



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

Feedback@MainsOfScotstown.co.uk 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.....

Proprietor





Starters...

Scotstown Spring Roll

5.99

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 Camembert & Bread



5.99

Oven baked camembert rounds served with a wedge of warm ciabatta bread and our cranberry, onion & chestnut chutney

Kickin King Prawns

7.99

Skewered North Atlantic king prawns and sweet cherry tomatoes, grilled with garlic butter and served with lime honey chilli dressing.

Cullen Skink

4.99

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.)

Shroom Brioche



5.99

Chestnut and button mushrooms, handpicked baby spinach leaves and diced onion, topped with a runny free range poached egg and parmesan shavings served on a lightly toasted wedge of home baked brioche

Chef's Soup of the Day

3.20

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

Nachos



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**

Chilli Fire Bowl

4.99

Our great chilli made with Scotch minced beef with a little heat added, topped with melted mature cheddar, sour cream and nachos....GREAT TO SHARE...

quorn cottage pie



Taste Scotland...

Skink Risotto



14.99

Delicious smoked haddock from the smoke houses of Portsoy and barley risotto with finely diced onion, leek, Scottish maris piper potato, topped with a free range poach egg, accompanied with a garlic and parmesan ciabatta crostini.

Knock-an-do Coo...

22.99

Grampian black pudding sandwiched between pan seared prime Scotch fillet steak medallions, coated with 12 year old Knockando malt whisky and chestnut mushrooms sauce. Served with summer vegetables and buttered baby boiled potatoes.

Quorn Cottage Pie



9.99

Classic comfort food.. Tasty Quorn vegetarian mince, cooked in a rich hearty gravy, topped with fluffy smooth mashed tattie. This veggie cottage pie is served with a good helping of peas and a wedge of bloomer bread and butter.



Haddock & Salmon Goujons

13.99

Delicious goujons of North Sea Haddock in lemon golden tempura batter & honey chilli marinated Scottish salmon goujons coated with breadcrumbs, served with hand cut chips, crisp salad and homemade lime & chilli sour cream dip on the side.

Chicken Tighnabruich

12.99

Chicken breast hand filled with locally caught fresh haggis, coated in Tighnabruich sauce (button mushrooms, wholegrain mustard, whisky & cream). Accompanied with maris piper chips and seasonal vegetables.

Butternut Squash & Spinach Curry



10.99

Butternut squash sautéed with chick peas and spinach finished with mouth-watering mild curry sauce, served with boiled basmati rice. **ADD Chicken for an extra £2.00**

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



Handmade Burgers...

The Goldilocks...



8.99

Not too big leaving you feeling a bit stretched, and not too small, where you just left feeling a little unfulfilled and quite frankly disappointed. The goldilocks burger is just right for a hungry vegetarian appetite. A close look reveals a mozzarella burger playing nice with all the garden-fresh salad. Sesame burger bun spread with a good dollop of tomato salsa, loaded with iceberg lettuce, parmesan cheese, cucumber, thinly sliced tomato topped with sliced gherkins. YUM..! **ADD tempura battered Onion rings for £1.95**

Rhineland...

9.99

Despite obvious culinary connections to Germany, The Rhineland has nothing to do with lederhosen or the Schuhplattler dance. Bold, tasty, and a mouthful to remember, The Rhineland gives new meaning to German engineering. Stacked in order with sautéed onions, frisee lettuce, smoked ham, handmade 6oz beef burger, melted mature cheddar and Becks beer mustard (that's the German bit), sandwiched between a brioche bun... **ADD homemade coleslaw for £1.95**

The Bonnie Jo Burger...

9.99

The Bonnie Jo will have your taste buds all "Hello." If you're craving a little burger and cheese romance, it's time you spent some quality time with the Bonnie Jo Burger. Swiss cheese melted on top of our homemade burger, sitting on grilled bacon and mayo, topped with Dijon mustard and sautéed sliced button mushrooms, finished with handcut chips & a good dollop of mayo on the side.. **ADD tempura battered Onion rings for £1.95**

The Mains Macho Nacho Burger...

10.99

Bigger isn't just better, it's tastier, too. One stomach alone does not stand a chance against The Mains Macho Nacho. A two-stomach tag team might fare a little better. This burger is bursting at the seams with our tasty chili beef 2 layers of mature cheddar, jalapenos, crushed nachos on a brioche bun, This burger is cheeseburger-loving proof that everything bigger is better. Finished with handcut chips and a good dollop of crème fraiche on the side.. **ADD homemade coleslaw for £1.95**

The NEW Tex Mex Burger...



10.99

The Tex Mex is the cheeseburger for you. This good old boy is loaded with the stuff that can turn a boy into a man and a man into a living legend that songs are written about. Sesame burger bun filled with creamy mayo, iceberg lettuce, peppered pulled pork, BBQ sauce, burger, melted mozzarella and cheddar slices topped with 4 crispy tempura battered onion rings and more BBQ sauce. WOW.... **ADD homemade coleslaw for £1.95**

Tug Boat Bap...

10.99

Get your sea legs ready and wade on in to this revival of the homemade fish finger sandwich. 4 crackin North sea haddock goujons coated with golden breadcrumbs, creamy tarter sauce, pea shoots, sliced gherkins, served between a lightly toasted ciabatta. Accompanies with handcut chips and a dollop of tasty thousand island sauce on the side. **ADD homemade coleslaw for £1.95**





Lunch Snacks...

BAKED POTATOES AND TOASTED CIABATTAS

Served simply with a salad garnish

Haggis & Cheese Melt with Gravy

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 with cranberry compote on the side.

5.50

5.00

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 of sour cream.

6.25

5.75

FILLED BREADS

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

Egg, Rocket & Tomato

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.



Pub Classics...

Fish & Chips *(Just ask gluten free batter available)* **12.99**

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 **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 *(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 Orders...

Garlic Ciabatta 	2.99	Cheesy Garlic Ciabatta 	3.55
Tempura Battered Onion Rings 	1.75	Hand Cut Chips  	2.25
Seasonal Side Salad   	2.25	Creamy Mashed Potatoes 	2.00
New Boiled Buttered Potatoes  	1.50	Baked Potato  	2.00



Homemade Desserts...

Lemon Meringue Pie



£5.99

Treat your sweet tooth to a classic pudding.. Short crust pastry filled with a cool tangy filling of lemon custard topped with crunchy meringue, served with raspberry ripple ice cream.

Rhubarb & Custard Cheesecake



£5.99

Our own recipe vanilla custard cheesecake set on a ginger biscuit base, served with Rhubarb ripple ice cream and a sweet rhubarb & ginger compote.

Deep Fried Ice Cream



£5.99

Delicious banana, chocolate and honeycomb ice cream coated with crunchy panko breadcrumbs, served with a dribble of chocolate sauce, toffee sauce and strawberries.

Apple & Plum Tart



£5.99

Tasty apple and plum tart in a crumbly pastry case, warmed in the oven served with rich vanilla ice cream AND its vegan friendly!

Sticky Toffee Pudding



£5.99

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

Pick & Mix



£4.99

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

Banana, chocolate and honeycomb
Luxury Vanilla
Chocolate Indulgence
Simply Strawberry
Raspberry Ripple

Raspberry & White Chocolate
Cloutie Dumpling
Bubble Gum
Irn Bru
Candyfloss