

Our produce, and the landscape it comes from are an important part of our kitchen beliefs, as such we make certain we monitor our supply chain from farm to fork closely, to ensure we receive fresh sustainably sourced local produce from around Grampian & Scotland. It's not only the quality that is important to us, we also care about the ethical, sustainable, and environmental impact of our operation on the landscape, as a result we ensure each step of the supply chain is observed and minimised as much as possible.

There is more information on our menus and produce on our website at

# www.MainsOfScotstown.co.uk

We are proud of our restaurant, owners Martin and Tracey are realists and know we don't always get it 100% right and encourage feedback from our customers. Please ensure you fill in a comment card at the end of your meal to let us know what you enjoyed how we can be even better. Or send an email to <a href="mailto:Feedback@MainsOfScotstown.co.uk">Feedback@MainsOfScotstown.co.uk</a> we love to hear our customer comments and suggestions, and we will only get better at what we do if "you" our customer keep us up to date with what you want.....





### **Locally Landed Langoustine**

£9.85

Mini langoustine fishcakes coated with golden breadcrumbs and sautéed langoustine tails, accompanied with crispy pancetta on pea puree and blanched peas finished with a rich langoustine bisque. (Our langoustines are creel caught and bought portside in Portsoy).

### **Scotstown Spring Roll**

£5.75

Crispy golden spring rolls hand filled with locally sourced Inverurie haggis & Perthshire sweet potato, served with smooth mild curried mash and our homemade honey roasted neep & Drambuie chutney.

### **Baked Brie & Bread**



£5.99

Oven baked mini Scottish brie rounds, served with a winter spiced orange, ginger and cranberry chutney and oven baked ciabatta crostini's.

### **Turkey Dinner Terrine**

£5.99

Oatmeal skirlie stuffing surrounded by turkey breast mouse wrapped with bacon, drizzled with a cranberry gravy. Accompanied with honey roasted sprout puree, topped with potato straws

Cullen Skink £4.85

Traditional Scottish smoked haddock and potato creamy broth, made using naturally smoked Portsoy haddock. Served with sliced warm baguette and butter. (Originates from the town of Cullen on the Scottish coast.)

## **Goats Cheese & Cranberry Tortellini**



£5.75

Served with a little salad and a splash of red onion & beetroot dressing

### Chef's Soup of the Day

£3.10

Our soups are made daily using nothing but fresh local produce from Scotland's larder. Served with sliced warm ciabatta and British butter.

Nachos Veggie

£4.99

Crunchy tortilla chips topped with sour cream, tangy mild salsa & melted mature cheddar cheese. (ADD Chilli Beef or Haggis for an extra £1)





### **Monkfish Goujons**

£18.75

Sliced North Sea monkfish tail infused with lime juice, diced red chillies, coriander leaf, light soy sauce, served in light crunchy cajun batter, with hand cut sweet potato chips and homemade tomato sauce with a *slight* kick.



#### Chicken Bunnahabhain

£12.99

British chicken breast hand filled with Stornaway black pudding, wrapped with bacon. Coated with a 12 year old Bunnahabhain malt whisky and chestnut mushroom gravy. Accompanied with crushed potatoes and seasonal vegetables.

Squeaky Cod £14.99

North Sea cod fillet served on bubble and squeak, topped with a free range poached egg with a light coating of mature cheddar cheese sauce. Served with buttered winter vegetables.

### **Grampian Venison**

£25.99

Scottish pan seared Red Deer venison loin infused with Chilean Los Espinos fruity merlot red wine, crushed juniper berries and thyme marinade. Accompanied with beetroot puree and a marinade reduction and red current gravy. Served on creamy mashed potatoes with a hint of horseradish.



### **Homemade Skink Pie**

£14.99

Delicious pieces of smoked haddock from the smoke houses of Portsoy with finely diced onion, leek, Scottish maris piper potato, served in a creamy smoked haddock sauce topped with golden puff pastry, accompanied with a hand cut chips and vegetables. Cullen skink done a little different..

# **Butternut Squash & Walnut Tart**



£10.99

Vintage cheddar cheese pastry case filled with a creamy butternut squash and red pepper sauce with spinach & chives topped with walnuts, accompanied with buttered baby boiled potatoes and rocket salad.

"Good food should never be rushed, nor should the cooking."





Prime Aberdeen Angus cooked to your liking, served with real *hand cut chips*, tempura battered onion rings, sautéed button mushrooms and grilled cherry tomatoes.

8oz Rib-eye	£21.99	Peppercorn Sauce	£2.50
8oz Fillet	£26.99	Diane Sauce	£2.50
		Garlic & Mushroom Sauce	£2.25



Our handmade 6oz Aberdeen Angus burgers are made using 100% Farm Assured free range beef, served in a lightly toasted brioche bun, accompanied with hand cut maris piper chips.

Highland Burger £9.95



Loaded with Grampian haggis melted mature cheddar cheese. Served with mild mustard mayo on the side.

Festive Feast £9.99

Our homemade burger topped with chipolattas, Scottish brie and cranberry chutney. Accompanied with rich gravy served on the side

Cool Chilli £10.75

Topped with mild chilli beef topped with melted mature cheddar cheese, with a good dollop of sour cream on the side.

Tex-Mex Burger £9.20

Stacked with 3 tempura battered onion rings & bacon, with our own sticky BBQ sauce on the side.

Mains Mozzarella & Pesto Burger 

Veggie 
£9.20

Vegetable burger served with lettuce and tomato with extra thick creamy mayo on the side.

Sweet Chilli Chicken Burger £8.55

Battered chicken breast cooked in sweet chilli sauce, served on grilled pineapple with crème fraiche on the side.



# Junch Snacks...

# Baked Potatoes

Served simply with a salad garnish <b>Haggis &amp; Cheese Melt with Gravy</b> Filled with haggis and a splash of gravy topped with melted cheese.	Baked Potato £5.95	Ciabatta £5.45
Brie, Mushroom & Cranberry Sliced button mushrooms, Grampian brie served in a hot baked potato w	£5.50 with cranberry compote	£5.00 e on the side.
Cheese & Coleslaw Simple favourite filled with melted cheese with coleslaw on the side	£4.99	£4.49
Steak & Skirlie Filled with prime chunks of Scotch beef & gravy, topped with skirlie	£6.25	£5.75
Cheesy Beano Simple favourite filled with Heinz baked beans and melted cheese.	£5.25	£4.75
Cool Chilli Filled with chilli beef and melted cheddar cheese, topped with a dollop o	<b>£6.25</b> f sour cream.	£5.75

# filled Breads

Choose from bloomer (white or granary) or ciabatta, served with tortilla chips and homemade coleslaw.

Egg, Rocket & Tomato Veggie	£2.99
BLT Toasted Sandwich	£4.25
Chicken & Bacon Toasted Triple-decker	£5.25
Chicken Mayo Salad	£4.55
Tuna Mayo & Cucumber	£4.99

# Chicken Wraps

10inch flowered wrap with a selection of chicken fillings, served with tortilla chips and homemade coleslaw.

Sweet Chilli	£5.25
Strips of chicken breast, salad & sweet chilli dressing	

BBQ £5.25

Strips of juicy chicken breast, grated mature cheddar, BBQ sauce  $\&\ salad.$ 

Caesar £5.25

Strips of chicken breast, bacon, salad, croutons & Caesar sauce.





### **Roast Turkey & Trimmings**

£12.99

The traditional Christmas favourite slow roasted and served with oatmeal skirlie, chipolatas, cranberry sauce and a rich pan gravy. And of course roast spuds and traditional winter vegetables



### Fish and Chips £11.99

North Sea haddock hand-battered with a homemade golden tempura batter, served with freshly cooked chips, mushy peas, homemade tartare sauce and fresh lemon wedge.

# Honey Chilli Chow Mein Veggie

£9.99

Sautéed vegetables and noodles tossed together with honey, garlic & sweet chilli sauce. Served with prawn crackers (Add Chicken for £1.75)



## Macaroni Cheese Veggie

(Small Portion £5.25)

£9.25

**The classics never go away...** Macaroni pasta bound in a mature cheddar cheese sauce complete with hand cut chipped potatoes.



### BBQ Chicken Melt £10.99

Butterflied breast of chicken topped with British bacon, BBQ sauce and melted mature cheddar cheese, accompanied with salad & hand cut potato chips.

### **Homemade Steak Pie**

(Small Portion £5.99)

£9.99

Homemade braised steak pie made using farm assured Scotch steak, with its own rich gravy topped with golden puff pastry and served with hand cut chips & peas.

### **Scampi and Chips**

(Small Portion £7.35)

£10.99

Breaded juicy whole tail scampi lightly cooked till golden brown & served with hand cut potato chips, mushy peas and tartar sauce on the side.

Side Tyders...

Garlic Ciabatta Veggie	£2.75	Cheesy Garlic Ciabatta 🗸 Veggie	£3.25
Tempura Battered Onion Rings Veggie	£1.50	Hand Cut Chipped Potatoes Veggie	£1.99
Seasonal Side Salad Veggie	£1.99	Creamy Mashed Potatoes 🗸 Veggie	£1.75
New Boiled Buttered Potatoes Veggie	£1.50	Baked Potato Veggie	£1.75





# Chocolate Orange Truffle Veggie



£5.25

Dark Chocolate orange crisp truffle slice layered with rich, indulgent chocolate mousse and finished with chocolate coated popping candy, toasted marshmallows, orange and ginger marmalade and creamy cointreau ice cream.

# Christmas pudding Cheesecake Veggie



Our own recipe festive cheesecake set on a ginger biscuit base, served with brandy sauce ice cream.

# Bannoffee Crepes Veggie



£5.45

Sweet crepes filled with caramelised sliced banana and whipped cream, served with banana chocolate & honeycomb ice cream, coated with toffee sauce and crumbled salted caramel.

# White Chocolate & Fig Tart Veggie



Butter rich pastry layered with fig compote and a creamy white chocolate filling. Served with Drambuie ice cream.

### Sticky Toffee Pudding Veggie



£5.55

Our own home bake pudding recipe served with sticky toffee sauce and vanilla ice-cream.

### Pick & Mix



£4.99

Choose any 3 scoops from the selection of handmade ice creams topped with mini marshmallows.

> Banana, chocolate and honeycomb **Luxury Vanilla Chocolate Indulgence Drambuie Delight Brandy Sauce**

**Raspberry & White Chocolate Clootie Dumpling Bubble Gum** Simply Strawberry Irn Bru