

APPETISERS

V Soup of the Day 6.75

served with crusty bread & butter

Haggis, Neeps & Tatties 7.95

a traditional combination with a whisky onion sauce

GF VO Crispy Potato Skins 6.75

served with tomato salsa & garlic mayonnaise

Classic Prawn Cocktail 9.50

juicy north atlantic prawns tossed in creamy marie-rose dressing on a bed of salad, served with toasted garlic bread

Tempura of Tiger Prawn 9.50

5 costal prawns accompanied by a thai soy & ginger relish

Sweet Chilli Chicken Pakora 7.95

served with salad and sweet chilli sauce

TOSSED SALADS

Served with Toasted Garlic Bread

Fresh Flaked Salmon 15.95

flaked salmon, rocket, potatoes in a olive tapenade dressing

VE Herbed Vegetable Tempura 15.95

with soy & ginger dipping sauce on trio leaf salad with peppers, tomatoes, cucumber, celery & carrot in oil & vinegar dressing

SIDE ORDERS 3.95

VE Crushed Fries

VE Bread Pakora

V Breaded Onion Rings

VE Chunky Chips

GF VE Mixed Green Salad

GF VE Sautéed Garden Vegetables

V Garlic Bread with Butter

V VEGETARIAN (SOME DISHES INCLUDE EGGS AND DAIRY)

VE VEGAN **VO** VEGAN OPTION AVAILABLE **GF** GLUTEN FREE

ASH

EVENING MENU

Served Every Day 6.00pm - 9.30pm

Last food orders to be placed by 9.00pm*

ASH SPECIALITIES

Served with Selected Fresh Market Vegetables
Gluten Free Options Available

Lamb Shank 22.95

with a rich rosemary jus on herbed mashed potatoes

Chicken Balmoral 18.50

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

GF Thai Green Curry

Vegetarian 17.75 Chicken 17.75 Tiger Prawn (8) 19.95
bamboo shoots with a timbale of rice & a crispy popadum

VO Breaded Mushroom Carbonara 16.95

penne pasta in a classic creamy mushroom, bacon & white wine carbonara sauce with rustic garlic bread

GF Salmon Fillet 18.50

on a bed of creamy asparagus mash with chive butter sauce

Beef Stroganoff 18.50

mushrooms, peppers & onions in a creamy mustard sauce tossed with penne pasta

STEAKS

with roast cherry tomatoes, mushrooms, onion rings, chunky chips & coleslaw. gluten free options available

Sirloin 10oz 24.95 **Ribeye** 8oz 22.95

Peppercorn Sauce 2.75 Mushroom & Onion Sauce 2.75

HIGHLAND FAYRE

Beef Steak Pie 16.95

topped with a puff pastry lid, with chunky chips & peas

North Sea Haddock & Chips 16.95

in guinness batter, with home made tartare sauce, chunky chips, garden peas & fresh lemon

Chicken & Mushroom Pie 16.95

in a creamy white wine sauce, topped with a puff pastry lid, served with chips & peas

V Vegetable & Asparagus Pie 16.25

in a creamy tomato sauce, topped with a puff pastry lid and served with chunky chips & peas

VO Scotch Beef & Cheese Burger 16.95

Vegetable Cheese Burger 16.95
scotch beef slider in a toasted brioche bun with cheddar cheese, lettuce, rocket, tomatoes, red onion, mayonnaise & relish with chunky chips, crispy onion rings and coleslaw

PUDDINGS & DESSERTS

V Baba au Rhum Cake 7.75

infused in dark rum syrup served warm with vanilla ice cream

V Crème Brulée 7.75

served chilled with a caramelised topping and shortbread

VO Hot Banana Fritter Surprise 7.95

with vanilla ice cream, coconut flakes & butterscotch sauce

V Famous Sticky Toffee Pudding 8.25

with lashings of hot treacle sauce & vanilla ice cream

V Ice Cream Explosion 7.75

trio of ice cream with bananas, raspberry & chocolate sauces

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.

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 9.30pm as the kitchen closes promptly