prawn) ~ £17.95

Vegetable(v) ~ £15.25

SIDE ORDERS

Fries ~ £3.50 Cajun Fries ~ £3.75

Garlic Bread ~ £2.50 Cheesy Garlic Bread ~ £3.50

Sauteed Potatoes ~ £3.50 Creamy Mash ~ £3.00

Wholemeal Bread ~ £1.95 Gluten Free Roll ~ £1.95

Bread, Olive Oil and Balsamic Vinegar ~ £3.95

2 Flour Tortillas ~ £1.95

Onion Rings ~ £3.50 Vegetables ~ £2.95

Mixed Salad ~ £2.50 Coleslaw ~ £1.95

Red Wine Jus ~ £1.95 Peppercorn Sauce ~ £1.95

SUNDAY ROAST

We offer a Sunday Roast every week with a variety of meats. Sunday Roast is served on a bed of Creamy Mash with Goose Fat Roast Potatoes, Roast Vegetables and Yorkshire Pudding

PRIVATE DINING ~ GARDEN ROOM

Our 'Garden Room' can comfortably accommodate up to 20 guests, perfect for special occasions or private events.

Choose from our 2/3 course set menu options.

Best of all, there's no room hire or service charge!

PLEASE ASK YOUR SERVER IF YOU REQUIRE OUR MENU WHERE ALL DISHES ARE MADE WITH INGREDIENTS THAT DO NOT CONTAIN GLUTEN IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT PLEASE ADVISE YOUR SERVER

PLEASE ASK FOR OUR VEGAN MENU



The Chestnuts Hotel



SCOTCH BEEF STEAKS

All of our Steaks are hand cut by local butchers A. Picken and Son from the finest quality 28 day aged Scotch Beef. Cooked to your liking and served with Buttered Mushroom, Grilled Beef Tomato, Battered Onion Rings and Fries

8oz(225g) Sirloin ~ £28.95

8oz (225g) Fillet ~ £32.95

Add a Sauce ~ £1.95

Peppercorn, Blue Cheese Sauce, Garlic Butter or Red Wine Jus

CHESTNUTS SALADS

Served with dressed leaves, Peppers, Cucumber, Tomato, Onion, Coleslaw, Beetroot, Boiled Egg

Ham and Pineapple ~ £16.50

Grilled Goats Cheese ~ £16.50

Prawn Marie Rose & Smoked Salmon~ £17.95

and your choice of Fries or Baby Potatoes

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CELEBRATING 50 YEARS IN 2025

ON MAY 15TH, 2025, THE CHESTNUTS HOTEL WILL CELEBRATE 50 WONDERFUL YEARS. WE'D LIKE TO THANK YOU FOR YOUR SUPPORT & CUSTOM OVER THE YEARS—IT'S BEEN A PLEASURE SERVING YOU. PLEASE ASK AT RECEPTION FOR A BRIEF HISTORY. HERE'S TO MANY MORE YEARS OF MEMORIES!

SIZZLING FAJITAS

Served with sauteed Sweet Mixed Peppers and Onions on a sizzling Iron Skillet with Grated Cheddar, Salsa, Sour Cream and Soft Flour Tortillas

Chicken ~ £16.95

King Prawn ~ £18.95

Mixed (Chicken and Prawn) ~ £18.95

Vegetable(v) ~ £15.25

BURGERS

Served in a Toasted Bun with House Relish, a Battered Onion Ring, a pickled Gherkin Skewer, Salad Garnish and Fries Also available in a Gluten Free Bun

5 oz Lean Scotch Beef Burger ~ £16.50

Double Beef Burger ~ £18.50

Cajun Chicken Breast ~ £16.95

'Moving Mountains' Plant Based Veggie Burger ~ £14.95

Additional Toppings...

Cheddar ~ £2.00 Bacon ~ £2.50

Toasted Goats Cheese ~ £2.50

Blue Cheese ~ £2.50 Brie ~ £2.50

Haggis ~ £2.00 Cajun Fries ~ £2.00

Sauces – All £1.95

Peppercorn Sauce, Blue Cheese Sauce, Garlic Butter or Red Wine Jus

DESSERTS FOR LATER

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

Cheesecake with Ice Cream ~ £6.95

Sticky Toffee Pudding with Ice Cream ~ £6.95

Raspberry Eton Mess with Ice Cream ~ £6.95

2 Scoops of Woody's Ice Cream ~ £3.75

Cheese Platter ~ £6.50

DESSERT

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

Chestnuts Cheesecake of the Day served with Vanilla Ice Cream £7.95

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

£7.95 Sundae - £8.25

Caramelised Apple Crumble with Homemade Custard £7.95

Banoffee Pie served with Vanilla Ice Cream £7.95

Raspberry Eton Mess with Vanilla Ice Cream £7.95 Sundae - £8.25

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream £7.95 Sundae - £8.25

Trio of Puddings – Mini Banoffee, Mini Eton Mess and Mini Cheesecake £7.95

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

Plate for 1 ~ £7.95

Slate for 2 ~ £9.95

Ice Cream Coupes

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

2 Scoops - £3.95

3 Scoops - £4.95

Sauces available – Toffee, Chocolate, Mango or Berry Coulis

Sozzlers

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

Espresso ~ £5.95

Liqueur ~ £6.95

Liquor Recommendations: Drambuie, Glayva, Tia Maria, Baileys, Creme de Menthe, Amaretto, Cointreau...