Waterside
RESTAURANT

STARTERS

PRAWN & CALAMARI BASKET (SF,G) 16
tartar sauce ,lemon

SCOTCH EGG (D,G) 12
Uile-bheist 'Dark Horse Stout' peppercorn sauce

HARVEST BOWL (VE,GF) 12
greens, tomato, cucumber, pickled onions, squash, feta

SHETLAND MUSSELS (D,G) 16
citrus, Uile-bheist 'White Witch' beurre blanc, '3 Little Bakers' sourdough

SOUP OF THE DAY (VE) 9
croutons (VE)

CULLEN SKINK (D,G) 12
croutons (VE)

BRIE FONDUE (V,D,G) 14
sundried tomato, confit garlic,chives, garlic sourdough

MAINS

BEER BATTERED FISH AND CHIPS (G) 21
Uile-bheist lager, peas, tartar sauce

CRUMBED POUNDED CHICKEN (D,G) 23
peppercorn sauce, rocket slaw, lemon , chips

BEEF RAGU (D,G) 26
Tomato nage, parmesan, penne pasta

FALAFEL BOWL (VE,G) 23
squash textures, rocket slaw, feta ,pumpkin seeds cherry tomato, served with chips

12 HOUR HIGHLAND BRAISED BEEF (D,GF) 26
wilted spinach, whipped potato, shallots, peppercorn sauce

CONFIT LAMB (D,GF) 28
heritage carrot textures, potato gratin, pancetta, leeks, pan jus

FROM THE GRILL

10oz SIRLOIN (D,GF) 32
vine tomato,portbello mushroom served with choice of chips or salad

SEA BASS (D,GF) 21
samphire, peas, broccolini textures, whipped potato, 'White Witch' beurre blanc,

PANCETTA WRAPPED PORK LOIN (DF,GF) 21
Candied pumpkin, kale, Pomegranate jus

HIGHLAND BEEF BURGER (D,G) 21
brioche,, gem lettuce, pickles, heritage tomato,coleslaw served with choice of chips or salad. Add Cheese +£1 | Add Bacon +£1

Vegan option available on request

DESSERTS

STICKY TOFFEE PUDDING (D,G) 12
Uile-bheist 'Dark Horse Stout' syrup, butterscotch, vanilla ice cream

CHEESE BOARD (D,G) 14
Highland cheese, preserves, crackers (sharing platter)

VANILLA CHEESECAKE (V,D,G) 12
burnt candied butter sauce,,raspberry textures

CHOCOLATE TRILLIONAIRE TORTE (VE,GF,N) 12
cocoa nibs, hazelnut praline, candied orange, Uile-bheist 'Dark Horse Stout' - served with vegan ice cream

SIDES

TRUFFLE PARMESAN TOTS (V,D,G) 10
MASHED POTATO (V,D,GF) 5
PEPPERCORN SAUCE (D,GF) 5
WHISKY SAUCE (D,GF) 5
CHARRED BROCCOLINI (D) 5