



TOR -NA -COILLE
SCOTLAND



DINNER MENU

STARTERS

Chefs Soup of the Day Served with Rustic Bread (Vegan) / GF Option for Bread Roll	£7.50
A Board of Assorted Warm Breads Served with Virgin Olive Oil & Balsamic Vinegar. (DF Available)	£5.50
Pauko Breaded Brie with a Fresh Pear & Walnut Salad Accompanied with a Sherry Vinaigrette Dressing (V)	£12.50
Pan Seared Scallops Served on Celeriac Puree with Bacon Jam & Maple Crisps (GF)	£15.50
Mussels Bound in White Wine, Garlic & Cream Sauce With Lemon & Rustic Bread (GF Available)	£12.50
Tempura Cauliflower Florets With a Celeriac Remolade & Dressed Watercress (Vegan & GF)	£12.00

SMALL PLATES / SIDES

House Fries	£5.00
Crispy Chunky Wedges	£5.00
Crispy Balsamic & Thyme Potato Torte	£5.50
Tender Stem Broccoli with Harissa	£5.00
Beer Battered Onion Rings	£5.00
Mac 'n' Cheese	£5.50
Cauliflower Cheese	£5.50
House Fresh Leaf Salad	£5.00

PLEASE ALSO MAKE YOUR SERVER KNOW OF
ANY ALLERGIES & DIETARY REQUIREMENTS
BE SURE TO ASK ONE OF OUR FRIENDLY MEMBERS
OF STAFF FOR THE CHEFS DAILY SPECIALS

MAINS

Tor-Na-Coille Chicken Tower Chicken Thigh Marinated in Buttermilk & Coated in a Spiced Corn Crumb with Gochujang Glaze & Mayonnaise. Served in a Toasted Brioche Bun with Season Pickles & House Fries (GF Bun Available)	£19.50
Slow Cooked Lamb Shank With a Mustard Mash, Seasonal Roasted Root Vegetables, Served with a Red Wine & Port Gravy (GF)	£26.50
Peterhead Battered Haddock Served with House Fries, Crushed Peas & Tartare Sauce (DF, GF Available)	£19.50
Slow Braised Beef Short Rib Served with Buttered Mash, Cumin & Honey Roasted Carrots, Buttered Pea & Bacon Cabbage with a Sticky Beef Jus (GF)	£23.50
Fish of the Day Sautéed Salsify With Wilted Greens & a Creamy Mussel Sauce (GF)	£19.50
Roasted Pumpkin & Wild Mushroom Risotto With Wilted Spinach & Pumpkin Seeds (Vegan & GF)	£16.50
Tempura Cauliflower Florets With a Celeriac Remolade & Dressed Watercress (Vegan & GF)	£16.50
Crispy Oyster Mushroom Katsu Curry Served with Coconut Rice & Katsu Pickles (GF, Vegan)	£17.50
Poke Bowl Spiced Hummus, Pickled Slaw, Pita Bread, Balsamic Glazed Cherry Tomatoes, Dressed Leaves & Italian Burrata. (V & GF Available)	£12.50
Add Chicken	£4.50
Butterfly Chicken Infused with Chilli, Lemongrass & Coconut. Served with Crisp Salad & Chunky Wedges (DF)	£19.50

FROM THE GRILL

Thors Hammer (To Share for up to 4 Persons) Beef Shank still on the Bone Weighing between 3-4kg Slow Roasted over 12 Hours Served with Flatcap Garlic Mushrooms, Beer Battered Onion Rings, Confit of Cherry Tomatoes & House Fries. (DF & GF Option Available)	£89.00
Tor-Na-Coille Steak Burger Served in a Toasted Brioche Bun with Salsa, Baby Gem Lettuce, Bacon & Cheese with Onion Rings & House Fries (GF & DF Available)	£19.50
8oz Rib-Eye Steak (DF)	£37.50
10oz Rib-Eye Steak (DF) Steak served with Flatcap Garlic Mushrooms, Beer Battered Onion Rings, Confit of Cherry Tomatoes & House Fries.	£44.00
Pan Seared Loin of Local Venison With Braised Red Cabbage, Dauphinoise Potatoes, Honey Glazed Carrots & Blackberry Jus. (GF)	£36.00
Sauces Peppercorn Sauce Blue Cheese Sauce Mushroom Sauce Chimichurri Sauce	£3.75

WE ALWAYS TRY TO USE OUR LOCAL SUPPLIERS
FOR OUR INGREDIENTS.

KATY'S EGG • SHERIDAN'S BUTCHER
GRAHAM'S FAMILY DAIRY
A.G. DUFF FISH MARKET • THE BREAD GUY'S
MCWILLIAM'S BUTCHER
BREAD ROLLS/RUSTIC BREADS
MADE IN HOUSE.

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

