



Starters

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| CHEF'S SOUP OF THE DAY Served with granary bread | £7.50 | TRIO OF BON BONS Haggis, black pudding and white pudding bon bons, served with a Drambuie sauce | £12.95 |
| CULLEN SKINK Locally smoked haddock, potatoes, onions, milk and finished with double cream | £8.95 | BABY CAMEMBERT ROUNDS (V) With a lightly coated breadcrumb and served with port & red currant jelly sauce and crisp leaf salad | £11.95 |
| SMOKED SALMON Cold smoked salmon served with granary bread, a crisp leaf salad and capers | £12.95 | CHICKEN LIVER PATE Chef's homemade pate served with oatcakes and caramelised red onion chutney and crisp leaf salad | £9.95 |
| PIL PIL PRAWNS Marinated langoustines in garlic and red chilis with olive oil and served with granary bread | £16.95 | SAUTEED GARLIC MUSHROOMS (V/VE) Sautéed garlic mushrooms resting on garlic bread slices with a crisp leaf salad | £8.95 |
| SHETLAND MUSSELS Steamed in white wine, garlic & parsley cream sauce served with granary bread | £13.95 | VAN DYKE OF GALIA MELON (V/VE) Filled with fresh fruit and blackcurrant sorbet | £11.95 |
| LANGOUSTINE COCKTAIL Locally caught and landed langoustine tails coated with a Marie Rose sauce accompanied by a crisp leaf salad and granary bread | £16.95 | FIFE LODGE BRUSCHETTA (V/VE) Tomato, onion, garlic and basil resting on garlic bread slices accompanied with a crisp leaf salad | £9.95 |
| PAN SEARED SCALLOPS Resting on a bed of roasted cherry tomatoes and cubed black pudding, with balsamic glaze | £16.95 | VEGETABLE PAKORA (V/VE) Lightly spiced vegetable pakora accompanied with salsa and crisp leaf salad | £11.95 |

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

DUO OF FISH

£24.95

Locally caught haddock and smoked haddock, served with a rich cheese sauce, vegetables and mashed potato

SWEET CHILLI BAKED SALMON

£26.95

Baked darne of salmon dressed with a sweet chilli sauce, resting on a bed of noodles and vegetables

BAKED HADDOCK

£26.95

Haddock fillet topped with shelled langoustine tails, served with a rich cheese sauce, vegetables and mashed potato

MONKFISH AND LANGOUSTINE PROVENCALE

£32.95

Bound in a creamy tomato and garlic sauce accompanied with basmati rice

THAI GREEN SEAFOOD CURRY

£32.95

Haddock, monkfish, langoustines, mussels and salmon bound together in a hot green chilli spiced sauce, accompanied with rice and poppadom

NORTH SEA HADDOCK

£21.95

Battered or Breaded with hand cut chips, tartare sauce, coleslaw and side salad

DOWNIES OF WHITEHILLS SCAMPI

£21.95

Wholetail scampi served with hand cut chips, tartare sauce, coleslaw and side salad

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Main Courses from The Land

CHICKEN MALIBU

£26.95

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

CHICKEN ROB ROY

£26.95

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

HUNTERS CHICKEN

£26.95

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

TRADITIONAL ROAST CHICKEN

£21.95

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

THAI GREEN CHICKEN CURRY

£22.95

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

SOUTHERN FRIED CHICKEN FILLETS

£21.95

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

HOMEMADE STEAK PIE

£21.95

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

£21.95

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

A selection of our main dishes can be taken as a small portion, these are charged at 75% of advertised price. Please check which dishes are available with your server.



Main Courses from The Land Continued

CHICKEN STROGANOFF £26.95

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

PORK FILLET STROGANOFF £26.95

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

FILLET OF BEEF STROGANOFF £39.95

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

FIFE LODGE BURGER £21.95

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

LAMB SHANK £26.95

In a rich mint or red wine jus, served on a bed of mashed potato, accompanied with seasonal vegetables

Vegetarian and Vegan

PLEASE STATE IF YOU ARE VEGETARIAN OR VEGAN

MUSHROOM STROGANOFF (V/VE) £21.95

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 £21.95

VEGETARIAN BURGER (V/VE) £21.95

With cheese, onion rings and spicy mayonnaise served with a crisp leaf salad, coleslaw and hand cut chips

VEGETABLE PROVENCE (V/VE) £21.95

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 £39.95

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

TOURNEDOS ROSSINI £42.50

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 £42.50

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 £42.50

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

PAN FRIED BARBARY DUCK £31.95

Resting on a bed of roasted peppers, onions and baby boiled potatoes, with a balsamic glaze

MEDALLIONS OF VENISON £31.95

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

MEDALLIONS OF PORK AND BLACK PUDDING TOWER £31.95

Resting on a bed of mashed potato, topped with peppercorn sauce, accompanied with seasonal vegetables

SAUCES £4.95

Drambuie, peppercorn, Diane, blue cheese, garlic butter

SIDE ORDERS £4.95

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

To Finish



STRAWBERRY PAVLOVA

£9.95

Homemade pavlova topped with Chantilly cream and garnished with strawberries and coulis

HOT MARMALADE PUDDING

£9.95

With Drambuie custard

CREME BRULEE

£9.95

Baked egg custard, dressed with caramelised sugar, accompanied with homemade shortbread

FIFE LODGE STICKY TOFFEE PUDDING

£9.95

Served with hot toffee sauce and ice cream

CHEESECAKE OF THE DAY

£9.95

Served with Chantilly cream

ROULADE OF THE DAY

£9.95

Served with Chantilly Cream and coulis

CHOCOLATE BROWNIE

£9.95

Served with chocolate sauce and vanilla ice cream

BAKED ALASKA

£9.95

Strawberry ice cream encased in meringue and baked in oven, accompanied with coulis

BANOFFEE ETON MESS

£9.95

Bananas mixed with toffee sauce, meringue and whipped cream

PORTSOY ICE CREAM

1 scoop - £3.50, 2 scoops - £6.50, 3 scoops - £8.50

SORBET

1 scoop - £2.95, 2 scoops - £5.90, 3 scoops - £8.50

FIFE LODGE CHEESEBOARD

£14.95

Selection of cheeses with crackers, oatcakes and chutney, garnished with fruit and port