**Dinner Menu**

**To Start**

**Homemade Soup of the Day**  
*Crisp Bread Roll £6.50*

**Ham Hock, Pickled Carrot and Mustard Terrine**   
*Toasted Sourdough, Golden Beetroot Piccalilli* ***£9.25***

**Chicken Liver & Brandy Parfait***Dressed Mixed Leaves, Onion Chutney, Oatcakes* ***£8.75***

**Prawn Cocktail***Marie Rose Sauce, Crispy Salad, Wholemeal Bread & Butter* ***£9.00***

**Creamy Garlic Mushrooms** *Toasted Sourdough* ***£8.50***

**Antipasto Tradizionale***Selection of Cold Cuts, Marinated Mixed Olives, Sun Dried Tomatoes, Sourdough, Gherkins* ***£9.50***

**Mozzarella & Sun-Dried Tomatoes***Inca Tomatoes, Balsamic Dressing* ***£8.50***

**Scottish Smoked Salmon***Beetroot and Horseradish Chutney, Capers, Lemon Wedge* ***£10.50***

**Chicken Caesar Salad***Little Gem, Bacon, Anchovies, Croutons, Parmesan Shavings* ***£9.00***

**Moules Mariniere***White and Parsley Cream Sauce, Crusty Bread* ***£9.75***

**If you have a food allergy or special dietary requirement, please inform a member of our staff before you place your order.**

**Guests on a Dinner, Bed and Breakfast Basis the allowance is £30.00 per Person.**

**Main Course**

**Steak and Ale Pie***Chips, Rich Beef Gravy and Seasonal Vegetables* ***£19.50***

**Roasted Breast of Chicken***Creamed Potato, Haggis Mousse, Vegetables, Peppercorn Sauce* ***£21.50***

**Baked Fillet of Salmon***Hasselback Potato, Pesto and Vegetables* ***£24.00***

**Pork Fillet**

*Wholegrain Mustard Mash, Vegetables, Apple Cider Jus, Apple Sauce* ***£23.50***

**Moules Mariniere**

*White and Parsley Cream Sauce, Fries* ***£20.50***

**Butternut Squash, Mixed Bean and Cheese Pie***Chips, Vegetables and Gravy* ***£19.00***

**Chicken Caesar Salad**

*Little Gem, Bacon, Anchovies, Croutons, Parmesan Shavings* ***£18.50***

**Fernhill Classics Fernhill Pizza Menu 9”**

**Burgers** Hand Stretched, Stone Baked Crafted Base

Our 170 gr Burgers are served with Leaves,

Brioche Bun, Smoked Cheese, Burger Relish, **Margarita £12.50**

Gherkins, Slaw & Chips or Fries Mozzarella and Tomato

**Beef 170 gr £16.50 Pepperoni £13.50**

**340 gr £19.50** Pepperoni and Mozzarella

**Chicken Cajun Burger £16.00 Meat Feast £13.95**

add Bacon, Haggis or Extra Cheese for **£1.00 each** Mozzarella, Ham, Pepperoni, Chorizo

**Vegetarian Burger £16.00 Plant Lovers £12.95**

**Sirloin Steak 8oz** Mozzarella, Mushroom, Bell Pepper,  *Mushroom, Tomato, Chips and Salad* **£28.00** Sweetcorn and Red Onion **Beer Battered Fish and Chips Sides***Mushy Peas, Tartar, Fresh Lemon* **£18.00****Chips £3.00**

**Scampi Cajun Spiced Chips £3.00***Chips, Tartar, Lemon, Garden Peas* **£17.50 Fries £3.00**

**Onion Rings £3.50**

**Mixed Salad £3.50**

**Desserts**

**Sticky Toffee Pudding***Vanilla Ice Cream, Toffee Sauce* - **£7.50**

**Chocolate Brownie Caramel Cheesecake***Double Cream* - **£7.50**

**Homemade Vanilla Panna Cotta***Mixed Berry Compote, Shortbread* **£8.00**

**Tiramisu – £7.00**

**Trio of Ice Cream £6.00   
Cheese Board  
With Celery, Grapes, Onion Chutney and Crackers  
2 cheese £8.95  
 3 cheeses £9.95  
 4 cheeses £11.95  
 5 cheeses £13.95**

***Highland Strathdon Blue*** *This creamy, juicy cheese yields to the touch and fills the mouth with a delightfully fudgy texture, finishing on balanced notes of salt and steel.*

***Highland Morangie Brie****Edible white rind, rich creamy paste with mild mushroom and grass undertones and a silky texture that melts in your mouth when ripe.*

***Old Smokey Oak Smoked Flavoured Mature Cheddar****,*

*from the Isle of Arran*

***Arran Cheddar with Arran Mustard****Scottish medium mature cheddar cheese with Arran Mustard*

***Black Crowdie***

*Produced by Highland Fine Cheese, Blarliath Farm Tain,**a Rich Creamy Cheese with Pinhead Oatmeal and Peppercorns*

**PORT –** Cockburns Special Reserve - £5.20 per 50ml

Cockburns Ruby Port **-** £4.10 per 50ml

**DESSERT WINE -** £6.50 per 100ml