



INN AT THE PARK

Restaurant Menu

TO BEGIN . . .

Soup of The Day A choice of two delicious Home-made Soups, served with Crusty Bread	3.50
Mexican Style Chilli Beef Nachos Served with Sour Cream and Salad Garnish	5.50
Goblet of Mixed Melon Pearls (v) Drizzled with Malibu Syrup and topped with Mango Sorbet	4.50
Crispy Brie Wedges With Fresh Tomato Salsa and Salad Leaves	4.95
Caramelised Red Onion and Cherry Tomato Tartlet Flavoured with Fresh Thyme and Roasted Garlic	4.95
Local Fresh Haddock Fishcake Lightly Bread Crumbed, served with a Cheese and Grain Mustard Sauce	4.95
Fresh Grilled Sardines Set on Rocket Leaves, drizzled in Basil Butter	5.95
Duo of Fresh Patés Rich Chicken Liver Parfait alongside Smokey Kipper Paté, served with Scottish Oatcakes and Salad, with Cranberry Compote	5.50

MAIN COURSE . . .

Pan Fried Sea Bass Fillet "Louisiana Style" Lightly Spiced and served with Grilled Banana, Spiced Rice and Salad Leaves	13.95
Breast of Local Chicken "Balmoral Style" Filled with Black Pudding, and served with a Blackcurrant Jus	9.50
Pork Escalope "Parmagano Style" Lightly Breaded and Pan Fried. Topped with Tomato and Oregano Sauce, and Mozzarella Cheese	11.95





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MAIN COURSE (CONT) . . .

Roasted Half Duck Served with a Honey and lemon Sauce, accompanied with Macerated Orange Segments	12.95
Chicken Breast "Rogan Josh Style" A medium strength Curry, flavoured with Coriander and Tomato. Served with Nan Bread and Basmati Rice	9.95
Strips of Beef "Teriyaki Style" Marinated and cooked in Teriyaki Sauce with Peppers and Onions. Served with Steamed Rice	9.50
Classic Chicken Caesar Salad marinated Chicken Breast, with Crispy Bacon, Parmesan Cheese and Croutons Drizzled with a Rich Caesar Dressing	9.25
Fresh Deep Fried 7oz Haddock Cooked in our own Crispy Soda Batter, served with Salad Garni and French Fries	9.95
Home-made Steak & Ale Pie Tender pieces of Best Scotch Beef braised in a Rich Beer Gravy topped with Flaky Pastry	8.95
Home-made Steak Burger Made with only the finest Steak Mince and Onions. Served with French Fries and Salad Garni Add Cheese (95p) Bacon (95p) Prawns (1.95) Chilli (1.95)	8.50
Penne Al Pesto (v) Finest Pasta, tossed in Pesto Cream. Topped with Shaved Parmesan, and served with Salad Granish and Garlic Bread	8.50
Vegetable Tempura (v) Mixed Crispy Deep-fried Vegetables, set on Salad Leaves, served with Chilli and Soya Dip	8.50
Grilled Prime Scotch Lamb Chops Served with Sweet Potato Mash, Rosemary Jus and Fried Red Onion Rings	13.50
Prime Grilled 8oz Scotch Sirloin Steak Served with tradional Mushroom, Tomato and Onion Ring Garni	14.75
Prime Grilled 8oz Scotch Fillet Steak Served with tradional Mushroom, Tomato and Onion Ring Garni	16.95

ALL DISHED SERVED WITH CHEFS SELECTION OF VEGETABLES UNLESS OTHERWISE STATED





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FOR DESSERT . . .

Home-made Sticky Toffee Pudding Fresh Prepared and served with lashings of Toffee Sauce and Vanilla Ice-Cream	4.50
Raspberry Cranachan Light Raspberry Sweet made with Glayva Liqueur and Cream. Topped with Toasted Oatmeal and served with Shortbread	4.50
Baked American Style Cheesecake Dreanched with Blueberry Sauce	4.50
Frozen Tiramisu Italian Sponge Sweet flavoured with Marsala Wine and Coffee	4.50
Mixed De Lux Ice-Creams	3.50
Cheese Platter A Selection of Scottish and International Cheeses, served with Chutney and Oatcakes	5.50

COFFEE . . .

Tea or Coffee with Mint	1.95
Cappuccino	2.95
Espresso	1.95
Double Espresso	2.95
Hot Chocolate	1.95

LIQUEUR COFFEES . . .

Gaelic Coffee (with Scotch Whisky)	4.75
Irish Coffee (with Irish Whiskey)	4.75
Rob Roy Coffee (with Drambuie)	4.75
Bailey's Coffee	4.75
Calypso Coffee (with Tia Maria)	4.75
Caribbean Coffee (with Rum)	4.75

