



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

Haggis in Batter Cracked Black Pepper Cream Sauce

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

Roasted Red Pepper & Chickpea Hummus (V)

Marinated Olives, House Salad, Toasted Pitta Bread

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 Pear, Apple & Almond Tartlet

with warm Toffee Sauce topping & fresh Cream

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.