OYSTER INN & GLUE POT EVENING MENU

Starters

Main Course

Side Dishes

Soup of the Day (V/VG Option Available) £6.95			
Served with bread roll and Butter.			
Cullen Skink (F, Mi, G)	£8.95		
Creamy soup with smoked haddock, potatoes,			
leeks served with bread roll and butter.			
leeks served with bread foil and butter.			
Smoked Salmon (F, E, G)	£8.95		
Served with lemon and chive mayonnaise,	Parameter Comment		
salad garnish, capers and wholemeal bread.			
salad garmsn, capers and wholemear bread.			
Blaggis Bon Bons (G, E, Mi)	£8.95		
	10.75		
Black pudding and haggis combined.			
Deep fried served on a bed of mash and			
peppercorn sauce.			
Local Mussels	£11.25		
	111.25		
(GF Roll Available), (Mi, Mo, Sd)			
In a white wine, garlic, onions, cream sauce			
served with bread roll and butter.			
Lochnell Oysters (Mo)	£3.85		
Served on a bed of ice with lemon and tabasco.			
Hot & Herby Mushroom Crostini	£7.95		
(VG Option Available) (G, Mi, Mu)			
Herb mushrooms in a creamy sauce			
served on garlic bread with salad garnish.			
The second			

Battered Haddock	£17.95	5
Served with hand cut chips, garden peas		S
and tartare sauce.		p
Local Mussels	£18.95	F
(GF Roll Available), (Mi, Mo, Sd)		S
In a white wine, garlic, onions, cream sauce,		a
served with hand cut chips, bread roll and butte	er.	
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Served with leek sauce, new potatoes and brocc	coli.	C
		b
	£18.95	a
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		8
topped with parmesan cheese.		
Magatable Tilde Magala (NO) (N. C)	C1E OE	9
	115.95	a
		h
	- £3.50	C
addiiawii	3 2 1.00	
8oz Beef Burger (G. E)	£16.95	
Served in a brioche bun with shredded		
lettuce and sliced tomato. Accompanied		ľ
garnished with a pickle and onion rings.		S
	(i) £1.50	
	Served with hand cut chips, garden peas and tartare sauce. Local Mussels (GF Roll Available), (Mi, Mo, Sd) In a white wine, garlic, onions, cream sauce, served with hand cut chips, bread roll and butter Salmon Fillet (F, Mi) Served with leek sauce, new potatoes and brock Salmon and Prawn Linguine (F, Cr, Mi, Sd) With a white wine, garlic, onion, cream sauce topped with parmesan cheese. Vegetable Tikka Masala (VG) (N, G) Mild spiced tikka curry, served with basmati rice and naan bread. add Chicker add Prawn 8oz Beef Burger (G, E) Served in a brioche bun with shredded lettuce and sliced tomato. Accompanied by hand cut chips, burger relish, coleslaw garnished with a pickle and onion rings.	Served with hand cut chips, garden peas and tartare sauce. Local Mussels (GF Roll Available), (Mi, Mo, Sd) In a white wine, garlic, onions, cream sauce, served with hand cut chips, bread roll and butter. Salmon Fillet (F, Mi) Served with leek sauce, new potatoes and broccoli. Salmon and Prawn Linguine (F, Cr, Mi, Sd) With a white wine, garlic, onion, cream sauce topped with parmesan cheese. Vegetable Tikka Masala (VG) (N, G) Mild spiced tikka curry, served with basmati rice and naan bread. add Chicken £3.50 add Prawns £4.50 8oz Beef Burger (G, E) Served in a brioche bun with shredded lettuce and sliced tomato. Accompanied by hand cut chips, burger relish, coleslaw

add Bacon £2.50

Steak Pie (G, Mi) Served with puff pastry, mashed potatoes and seasonal vegetables.	£18.95
Fillet of Sea Bream (F, Mi) (GF) Served with lemon sauteed potatoes and green beans.	£17.95
Chicken Balmoral with Whisky Sauce (Mi, G, Sd, Mu) Chicken stuffed with haggis, wrapped in bacon served on a bed of mashed potatoes and seasonal vegetables.	£18.95
8oz Ribeye Steak Cooked to your specification. Served with grilled beef tomato, portobello mushroom and dressed rocket. Accompanied by hand cut chips and onion rings.	£28.95
Choose a sauce to accompany your steak: Peppercorn (GF) (Mi, Sd) Diane (Mi, Mu, Sd, G) Garlic, Parsley & Butter (GF) (Mi)	£3.00
Mushroom Stroganoff (V) (Mi, Mu, Sd) Served with basmati rice and hand cut chips.	£15.95

House Chips	£4.00
Garlic Bread	£3.00
Salad Bowl	£4.00
New Potatoes	£2.50
Mashed Potato	£3.00
Seasonal Vegetables	£3.00
Onion Rings	£3.50
Coleslaw	£3.50
Bread Board Served with butter, olive oil and balsamic.	£3.50

Allergens

Dishes are prepared in our kitchens where all types of ingredients are used. Whilst care is taken, the use of shared equipment means we can't guarantee that your food and drink will be entirely free from allergen contact.

Celery - Ce	Crustaceans - Cr	Eggs – E
Fish – F	Gluten – G	Lupin – Lu
Milk – Mi	Molluscs – Mo	Mustard - Mu
Nuts - N	Peanut – Pnut	Sesame Seeds - Se
Soya – So	Sulphur Dioxide – Sd	

Vegetarian - V Vegan - Vg Gluten Free - GF