



TOR -NA -COILLE

S C O T L A N D



SUMMER MENU 2024

NIBBLES

Warm Baked Bread (GF Option Available) Whipped Butter, Olive Oil & Balsamic	£6.00
Marinated Mixed Olives	£5.00

STARTERS

Soup of the Day Warm Bread, Whipped Butter	£7.00
Bruschetta (GF Option Available) Tomato, Red Onion & Goats Cheese on Toasted Sourdough, Balsamic Glaze	£10.00
Mussels (GF) Steamed Shetland Mussels, White Wine & Herb Cream Sauce, Toasted Bread	£14.50
Chicken Satay Skewers (GF Option Available) Marinated Chicken Strips, Warm Flat Bread, Cucumber & Mint Yoghurt, Dressed Leaves	£11.00
Smoked Salmon Roulade (GF) Smoked Salmon & Herb Cream Cheese Roulade, Marinated Fennel & Apple Salad, Lemon Mayonnaise	£12.50
Duck Salad (GF) Shredded Five Spice Duck Leg, Asian Slaw, Cashew Nuts, Dressed Pea Shoots & Frisée, Spiced Dressing	£10.00

SALADS

Caesar Classic Caesar Salad, Hard Boiled Egg, Parmesan Shavings, Bacon Lardons, Croutons, Anchovies, Dressing Add Roast Chicken Breast	£13.00 £5.00
Grains (V) Marinated Quinoa, Giant Couscous with Feta Cheese, Cucumber, Mint, Pomegranate & Broad Beans, Mustard Dressing	£13.00

FROM THE GRILL

8oz The Ultimate Beef Burger (GF Option Available) Crispy Bacon, Mature Cheddar, Toasted Brioche Bun, Fries, Relish	£18.00
8oz Ribeye (GF) Cooked To Your Liking, Grilled Garlic Flat Cap Mushroom, Fries, Roast Cherry Vine Tomatoes, Dressed Watercress	£34.00
Sauces Peppercorn Red Wine Jus	£3.00 Blue Cheese Bearnaise

Guest Steak Sharing Board For 2
Friday and Saturday ONLY - Market Price

MAINS

Fish & Chips (GF Option Available) Peterhead Beer Battered Haddock, Fries, Tartar Sauce, Lemon & Peas	£18.00
Slow Braised Beef Rib (GF) Slow Braised Barbeque Beef Rib, Spiced Creamed Corn, Buttered Spinach, Crispy Onion & Pancetta, Bourbon Glaze	£26.00
Fillet of Scottish Salmon (GF) Roast Scottish Salmon Fillet, Sautéed Jersey Royals, Asparagus, Samphire, Sauce Vierge	£25.00
Confit of Pork Belly (GF) Confit Pork Belly, Summer Greens, Herb Creamed Mash, Charred Baby Carrots, Caramelised Apple Jus	£22.00
Roast Loin of Venison (GF) Oven Roast Venison Loin, Creamed Savoy & Bacon, Potato Terrine, Roast Shallot, Shallot Purée, Thyme Jus	£28.00
Curry (V, VG) Chickpea & Cauliflower Curry, Steamed Rice, Naan Bread	£17.50

SMALL PLATES / SIDES

Fries	£4.50
Onion Rings	£4.50
Mac 'n' Cheese	£6.00
Spiced Cauliflower Florets	£6.50
Chicken Fillets (Mustard & Honey Dressing)	£7.00

DESSERTS

Crème Brûlée Vanilla Crème Brûlée, Berries, Shortbread	£10.00
Parfait Frozen Banana & Miso Parfait, Glazed Banana, Banana Crisp, Caramel, Crystallised Nuts	£10.00
Sticky Toffee Pudding Warm Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce, Berries	£10.00
Meringue Crème Pâtissière, Berry Compote, Sorbet	£10.00
Ice Cream & Sorbet Ice Cream & Sorbet Selection, Wafer, Berries	£7.50
Cheese Selection of Cheese, Quince, Apple, Celery & Oatcakes	£12.00

Prices are all inclusive of VAT at 20%

Everything on our menus is produced on-site, in an environment where the following allergens are present and used regularly: NUTS, PEANUTS, GLUTEN, MILK & LACTOSE, EGG, FISH, MOLLUSCS & CRUSTACEANS, SOYA, LUPIN, CELERY, MUSTARD, SESAME SEEDS

IF YOU HAVE AN ALLERGY OR SPECIFIC REQUIREMENT, LET US KNOW AND OUR CHEF WILL BE HAPPY TO ADVISE, OR ADAPT THE MENU

