



EVENING MENU

APPETISERS

Soup of the Day 7.50
served with crusty bread and butter

Haggis, Neeps & Tatties 12
a traditional combination with a whisky onion sauce

Crispy Potato Skins 9 **GF**
served with tomato salsa and garlic mayonnaise

Classic Prawn Cocktail 14 **GFO**
juicy north atlantic prawns tossed in creamy marie-rose dressing on a bed of salad, served with toasted garlic bread

Tempura of Tiger Prawns 15
5 coastal prawns accompanied by a thai soy & ginger relish

Sweet Chilli Chicken Pakora 12 **GF**
north indian style fritters with salad and sweet chilli sauce

ASH SPECIALITIES

Served with Selected Fresh Market Vegetables

Lamb Shank 28
with a rich rosemary jus on herbed mashed potatoes

Chicken Balmoral 24
chicken breast stuffed with haggis in a creamy whisky onion sauce, served with butter mash

Thai Green Curry
Vegetarian 20 Chicken 24 Tiger Prawn (8) 26
bamboo shoots with a timbale of rice and crispy popadum

Breaded Mushroom Carbonara 22
penne pasta in a classic mushroom, bacon and white wine sauce garnished with parmesan cheese & garlic bread

Salmon Fillet 25 **GF**
on a bed of creamy asparagus mash with chive butter sauce

Beef Steak Stroganoff 25
mushrooms, peppers and onions in a creamy mustard sauce tossed in penne pasta

Kale & Vegetable Fritters 22
with vegetables in tomato cream sauce & a timbale of rice

TOSSED SALADS

Fresh Flaked Salmon 22 **GF**
flaked salmon, green leaves, potatoes in olive tapenade dressing with toasted garlic bread

Herbed Vegetable Tempura 22
with soy & ginger dipping sauce on salad leaves with peppers, tomatoes, cucumber, celery & carrot in oil and vinegar dressing served with toasted garlic bread

HIGHLAND FAYRE

Beef Steak Pie 22
diced steak cooked with mushrooms, celery and carrots topped with a puff pastry lid, with chips & peas

North Sea Haddock & Chips 22
in guinness batter, with home made tartare sauce, chunky chips, garden peas and fresh lemon

Chicken & Mushroom Pie 22
in a creamy white wine sauce, topped with a puff pastry lid served with chips and peas

Glenmorangie Chicken 22 **GF**
served with malt whisky & onion sauce with a timbale of rice

Vegetable & Asparagus Pie 22 **GFO**
in a creamy tomato sauce, topped with a puff pastry lid served with chips & peas

Scotch Beef & Cheese Burger 22
scotch beef slider in a toasted brioche bun with cheddar cheese, salad leaves, tomatoes, red onion, mayonnaise and relish with chunky chips, crispy onion rings and coleslaw

STEAKS

Sirloin Steak 10oz 32 **GFO**
with roast cherry tomatoes, mushrooms, onion rings, chunky chips and coleslaw

Charred Ribeye Steak 8oz 28 **GFO**
with roast cherry tomatoes, mushrooms, onion rings, chunky chips and coleslaw

Peppercorn Sauce 3 Mushroom & Onion Sauce 3

PUDDINGS

Baba au Rhum Cake 10
infused in dark rum syrup served warm with vanilla ice cream

Crème Brulée 10
with caramelised topping and our own shortbread

Hot Banana Fritter Surprise 10
with coconut ice cream, coconut flakes and butterscotch

Famous Sticky Toffee Pudding 12
with lashings of hot treacle sauce & vanilla ice cream

Ice Cream & Banana Explosion 10
a trio of ice cream served with bananas, raspberry and chocolate sauces

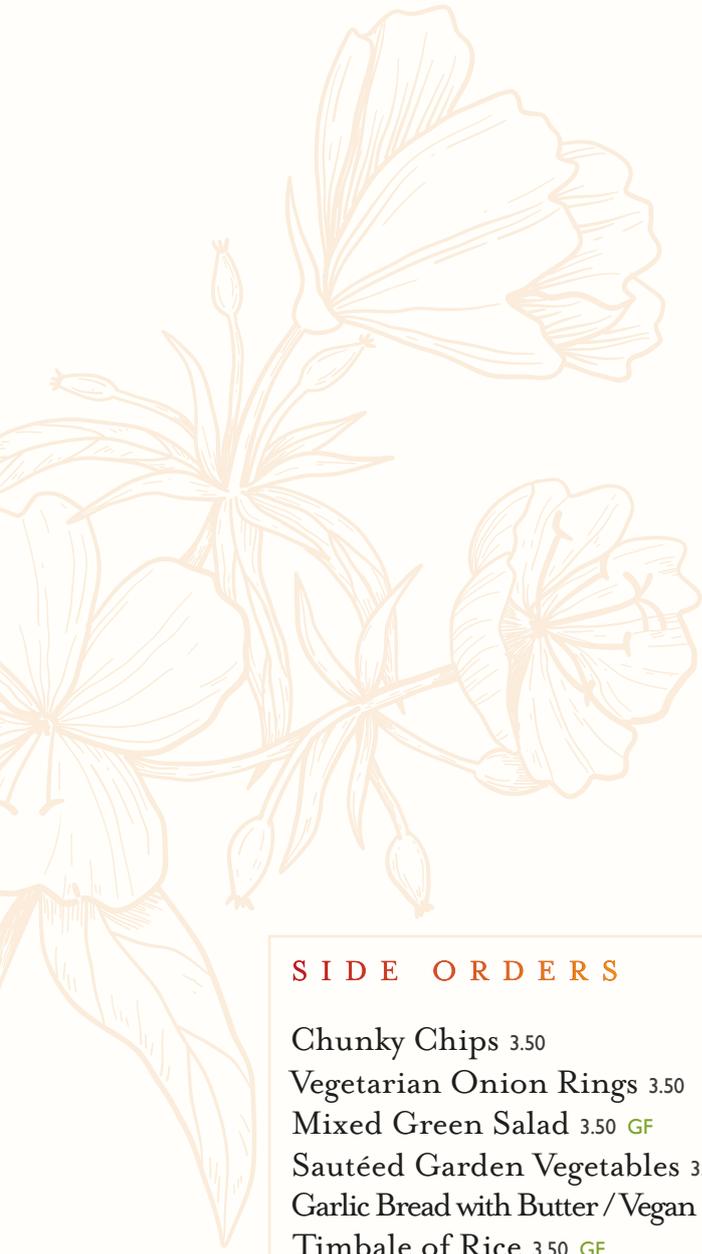
Sorbet 10
Description TBC

Grand Cheese Sharing Platter 28

a selection of 6 scottish & continental cheeses served with celery, grapes, apples, olives, pickled onions, cherry tomatoes, mixed crackers, scottish oat cakes and a sweet mango & fruit dip and hummus

ASH

VEGAN & VEGETARIAN EVENING MENU



SIDE ORDERS

- Chunky Chips 3.50
- Vegetarian Onion Rings 3.50
- Mixed Green Salad 3.50 GF
- Sautéed Garden Vegetables 3.50 GF
- Garlic Bread with Butter / Vegan Butter 3.50
- Timbale of Rice 3.50 GF

GF Gluten Free GFO Gluten Free Option

VE Vegan VEO Vegan Option GF Gluten Free GFO Gluten Free Option

Our prices all include VAT. Service charge not included on your bill, however a discretionary service charge of 10% will be added to parties of 8 or more.
*Last food orders: Please ensure complete food orders are placed by 9pm as the kitchen closes promptly.

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. Please notify your server about all food allergies.

While carefully prepared on site, some fish may contain bones.

*Some Dishes Contain Eggs and Dairy

APPETISERS

- Soup of the Day 7.50 VEO
served with a crusty bread and butter
- Crispy Potato Skins 9.50 VEO GF
with tomato salsa & garlic mayonnaise
- Sweet Chilli Mushroom Pakora 11.75 VE
north indian style fritters with green salad & sweet chilli sauce
- Asparagus & Green Salad 10 VE
with olive oil & lemon dressing

MAIN COURSES

- Broccoli & Veg Stroganoff 22 VEO GFO
seasonal vegetables, mushrooms, peppers & onion in a mustard cream sauce tossed with penne pasta
- Thai Green Vegetable Curry 24 VE
with bamboo shoots, timbale of rice & crispy popadum hat
- Penne Al'Arrabiata & Breaded Mushrooms 21 VE GFO
classic spicy ragu sauce with toasted garlic bread
- Beetroot & Vegetable Burger 22 VEO GFO
served on a toasted bun with mayo, chips, salad, coleslaw and onion rings
add for no extra cost:
cheddar cheese - vegan cheese - blue cheese - mushrooms - onion rings
- Kale & Vegetable Fritters 22 VEO
with vegetables in a tomato cream sauce with a timbale of rice
- Asparagus & Vegetable Pie 22 VEO GFO
with tomato & basil sauce topped with pie lid and served with chips & peas
- Herbed Vegetable Tempura Salad 22 VE
with soy & ginger dipping sauce in oil & vinaigrette dressing

PUDDINGS

- Fresh Fruit Salad with Whipped Cream 12 VEO GF
finished with raspberry coulis
- Hot Banana Fritter Surprise 12 VEO
served with vanilla ice cream topped with coconut flakes & butterscotch sauce
- Vegan Ice Cream / Sorbet 10 VEO