



THE UPPER LARGO
HOTEL • BAR • RESTAURANT

3 COURSES £ 14.95

Fresh Homemade Soups of the Day (V) Choice of 2 Homemade Soups with a Speciality Bread Roll

Roasted Red Pepper & Chickpea Hummus (V) Marinated Olives, House Salad, Toasted Pitta Bread

Mixed Vegetable Spring Rolls (V) Salad Garnish, Sweet Chilli Mayonnaise

Haggis in Batter with Caramelised Onion Cream Sauce

Homemade Chicken Liver & Orange Pâté Redcurrant Jelly, Rough Oatcakes

Italian Crumbed Deep Fried Mozzarella (V) Basil & Lemon Mayonnaise, House Salad



Smoked Haddock & Scottish Salmon Fishcakes

Panko Breaded Fishcakes, House Salad, Chips, Homemade Tartare Sauce

Fresh Haddock, Breaded or Battered Chips & Mushy **or** Garden Peas

Chargrilled Boneless Pork Chops Stornoway Black Pudding Mash, Sweet Apple & Cider Cream Sauce

Sweet Chilli & Piri Piri Marinated Chicken Kebab Fragrant Rice, House Salad

Mac & Cheese Chips, House Salad (V)

Aberdeen Angus Beef Burger on Seeded Bun with **or without** Cheese, Chips & Crunchy Coleslaw

Homemade Lasagne Al Forno Chefs Homemade Meat Lasagne, Chips, House Salad

Free Range Omelette (V) with 2 Fillings, Chips, House Salad

choose from **Ham, Red Onion, Mushroom, Cheese, Tomato**

(ADDITIONAL FILLINGS 75p EACH)

House Salad with **Ham, Turkey, Beef or Cheese (V)**

Baby Potatoes or Chips

Chef's Dish of the Day (Please ask for details)



Homemade Spiced Apple, Sultana & Almond Tartlet with warm Toffee Sauce topping

Chocolate Fudgecake served warm with Chocolate Sauce

Vanilla Ice Cream with Strawberry Sauce

Homemade Crème Caramel with Sweet Vanilla Cream

Mature Cheddar Cheese with Homemade Red Onion Chutney & Biscuit Selection

(add a scoop of **Vanilla Ice Cream** to any Dessert + 75p)

If you have a food allergy or intolerance please let us know before ordering. . Gluten free substitutes available. If you require more information, please ask your Server.