

BANDSTAND RESTAURANT DINNER MENU

5.30 – 8.30 pm daily (V) Vegetarian, (GF) Gluten Free

See Today's Specials menu for more delicious dishes

starters

Fresh soup with wholemeal bloomer bread (V) GF bread available.	£3.65
Chicken liver pate (with a hint of whisky) , plum and apple chutney and Scottish oatcakes (GF)	£4.90
King prawns with basmati rice , red chillies, spring onion, fresh ginger, garden peas and dark soy sauce(GF)	£5.25
Scallops with smoky chorizo sausage and spring onion in a scallop shell with spicy red pesto and herb bread	£6.20
Asparagus crepe - fresh asparagus, mushroom and onion in a crepe, drizzled with Dunsyre Blue cheese sauce served with a spinach, carrot and lambs lettuce salad with a sherry and Dijon mustard dressing (V)	£5.25
Smoked haddock fish cakes and horseradish crème fraiche with rocket, lollo rosso, radicchio leaves in a coarse grain mustard dressing	£5.40

main courses

Scottish steak – prime extra matured, locally sourced char grilled and served with caramelised onions, baby plum tomatoes, sauté mushrooms and hand cut chips	8oz Fillet	£24.90
	8oz Sirloin	£15.95
	10oz Sirloin	£17.75
	12oz Sirloin	£19.75
Steak Sauces – Black Peppercorn or Arran Mustard or Red Wine with Mushroom (V)(GF)		£2.50
Venison Wellington – venison loin, chicken liver pate, mushroom and bacon baked in puff pastry served With honey roasted carrots and parsnips, dauphinoise potato and Madeira mushroom jus		£16.95
Gruyere chicken – corn fed chicken breast stuffed with gruyere cheese, herbs and red pepper served With sweet potato and chive mash, broccoli and cauliflower gratin and Orkney cheddar sauce(GF)		£13.95
Honey glazed pork belly – braised in cider, herbs and spices then pan fried with sticky honey glaze Served with savoy cabbage, smoked bacon and baby roast potatoes, apple and cider puree and pork jus (GF)		£14.95
Sea trout fricassee – pan fried fillet served on fricassee of spicy chorizo, peas, onions and diced new potatoes with a baby caper dressing		£14.95
Monkfish with king prawns pan fried and served in a light coconut curry sauce with wild rice topped with toasted almonds and served with cauliflower in a saffron and herb batter (GF)		£16.70
Sea food marinara – pan fried king prawns, mussels and Scottish salmon tossed with linguine pasta in tomato herb sauce served with battered calamari and spicy red pesto and herb bread (GF bread available)		£14.95
Verdure verdi tagliatelle green beans, asparagus, broad beans and peas tossed with tagliatelle in a lemon chive cream sauce with cracked black pepper croutons, parmesan shavings and fresh green salad in tarragon and Dijon mustard honey dressing (V)		£12.45
Mushroom and cheddar cobbler oyster, chestnut, flat and button mushrooms sautéed and baked with spinach, garlic, Orkney cheddar and herbs lidded with scone served with ratatouille and steamed kale (V)(GF)		£12.95

sides: hand cut chips £2.20 garlic bread £2.25 bread basket £3.00 onion rings £2.50 mixed salad £3.50

desserts

Our delicious desserts are made by hand in our own kitchen using locally sourced products:-

Apple and sultana crumble individually baked, scented with cinnamon and served warm with custard	£5.25
Maple pecan tart served with our own vanilla ice cream and peanut brittle (GF)	£5.40
Sticky toffee pudding with warm butterscotch sauce and fresh pouring cream or ice cream	£5.25
Cheesecake with fresh pouring cream (ask your server about today's variety)	£5.40
Berry meringue nest – winter berries, vanilla ice cream and whipped cream in a meringue nest topped with toasted almonds and served with a wild berry coulis (GF)	£5.25
Scottish cheeses – Orkney Mature Cheddar, Dunlop Smoked Cheddar, Connage Clava Brie and Dunsyre Blue with fresh apple, green grapes, celery, mango chutney and mixed biscuits (GF oatcakes available)	£5.90
Trio of ice cream with fresh fruit coulis. ask your server about today's flavours (gf)	£5.40

Add scoop of ice cream - £1.00 Add jug of fresh cream - £1.00

coffees and teas

coffee liqueur £5.15 (liqueur of your choice)	
americano £1.90	house tea £1.80
latte £2.15	earl grey tea £1.90
cappuccino £2.15	herbal / fruit tea £1.90
espresso (single) £1.80 (double) £2.00	hot chocolate £2.15

(decaffeinated coffee and tea available. All prices per cup)

We reserve the right to apply a minimum cover charge of £9.50 per person in the restaurant during peak times