



Takeaway Menu November 2020

We are currently operating with reduced kitchen staff to allow for social distancing therefore our menu is slightly restricted.
All our meals are prepared and cooked freshly to order,.

Starters

HADDOCK BITES 5.00

Crisp breaded haddock bites with tomato and coriander jam and pickled red onions.

TIGER PRAWN SESAME TOASTS 6.00

Tiger prawn, ginger, garlic and sesame sour dough toasts with cashew satay dipping sauce and kimchi.
(DF)

PANKO HAGGIS 5.00

Crisp panko breaded haggis served with a spiced apple relish and a wholegrain mustard and chive mayo.

RATATOUILLE SPRING ROLL 5.00

Ratatouille spring roll with tomato and basil salad. (v) (veg)

CHICKEN LIVER PATE 5.50

Homemade chicken liver and cognac pate with cranberry relish and oatcakes (gf)

Main Course

BEER BATTERED HADDOCK 10.50

Scrabster landed beer battered or panko coated haddock with chips, tartare sauce, pea pesto and lemon.

BALGEDIE STEAK PIE 10.00

Tender slow braised beef shoulder topped with puff pastry, served with chips or new potatoes and seasonal vegetables.

DOUBLE CAULIFLOWER 10.50

Crisp cauliflower fritters with cauliflower tabbouleh and Romesco sauce. (v)(veg)

WOK FRIED VEGETABLE RICE 11.00

Wok fried vegetable rice flavoured with ginger, garlic, soy and coriander with chargrilled miso glazed hispi cabbage. (v) (veg)(df)

SCAMPI PRAWN SALAD 11.00

Royal Greenland prawns mixed with a piquant marie rose sauce with breaded whole tail scampi, tomato, cucumber and rocket with a side of chips. (gf*)

BALGEDIE BURGER 9.50

Chargrilled 6 oz beefburger on a flour bun with our own special burger sauce, pickle, iceberg lettuce and tomato with chips and coleslaw. (s)(gf*) Add emmenthal cheese/streaky bacon 1.00

CHICKEN PASTA 10.50

Creamy chicken, chestnut mushroom, garlic and smoked bacon penne pasta with Grana Padano cheese and garlic bread

CHICKEN SCHNITZEL 11.00

Chicken Schnitzel coated with Parmesan and lemon crumb with Swedish style potato salad, lemon and garlic butter and rocket

Desserts

STICKY TOFFEE PUDDING 5.00

Sticky toffee pudding with butterscotch sauce and Chantilly cream. (gf)

CHOCOLATE BROWNIE 5.00

Warm chocolate brownie with chocolate and rum sauce and Chantilly cream. (gf)

CHEESECAKE 5.00

Cheesecake of the day served with cream

COCONUT MILK RICE PUDDING 5.00

Coconut milk rice pudding with poached pears and a caramelised white chocolate crumb. (veg*)

For Our Younger Guests 4.00

4 oz beef or cheeseburger (gf*)
Battered haddock bites

Panko breaded chicken goujons
Homemade Macaroni Cheese

Add chips or new potatoes, baked beans, peas or salad.

Allergy Advice

Please let us know before ordering of any food allergies.

(v) = vegetarian (veg) = vegan (df) = dairy free

(gf) = gluten free (*) = dish can be amended to be, please ask.