

Potarch Hotel Menu



Small Plates

Soup of the Day (V) 3.50

Cullen Skink with Balmoral bread 4.50

Baked camembert with seasonal chutney and crudites (V) 4.50

Smoked salmon, capers, rocket, lemon and balmoral bread 4.50

Salad Plates

Available as starter or main

Goat cheese, pomegranate & apple salad with toasted pumpkin seeds (V) 4.50/8.50

Seared marinated sirloin with rocket, gem lettuce and tomato horse radish dressing 6.00/10.50

Grilled chicken caesar, smoked bacon, garlic croutons and lemon anchovy dressing 4.50/8.50

Hot smoked salmon with new potato, rocket and mustard dressing 4.50/8.50

Sides

Beer battered onion rings, Home cut chips, Honey glazed roots, French beans with shallot butter, Creamy mash, House salad. All 2.50

Large Plates

Cumberland sausage with creamy mash & red wine gravy served with seasonal vegetables 8.50

Battered Northsea haddock & home cut chips with homemade tartare sauce and seasonal vegetables 8.50

Homemade beef burger served in a soft bun with home cooked chips and relish 8.50

- smoked bacon, Scottish cheddar, or fried onions 50p each

Aubergine chili in crispy potato skins topped with Scottish cheddar & lime sour cream (V) 7.50

Steak & chips, 8 oz ribeye with grilled field mushroom, tomato & beer battered onion rings 15.00

Smoked fish pie: salmon, mackerel, haddock and tiger prawns in a rich creamy sauce with mashed potato & served with seasonal vegetables 10.50

Sweet Plates

Mixed berry crannoch 4.50

Seasonal crumble & vanilla ice cream 4.50

Chocolate mascarpone cups with amaretti 4.50

Trio of ice creams with candied walnuts 4.50

Cheese selection with grapes, celery oatcakes & homemade chutney 5.50

Please ask for nut, gluten, wheat and dairy free options. Food is sourced locally when possible