

Evening Menu



Starters

Homemade Soup of the Day 4.70

Served with bread roll and butter (GF option available)

Chicken Liver Pate 5.50

served with highland oatcakes, red onion chutney and dressed side salad

Blue Cheese Stuffed Mushrooms 6.00

Breaded button mushrooms, stuffed with blue cheese and served with garlic and herb mayo dip and a dressed salad

Smoked Salmon (gf) 6.50

Slices of locally sourced smoked salmon with capers, dressed side salad and bread and butter

Mains

Braised Rump Steak (gf) 15.00

Served in a thick onion gravy, new potatoes, and vegetables

Chicken Fajitas 11.00

Sliced chicken breast, red onions and peppers cooked in a mix of herbs and spices. Served with tortilla wraps, salsa and sour cream

Fillet of Salmon 13.00

Grilled Salmon served on a bed of crushed new potatoes, covered in a prawn and dill sauce with green beans

Stuffed Peppers (v)(gf) 10.00

Bell peppers stuffed with aubergines, mushroom, rice, carrots and onion served with a baked potato and dressed salad

Baked Feta Penne (v)(gf) 9.00

Penne pasta in a feta cheese, cherry tomato and oregano sauce with garlic bread

Desserts

Homemade Cheesecake 5.50

A different delicious homemade cheesecake every weekend. Ask your server for details

Sticky Toffee Pudding 5.30

With butterscotch sauce and ice cream

Hot Chocolate Fudge Cake (v) 5.00

served with cream or ice cream

Trio of Capaldi's ice cream (v)(gf) 4.50

choose from a selection of vanilla, Mint Chocolate Chip, Strawberry or Belgian chocolate

Available Friday and Saturday Evenings from 5pm till 8pm