

DINNER MENU



STARTERS

SOUP OF THE DAY £6.00
Served with a warm bread roll

CULLEN SKINK..... £7.50
A traditional Scottish chowder with smoked haddock, potatoes, cream, leeks, with fresh bread
(allergens: fish, milk, bread contains gluten)

MUSSELS..... £9.25
Fresh North Sea mussels in a white wine garlic sauce, served with a warm bread roll
(allergens: crustaceans, milk, molluscs, bread contains gluten)

HOMEMADE MUSHROOM AND ONION PAKORA (VG) (GF)..... £6.95
served with marie rose sauce

SALT AND PEPPER CHICKEN WINGS..... £7.50
Crispy and seasoned chicken wings served with assorted peppers onions and light chilli flakes
(allergens: celery, gluten, eggs, lupin, milk)

KING PRAWN SKEWERS (GF) £7.50
Lightly spiced king prawns, roast peppers and cheese cubes *(allergens: milk, crustaceans)*

THE MAIN EVENT

BEEF & ALE STEW (GF)..... £17.95
Slowly cooked diced beef in a rich gravy with mashed potato and seasonal vegetables *(allergens: sulfur dioxide)*

BEER BATTERED HADDOCK..... £18.50
Freshly landed Peterhead haddock coated in a light beer batter with chips, peas and homemade tartare sauce *(allergens: gluten, fish, milk)*

MUSSELS..... £18.50
Fresh North Sea mussels in a white wine garlic sauce, served with a warm bread roll
(allergens: crustaceans, milk, molluscs, bread contains gluten)

CRISPY HONEY AND ORANGE CHICKEN £18.50
Sizzling honey and orange chicken, served with Pilau rice and prawn crackers
(allergens: gluten, eggs, milk, sesame, soybeans)

BEEF SHAWARMA £17.50
Marinated shredded beef with mango, cucumber and tomato salsa topped with caramelised onions served on a warm tortilla
(allergens: gluten, eggs, milk, soyabean)

HASSELBACK GREEK STUFFED CHICKEN £18.95
Chicken breast with mozzarella, assorted peppers, red onions served with sweet potato mash and chef's selection of seasonal vegetables
(allergens: gluten, milk, celery)

SIZZLING FAJITAS.....
Mixed peppers and onions served on a sizzling platter, warm flour tortilla, salsa, cheese, sour cream and guacamole
Vegetable (V)..... £15.95
Chicken..... £16.95
Beef..... £17.50
(allergens: gluten, eggs, milk)

ROAST DUCK UDON..... £18.50
Pan fried duck breast with honey, ginger, lime, and soy sauce on top of Udon noodles
(allergens: gluten, eggs, milk, soybeans, sesame)

TRADITIONAL HAGGIS, NEEPS & TATTIES £16.95
Traditional Scottish Haggis, served with mashed potatoes and neeps, with a whisky cream sauce
(allergens: gluten, milk)

AUBERGINE SLIPPER (VG) (GF)..... £15.95
Aubergine stuffed with baked Mediterranean vegetables in a rich tomato sauce, tenderstem broccoli & sweet potato mash *(allergens: celery)*

MOROCCAN CURRY (VG) (GF)..... £16.95
Chickpeas, sweet potatoes, spinach and butternut squash, served with cauliflower rice

CURRY OF THE DAY..... £18.50
Please see your server for details

SEE REVERSE FOR THE MORE MAINS AND DESSERTS

Please inform a member of our team of any dietary requirements or allergens.

(V) Vegetarian (VG) Vegan (GF) Gluten Free

FROM THE GRILL

8OZ RIB EYE STEAK..... £31.00

Aberdeenshire Larder Rib-Eye steak with mushrooms, tomato, onion rings, chips. **Choose from peppercorn, diane or blue cheese sauce**
(allergens: sides contain gluten, milk, celery, eggs)

8OZ SIRLOIN STEAK..... £27.00

Aberdeenshire Larder sirloin steak with mushrooms, tomato, onion rings, chips. **Choose from peppercorn, diane or blue cheese sauce**
(allergens: sides contain gluten, milk, celery, eggs)

SLOPPY JOE..... £17.50

Ground beef bound with onions, tomato sauce, Worcestershire sauce, with melted cheese on a toasted burger bun served with skinny fries, salad garnish and homemade coleslaw
(allergens: gluten, eggs, milk, sesame, soybeans)

MOLLY'S HOMEMADE

BEEF BURGER £15.50

6oz beef burger prepared with the finest fresh minced Scottish beef, lightly seasoned, toasted bun, gem lettuce, tomato, red onion, coleslaw & skinny fries *(allergens: gluten, eggs, milk, sesame)*

PIRI-PIRI CHICKEN BURGER..... £16.50

Grilled Chicken breast marinated in piri-piri spice, served with lettuce tomato and red onion in a toasted burger bun, coleslaw, skinny fries & salad garnish *(allergens: gluten, eggs, milk, sesame)*

EXTRA TOPPINGS

CHEESE £1 | FRIED EGG £1.50 | BACON £1.50

SIDES

SKINNY FRIES £3.50

CHUNKY CHIPS..... £3.50

COLESLAW..... £3.50

(allergens: eggs, milk, mustard)

ONION RINGS..... £3.50

(allergens: celery, gluten, eggs, milk)

HOUSE SALAD..... £3.50

GARLIC BREAD..... £3.50

(allergens: celery, gluten, eggs, milk)

SEASONAL VEGETABLES....£3.50

STEAMED RICE.....£3.50

GRILLED HALLOUMI & QUINOA

SALAD (V) (GF)£12.95

Sundried tomato, cucumber, cherry tomato, red onion and apple, finished with homemade dressing and pumpkin seeds *(allergens: milk)*

add Chicken £5 | add Prawns £6.50

PASTAS & SALADS

CHICKEN AND CHORIZO £16.50

Penne Pasta with tender pieces of chicken, chorizo, tomato sauce with garlic bread
(allergens: gluten, eggs, milk, sulfur dioxide)

HOMEMADE VEGGIE LASAGNE (V)..... £15.95

Layers of roast vegetables in a rich tomato sauce finished with bechamel sauce and melted cheddar cheese *(allergens: gluten, eggs, milk)*

CLASSIC CAESAR..... £11.95

Cos lettuce tossed with parmesan, anchovies, boiled egg and crunchy croutons in a classic Caesar dressing
add Chicken & Bacon £5 *(allergens: gluten, eggs, milk)*

DESSERTS

APPLE CRUMBLE (V)..... £8.25

Cinnamon stewed apples topped with crumble, with vanilla ice cream or custard *(allergens: gluten, milk)*

CHOCOLATE BROWNIE (VG) (GF) £8.25

Warm chocolate brownie finished with chocolate sauce and fresh berries *(allergens: nuts, soybeans)*

CRÈME BRÛLÉE (V)..... £7.50

A set custard dessert topped with caramelised brown sugar topping, served with homemade shortbread
(allergens: eggs, milk, shortbread contains gluten)

STICKY TOFFEE SUNDAE (V) £8.25

Deconstructed sticky toffee pudding, vanilla ice cream, whipped cream, wafer
(allergens: gluten, eggs, milk)

SELECTION OF ICE CREAM (V) £6.50

Three Scoops

Vanilla, Chocolate or Strawberry Ice Cream. Served with Strawberry sauce and a fan wafer
(allergens: milk, wafer contains gluten)

SEE REVERSE FOR STARTERS & MAINS

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