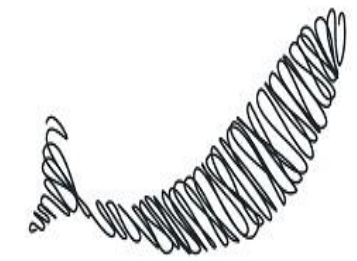


The Trout Hotel



STARTERS/ LITE BITES

Mixed olives	4.95
Soup of the day, malty seeded bread	7.75
Haggis scotch egg, whisky, wholegrain mustard mayonnaise	8.75
Ham hock terrine, piccalilli, toast	9.25
Prawn cocktail, Marie rose sauce, brown bread & butter	10.95
Smoked salmon, capers, silverskin onions, lemon, brown bread & butter	11.50
Mussels mariniere, crusty bread	10.50
Goats cheese & chive soufflé	10.50
Salt & pepper squid, sweet chilli sauce	7.75
Flash fried prawns, chilli, lemon, parsley	8.75
Breaded brie, cranberry dip	8.25
Garlic bread slices	5.50
Garlic bread slices with mozzarella cheese	6.50
Thai fishcakes, coriander yougurt	7.50
Bruschetta; tomato, basil, prosciutto ham, buffalo mozzarella with balsamic glaze	8.00

SIDES

Dressed house salad	4.50
Seasonal vegetables	4.00
Hand cut chips	4.00
Skin on Fries	4.00
Onion rings	4.50

SALADS

Fishermans salad: prawns, crab, crayfish, trout & smoked salmon, salad & bread	12.00/19.95
Rare Thai beef salad, Chilli, nuts, Asian dressing	10.95/19.25
Pulled chicken salad, chilli, nuts, hoisin & sesame dressing	10.95/19.95
Blue cheese, pears & walnut salad	10.95/19.95

MAIN COURSES

Chicken curry of the day, boiled rice, naan bread & mango chutney	19.75
Quiche of the day, new potatoes & dressed Salad	16.00
Chicken burger, skin on fries, & mayo dip	18.00
Cheese beef burger, skin on fries, & salsa dip	18.00
Pulled pork burger, skin on fries, & BBQ dip	18.00

SUNDAYS – 12 NOON UNTIL LATE

Roast sirloin of beef	10.95/16.95
Roasted half chicken	10.95/16.95
Nut roast	15.95
All served with roast potatoes, mashed potatoes, seasonal vegetables, gravy & Yorkshire pudding	

FISH

Beer battered haddock & hand cut chips, mushy peas, tartare sauce	19.75
Scampi, hand cut chips, garden peas, tartare sauce	18.25
Scottish salmon, griddled potatoes, spinach, samphire & crayfish cream sauce	20.95
Seabass fillet, boiled potatoes, samphire with lemon caper butter sauce	21.95
Fish pie, seasonal vegetables	19.75
Fish Board: Thai fish cake, mackerel, prawn toast, mango sauce & dressed salad	14.00

MEAT

Steamed beef suet pudding, beef jus, mashed potatoes, seasonal vegetables	19.95
Lasagne, garlic bread, dressed salad	18.75
Chicken schnitzel, fried egg, truffle mayonnaise, skin on fries & dressed salad	19.75
Lamb shank, mashed potatoes, seasonal vegetables, mint jus	19.95

FROM THE GRILL

Cumberland sausage, smoked mashed potatoes, seasonal vegetables, onion gravy	18.75
Sirloin steak, confit tomato, mushroom, watercress, hand cut chips, peppercorn sauce	150g/300g 22.00/30.00
Fillet steak, confit tomato, mushroom, watercress, hand cut chips, peppercorn sauce	150g/300g 29.95/37.75

For guests with dietary requirements please ask your server for our separate menu.

*V - Vegetarian
Gluten Free, Lactose intolerant & Vegan menu available*