



## Starters

<b>CHEF'S SOUP OF THE DAY</b> £5.95 Served with granary bread	<b>HAGGIS BON BONS</b> £9.95 Served with a Drambuie sauce and garnished with pea shoots
<b>CULLEN SKINK</b> £7.50 Locally smoked haddock, potatoes, onions, milk and finished with double cream	<b>BABY CAMEMBERT ROUNDS (V)</b> £9.95 With a lightly coated breadcrumb and served with port & red currant jelly sauce and crisp leaf salad
<b>SMOKED SALMON PARCELS</b> £11.95 Cold smoked salmon stuffed with cream cheese and chives and served with a crisp leaf salad and capers	<b>CHICKEN LIVER PATE</b> £8.95 Chef's homemade pate served with oatcakes and caramelised red onion chutney and side salad
<b>PAN SEARED SCALLOPS</b> £14.95 Resting on a bed of roasted cherry tomatoes and cubed Stornoway black pudding and drizzled with balsamic dressing	<b>SAUTEED GARLIC MUSHROOMS</b> £8.95 Sauteed garlic mushrooms resting on garlic bread slices with side salad
<b>SHETLAND MUSSELS</b> £11.95 Steamed in white wine, garlic & parsley cream sauce served with granary bread	<b>PORTOBELLO MUSHROOMS (V/VE)</b> £7.95 Marinated in garlic, chilli & lime topped with cheese with a crisp leaf salad
<b>LANGOUSTINE COCKTAIL</b> £16.95 Locally caught and landed langoustine tails coated with a Marie Rose sauce accompanied by a crisp leaf salad and granary bread	<b>VAN DYKE OF GALIA MELON (V/VE)</b> £9.95 Filled with fresh fruit and blackcurrant sorbet
<b>PIL PIL PRAWNS</b> £16.95 Marinated langoustines in garlic and red chilli with olive oil and served with granary bread	<b>FIFE LODGE BRUSCHETTA (V/VE)</b> £7.95 Tomato, onion, garlic and basil resting on garlic bread slices accompanied with a crisp leaf salad

Dishes are prepared in an environment that nuts, eggs, shellfish or gluten are present, please advise your server of any dietary requirements and we will do our utmost to meet your needs. All our dishes are freshly prepared and some may take extra time to cook.





## Main Courses from The Sea

- TRIO OF FISH** £19.95  
Haddock, smoked haddock and lemon sole with a rich cheese sauce, vegetables and creamy mashed potato
- POACHED SMOKED HADDOCK** £19.95  
Poached in milk and served with a poached egg, vegetables and mashed potato
- SWEET CHILLI BAKED SALMON** £21.95  
Baked darme of salmon dressed with a sweet chilli sauce, resting on a bed of noodles and vegetables
- GRILLED LEMON SOLE** £25.50  
Lemon sole fillets topped with shelled langoustine tails, served with white wine and parsley cream vegetables and mashed potato
- MONKFISH AND LANGOUSTINE PROVENCALE** £25.50  
Bound in a tomato and garlic sauce accompanied with basmati rice and vegetables
- THAI GREEN SEAFOOD CURRY** £25.50  
Haddock, monkfish, langoustines, mussels and salmon bound together in a hot green chilli spiced sauce, accompanied with rice and poppadom
- NORTH SEA HADDOCK** £17.95  
Battered or Breaded with hand cut chips, tartare sauce and side salad
- DOWNIES OF WHITEHILLS SCAMPI** £18.95  
Wholetail scampi served with hand cut chips, tartare sauce and side salad

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## Main Courses from The Land

### CHICKEN, LEEK AND BACON

£19.95

Breast of chicken encased with cream cheese, smothered with a leek & bacon sauce, served with mashed potato and vegetables

### CHICKEN MALIBU

£21.95

Breast of chicken stuffed with banana in a malibu sauce, with vegetables and mashed potato

### CHICKEN ROB ROY

£21.95

Breast of chicken stuffed with haggis and served with a Drambuie sauce, vegetables and mashed potato

### HUNTERS CHICKEN

£19.95

Breast of chicken wrapped in bacon topped with grated cheddar and BBQ sauce, served with vegetables and mashed potato

### TRADITIONAL ROAST CHICKEN

£17.95

Roasted breast of chicken with bacon, tomatoes, vegetables, mashed potato, oatmeal stuffing and gravy

### THAI GREEN CHICKEN CURRY

£18.95

Bound together in a hot green chilli sauce and served with basmati rice and poppadom

### SOUTHERN FRIED CHICKEN FILLETS

£17.95

In a panko breadcrumb and served with hand cut chips, a choice of dip and side salad (available battered)

### HOMEMADE STEAK PIE

£17.95

Traditional steak pie with onions, carrots and turnips in a rich gravy and topped with puff pastry, served with vegetables and mashed potato

### SOUTHERN FRIED CHICKEN BURGER

£17.95

Southern fried chicken fillets in a panko breadcrumb, loaded with spicy mayo, cheddar cheese, onion rings, salad and hand cut chips





## Main Courses from The Land Continued

### CHICKEN STROGANOFF

£22.95

Breast of chicken sauteed with mushrooms, onions, paprika, French mustard and brandy in a cream sauce served with basmati rice

### FILLET OF BEEF STROGANOFF

£29.95

Fillet steak sauteed with mushrooms, onions, paprika, French mustard and brandy in a cream sauce served with basmati rice

### FIFE LODGE BURGER

£17.95

2 x 4oz burgers loaded with cheese (cheddar/blue), bacon onion rings and salad, accompanied with hand cut chips

### LAMB SHANK

£22.95

In a rich mint or red wine sauce, served on a bed of mashed potato and vegetables

## Vegetarian and Vegan

PLEASE STATE IF YOU ARE VEGETARIAN OR VEGAN

### MUSHROOM STROGANOFF

£15.95

Sauteed mushrooms and onions with paprika, French mustard and brandy in a cream sauce served with a basmati rice

### CHICKPEA, SPINACH AND SWEET POTATO CURRY (V/VE)

Served with basmati rice and poppadom

£14.95

### VEGAN MEATBALLS (V/VE)

£14.95

Vegan meatballs bound in a tomato and garlic sauce, resting on a bed of spaghetti and garlic bread

### VEGETARIAN BURGER (V/VE)

£15.95

With cheese and spicy mayonnaise served with a crisp leaf salad and hand cut chips

### VEGETABLE PROVENCALE (V/VE)

£14.95

Selection of vegetables bound together in a tomato and garlic sauce served on a bed of noodles and garlic bread





## Main Courses from The Grill

**JOHN STEWART BUTCHER 8OZ FILLET STEAK** £35.95

With grilled tomato, sauteed mushrooms, fried onions and hand cut chips

**RIBEYE STEAK** £35.95

10z ribeye steak with grilled tomato, sauteed mushroom, fried onions and hand cut chips

**TOURNEDOS ROSSINI** £36.95

8oz fillet steak wrapped in bacon and topped with a bread crouton and chicken liver pate accompanied with vegetables, mashed potato and a madeira sauce

**FILLET OF BEEF ANGLAIS** £36.95

8oz fillet steak butter fried and filled with blue cheese and served with vegetables, mashed potato and a port and red currant jus

**MEDALLIONS OF FILLET BEEF** £36.95

Topped with langoustines and garlic butter, served with vegetables and mashed potato

**FIFE LODGE MIXED GRILL** £31.95

Bacon, sausage, ribeye steak, chicken, black pudding, grilled tomato, onion rings, fried egg and hand cut chips

**PAN FRIED BARBARY DUCK** £24.95

With a Worcestershire & soy sauce jus accompanied with roasted peppers and onions and baby boiled potatoes

**MEDALLIONS OF VENISON** £24.95

With port and red currant jus, served with vegetables and mashed potato

**SAUCES** £4.50

Drambuie, peppercorn, Diane, blue cheese, garlic butter

**SIDE ORDERS** £3.95

Hand cut chips, basmati rice, onion rings, side salad, coleslaw, garlic bread, sweet potato fries





## To Finish

<b>STRAWBERRY PAVLOVA</b>	<b>£8.50</b>
Homemade, topped with Chantilly cream and garnished with strawberries and coulis	
<b>HOT MARMALADE PUDDING</b>	<b>£8.50</b>
With Drambuie custard	
<b>CREME BRULEE</b>	<b>£8.50</b>
Baked egg custard dessert with caramelised sugar on top, accompanied with shortbread	
<b>FIFE LODGE STICKY TOFFEE PUDDING</b>	<b>£8.50</b>
Served with hot toffee sauce and ice cream	
<b>CHEESECAKE OF THE DAY</b>	<b>£8.50</b>
Served with Chantilly cream	
<b>CHOCOLATE BROWNIE</b>	<b>£8.50</b>
Served with chocolate sauce and vanilla ice cream	
<b>MINT CHOCOLATE BOMBE</b>	<b>£8.50</b>
Mint ice cream encased in chocolate, served with chocolate sauce	
<b>BAKED ALASKA</b>	<b>£8.50</b>
Strawberry ice cream encased in meringue and baked in oven, accompanied with coulis	
<b>BANOFFEE ETON MESS</b>	<b>£8.50</b>
Bananas mixed with toffee sauce, meringue and whipped cream	
<b>TRIO OF PORTSOY ICE CREAM</b>	<b>£7.95</b>
<b>SORBET</b>	<b>£7.95</b>
<b>SCOOP OF VANILLA ICE CREAM</b>	<b>£2.50</b>
<b>FIFE LODGE CHEESEBOARD</b>	<b>£9.95</b>
Selection of cheeses with crackers, oatcakes and chutney, garnished with fruit and port	