

STARTERS

FRESHLY MADE SOUP OF THE DAY **	6.95
<i>Barnett's Toasted Leek & Cheddar Bread</i>	
STEAMED SHETLAND MUSSELS **	
<i>Garlic, Parsley & Lemon Cream Sauce – Toasted Garlic & Rosemary Focaccia</i>	
°o ½ Kilo	12.50
°o 1 Kilo	16.95

WILD MUSHROOM, GOAT'S CHEESE & RED ONION TARTLET (V)	8.95
<i>Balsamic Dressed Rocket Salad</i>	

PRESSED SMOKED HAM HOUGH TERRINE **	8.50
<i>Plum & Apple Chutney – Rough Oatcakes</i>	

SCOTTISH BLACK PUDDING & HAGGIS FRITTERS	9.50
<i>Crispy Batter – Cracked Black Pepper Sauce</i>	

CRISPY SALT & CHILLI SQUID **	8.95
<i>Pickled Vegetables – Wasabi Mayo</i>	

SHIN OF BEEF CROQUETTES	9.50
<i>Buttered Savoy Cabbage & Pancetta – Red Wine Jus</i>	

LOADED NACHOS	
<i>Melted Cheese – Tomato & Coriander Salsa – Soured Cream – Jalapeños</i>	
°o Chilli Con Carne **	9.95
°o BBQ Pulled Pork	10.95
°o Vegan Chilli (V) (VG) **	9.50

If you have a food allergy or intolerance, please let us know before ordering - For further dietary choices, more information or to see our Allergen Folder, please ask your Server. Please note that our kitchen handles food items to which some individuals may be intolerant.

**** DISH CAN BE ADAPTED TO SUIT A GF DIETARY REQUIREMENT**



THE UPPER LARGO

HOTEL • BAR • RESTAURANT

FROM THE SEA

EAST COAST HADDOCK **	
PANKO BREADED OR BATTERED	
<i>Skin-On Skinny Fries – Homemade Tartare Sauce – Garden OR Mushy Peas</i>	
°o Small	13.50
°o Large	17.50

BREADED WHOLETAIL SCAMPI	
<i>Skin-On-Skinny Fries – Homemade Tartare Sauce – Garden OR Mushy Peas</i>	
°o Small	13.50
°o Large	17.50

PAN FRIED FILLET OF SEA BREAM **	23.50
<i>Saffron Fondant Potato – King Prawn Tom Yum Broth</i>	

VEGAN & VEGETARIAN

Please check all allergens and dietary requirements with your Server

ROAST SWEET POTATO, BUTTERNUT SQUASH & SPINACH CANNELLONI (V)	17.50
<i>Tomato & Basil Sauce – Toasted Garlic Bread</i>	

VEGAN CHILLI BOWL (V) (VG) (GF)	16.95
<i>Basmati Rice – Tortilla Chips – Tomato & Coriander Salsa</i>	

CREAMY MAC & CHEESE (V)	
<i>Skin-On-Skinny Fries – House Salad</i>	
°o Small	10.50
°o Large	14.50

PLANT-BASED VEGAN BURGER (V) (VG) **	15.95
<i>Toasted Vegan Brioche Bun – Crispy Lettuce – Roasted Red Pepper – Vine Tomato – Skin-On Skinny Fries – Crunchy 'slaw</i>	

FROM THE LAND

PAN FRIED SUPREME OF CHICKEN **	22.50
<i>Oxtail Dauphinoise Potato – Confit Savoy Cabbage – Dijon Mustard & Chive Jus</i>	

HOMEMADE STEAK PIE **	19.50
<i>Light Puff Pastry Topping – Seasonal Vegetables – Skin-On Skinny Fries OR Creamy Mash</i>	

FILLET OF PORK SCHNITZEL	19.50
<i>Buttered Asparagus – Pineapple Salsa – Garlic & Rosemary Baby Potatoes</i>	

SALT & PEPPER CRISPY CHICKEN BURGER	15.50
<i>Melted Monterey Jack Cheese – Crispy Lettuce – Tomato – Chilli Jam – Skin-On-Skinny Fries – Crunchy 'slaw</i>	

6 oz VENISON BURGER	15.50
<i>Toasted Brioche Bun – Crispy Lettuce – Vine Tomato – Skin-On-Skinny Fries – Crunchy 'slaw – Burger Relish</i>	

6 oz ABERDEEN ANGUS STACKED BURGER	15.50
<i>Toasted Brioche Bun – Crispy Lettuce – Vine Tomato – Skin-On-Skinny Fries – Crunchy 'slaw – Burger Relish</i>	

BURGER EXTRAS

- Double Up - 6oz Burger + 5.95
- Smoked Streaky Bacon & Cheese + 3.50
- Crispy Haggis Fritter & Black Pepper Sauce + 4.50

28 DAY MATURED ABERDEEN ANGUS 10oz SIRLOIN STEAK **	33.50
--	-------

Roast Flat Cap Mushroom – Grilled Vine Tomato – Onion Rings – Skin-On-Skinny Fries

STEAK EXTRAS

- Cracked Black Pepper Cream Sauce + 2.95
- Garlic & Herb Butter + 2.50
- Seasonal Salad + 3.50
- Fresh Seasonal Vegetables + 3.50

SNACKS & SIDES

BOWL OF MARINATED OLIVES – BALSAMIC VINEGAR – EXTRA VIRGIN OLIVE OIL – ARTISAN BREADS (V)	7.50
CRISPY SWEET POTATO FRIES (V) Plant Based Vegan Mayo	5.95
HALLOUMI FRIES (V) Sweet Chilli Sauce	7.50
PIRI-PIRI SKIN-ON-SKINNY FRIES (V) Garlic & Lemon Mayo	5.25
SKIN-ON-SKINNY FRIES (V)	4.95
SKIN-ON-SKINNY FRIES with Cheese (V)	5.95
CRISPY BACON & CHEDDAR SKINNY FRIES	7.95
BREADED MOZZARELLA STICKS (V) Seasonal Salad – Sweet Chilli Sauce	7.95
TOASTED GARLIC BREAD (V) Seasonal Salad	4.50
CHEESY TOASTED GARLIC BREAD (V) Seasonal Salad	5.25
CRISPY BATTERED ONION RINGS (V) Garlic Mayo	5.25

PLEASE ASK YOUR SERVER IF YOU WOULD LIKE TO SEE OUR EXTENSIVE DRINKS & WINE LIST

DESSERTS

LEMON MERINGUE PIE Green Apple Sorbet – Chocolate Tuile	8.50
HAZELNUT & BAILEYS CHEESECAKE Vanilla Ice Cream – Chocolate Sauce - Hazelnut Praline	8.50
STICKY TOFFEE PUDDING Butterscotch Sauce – Salted Caramel Ice Cream	8.50
CHOCOLATE ORANGE TORTE ** Cointreau & Orange Gel – Summer Berry Compote (V) (GF)	8.50
SCOTTISH CHEESEBOARD ** Blue Murder – Clava Brie – Mature Cheddar - Biscuit Selection - Red Onion Chutney	9.50
• CHEESEBOARD TO SHARE	12.95
AFFOGATO ** Hot Espresso over Vanilla Dairy Ice Cream – Wafer Biscuit	6.50
• ADD LIQUEUR OF YOUR CHOICE	9.50
3 SCOOPS OF MACKIES ICE CREAM ** Traditional Vanilla – Chocolate – Strawberry - Salted Caramel – Honeycomb – Wafer Biscuit (VG Chocolate also available)	6.95

JOIN US EVERY SUNDAY FOR A DELICIOUS

SUNDAY ROAST

SERVED ALL DAY from 1230 hrs

SPECIALITY TEAS & COFFEES

POT OF TEA	3.25
POT OF EARL GREY/HERBAL or FRUIT TEAS	3.50
CAFETIERE OF FRESH COFFEE	
○ Small	4.50
○ Large	5.50
AMERICANO with Cold or Hot Milk.	3.75
SINGLE ESPRESSO	3.00
DOUBLE ESPRESSO	3.50
CAFFE LATTE	
○ Small	3.50
○ Large	3.75
CAPPUCCINO	3.75
CAFFE MOCHA	3.75
FLAT WHITE	3.75
SHOT of FLAVOUR – Hazelnut, Chocolate, Caramel or Vanilla	1.75
HOT CHOCOLATE with Marshmallows	5.95 Topped
LIQUEUR COFFEE with the Liqueur of your choice	9.95
SULTANA SCONE WITH BUTTER, CREAM & STRAWBERRY JAM	3.50
ADD A CAFETIERE OF FRESH COFFEE OR A POT OF TEA	6.95