



THE UPPER LARGO
HOTEL · BAR · RESTAURANT

PRICE CRUNCH MENU

3 COURSES £13.50

Fresh Homemade Soups of the Day (V)

Choice of 2 Homemade Soups with a Speciality Bread Roll

Antipasti

Italian Salamis, Marinated Olives, Roasted Red Pepper,
Balsamic Dressed Rocket Salad

Homemade Chicken Liver & Orange Pâté

Redcurrant Jelly, Rough Oatcakes

Italian Crumbed Deep Fried Mozzarella (V)

with Basil & Lemon Mayonnaise, House Salad

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

Haggis in Batter with Caramelised Onion Cream Sauce

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Homemade Lasagne Al Forno

Chefs Homemade Meat Lasagne, Chips, House Salad

Smoked Haddock & Scottish Salmon Fish Pie

Creamy Mash Potato, Cheddar Cheese Topping, Seasonal Vegetables

Sweet Chilli & Piri Piri Marinated Chicken Kebab

Fragrant Rice, House Salad

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

Venison Sausages

Creamy Mash Potato, Caramelised Onion Gravy, Seasonal Vegetables

Mac & Cheese Chips, House Salad (V)

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

House Salad with Ham, Turkey, Beef or Cheese (V)
Baby Potatoes or Chips

Free Range Omelette (V) with 2 Fillings, Chips, House Salad
choose from **Ham, Red Onion, Mushroom, Cheese, Tomato**
(ADDITIONAL FILLINGS 75p EACH)
Chef's Dish of the Day (Please ask for details)

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

Chocolate Fudge Cake 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