

APERITIFS

ISLE OF BUTE OYSTER GIN & TONIC	£7
GREY GOOSE LE FIZZ Grey Goose vodka, elderflower, lime, Prosecco	£8
SEVILLA NEGRONI Tanqueray sevilla, campari, martini rosso	£7
RHUBARB & DILL SPRITZ <i>(alcohol free)</i>	£5
CREMANT DE LOIRE ROSE, 125ml	£6.50

STARTERS

Available 4pm - 9.30pm

SOUP OF THE DAY ♦ <i>(vegan)</i> warm bread roll	£5
CULLEN SKINK SOUP ♦ smoked haddock, diced potato, leeks, parsley, warm bread roll	£7
CHICKEN LIVER PARFAIT ♦ fruit chutney, toasted brioche	£7
PRAWN COCKTAIL prawns, baby gem, lemon aioli	£8
BUTTERNUT SQUASH ARANCINI ♦ <i>(vegan)</i> romesco sauce	£5.50
RITCHIES OF ROTHESAY CURED SEA TROUT horseradish cream, smoked herring roe	£8
ROASTED RED PEPPER HUMMUS baby coloured carrots, radish, toasted seeds, pea tendrils	£6
SHETLAND KING SCALLOPS cauliflower purée, lardons of Ayrshire bacon	£10

EARLY DINNER OFFER

Choose from any of our ♦ dishes

2 COURSES FOR £15
ADDITIONAL COURSE FOR £5

Available Monday - Friday from 4pm - 6pm
Maximum tables of 8.

MAINS

Available 4pm - 9.30pm

SMOKED HADDOCK MACARONI CHEESE ♦	£11
GREEN LINGUINI white wine, garlic, salsa verde <i>add chicken £4</i>	£11
HIGHLAND VENISON carrot purée, dauphinoise potato, parsnip crisp, blackberry & rosemary jus	£19
MALAYSIAN SPICED SHOULDER OF LAMB giant cous cous, pomegranate, coconut & coriander yogurt	£16
OVEN ROASTED CHICKEN ♦ fondant potato, garden peas, morels, chicken emulsion	£15
LEMON SOLE baby spinach, herb mash, brown shrimp dashi butter	£19
PAN SEARED FILLET OF SEA BREAM ♦ <i>(gluten free)</i> pear salad, asian dressing	£14
SCAMPI & FRIES ♦ salad, lemon, tartar sauce	£11
HADDOCK & CHIPS beer battered haddock, chunky chips, pea purée, lemon, tartar sauce	£13
8OZ BEEF BURGER warm brioche bun, fries, sriracha mayo, baby gem <i>add cheese £0.75</i> <i>add bacon £0.75</i>	£13
STRATHAVEN ALE STEAK PIE puff pastry, chunky chips, Chantenay carrots, green beans	£14
CRISPY SWEET POTATO ♦ <i>(vegan)</i> coconut & coriander yogurt, crispy kale, dukkah, truffle dressing	£11
CHICKPEA FALAFEL BURGER <i>(vegan)</i> warm brioche bun, mixed salad, lemon aioli <i>add vegan cheese £1</i>	£12
CAESAR SALAD baby gem, Parmesan shavings, caesar dressing <i>add chicken £4</i> <i>add halloumi £3</i>	£10
HOUSE SALAD <i>cos lettuce, baby spinach, tomatoes, cucumber, avocado, broad beans, mixed seeds, honey & mustard dressing</i> <i>add chicken £4</i> <i>add halloumi £3</i>	£11

SIDES £4 EACH

SKINNY FRIES
MIXED SALAD
BUTTERED MASHED POTATO
CHUNKY CHIPS, lemon aioli
WILTED GREENS

BUCCLEUCH SCOTCH BEEF

GRASS FED, DRY AGED FOR A MINIMUM OF 28 DAYS,
FULLY TRACEABLE 'GATE TO PLATE' BEEF

BEEF FILLET	£30
RIB-EYE BEEF	£26
BEEF FILLET MINUTE STEAK	£18

twice cooked chunky chips, peppercorn sauce, rocket leaves

DESSERTS

Available 4pm - 9.30pm

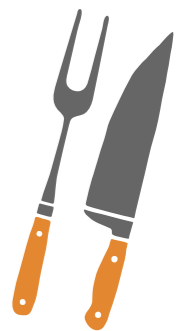
CARAMELISED PINEAPPLE <i>(vegan)</i> coconut yogurt, passion fruit gel, toasted almonds	£7.50
WHITE CHOCOLATE CHEESECAKE ♦ raspberry coulis	£7
CHOCOLATE BROWNIE SUNDAE vanilla ice cream, chocolate sauce	£7
RHUBARB CRUMBLE vanilla ice cream	£7
CITRUS TART ♦ <i>(gluten free)</i> summer fruits compote	£7
3 SCOOPS OF ICE CREAM ♦ vanilla, mint choc chip, raspberry, chocolate, toffee fudge, strawberry	£4.50
SCOTTISH CHEESE SELECTION Highland brie, Mull cheddar, quince, celery, biscuits	£8

SUNDAY ROAST

Available from 12pm on Sundays

5 RIB ROAST OF SCOTCH BEEF horseradish mash, roast potatoes, Yorkshire pudding, honey & thyme carrots, green beans, beef jus	£18
---	-----

Please note our Sunday roast is
subject to change and availability.



The majority of our dishes can be adapted to suit dietary requirements.
Please discuss with your server.



STRATHAVENHOTEL.COM

FIND US ON:



DINNER MENU