

Cargill's BISTRO

We aim to provide the freshest food possible and some of our menu items can take some time to prepare, please let us know if you are restricted for time so we can advise the quicker menu options. If you have any allergies, please discuss this with your server. Whilst some ingredients may not be used in our recipes we cannot guarantee no traces due to up-stream manufacturing/processes at our suppliers

BREAKFAST

Toast (2 slices) or
Croissant with butter and
jam or marmalade or honey
£3.95

Scottish porridge with
cream
£4.95

Traditional Scottish
breakfast. Sausages,
bacon, Stornoway black
pudding, potato scone,
tomato, mushrooms, choice
of eggs, toast. (V available)
Full £12.95
Light £8.50

Eggs on toast (fried,
scrambled or poached)
£6.95
with smoked salmon -
£8.95

Choice of filled breakfast
rolls
Bacon, link sausage, black
pudding, fried egg, potato
scone, haggis, mushrooms
£4.95 (single)
£5.95 (double)

MAIN or SMALL options

Som Tum
(a spicy and sour Thai style salad
With or without (V) a warm fermented pork sausage from the
Isaan province in North-East Thailand)
Main £14.50 / £12.95
Small £8.95 / £7.50

Slow braised venison, rowan jelly and root vegetable casserole.
Thyme roasted potatoes.
Main £15.50 / Small £9.95

Moorish lamb Pincho Morunos, Marinated in Ras-el-hanout
(lamb kebab, North African spices)
Main £14.50 / Small £8.95

Smoked Finnan haddock and garden pea kedgeree, topped with a
poached egg
Main £13.50 / Small £7.95

Chefs own super healthy green salad. Celery, peas, grapes,
peppers, olives, capers, apple, walnuts and salad leaves. (V)
Main £9.95 / Small £6.95

Three day marinated chicken or Med Veg (V) tikka masala, freshly
made peshwari paratha, saffron rice. This recipe is a unique blend
of spices and one of the best curries you will ever taste!
Main £15.95 / Small £10.25

Beer battered fresh North Sea haddock, chips, peas, homemade
sauce tartare
Main £15.50 / Small £9.95

Pan fried lambs liver in a Marsala sauce with champ potatoes
(creamy mash with savoy cabbage and bacon)
Main £14.25 / Small £8.95

Haggis, clapshot, mead sauce (V available)
Main £14.25 / Small £8.95

Escalope of beef snitzel, garlic & red pepper. Served with either
green salad or chips (add £2 for both)
£12.95

STARTER/SMALL PLATE

Chicken liver parfait, date chutney, buttered
toast, salad garnish
£7.50

Warm Feta cheese and roasted red pepper tart,
freshly made pesto, salad garnish
£7.50 V

Minced pork served in a chicken broth with
fresh herbs, greens and vermicelli noodles
£5.95

Oven-baked Arbroath smokie pot. Warm
applewood-smoked cheese scone.
£7.50

Artisan Scottish Cheeseboard
Tain Cheddar, Kintyre Apple Smoked Cheddar, Strathdon
Blue, Morangie Brie, Drumturk Wild Ptarmigan Goats
Cheese

3 Cheeses: £8.50 5 Cheeses: £11.95

SANDWICH/BAGUETTE

Seeded farmhouse sandwich with Vintage
Inverlochy smoked salmon & cream cheese.
Salad garnish, Kettle crisps
£10.95

Steak baguette with fried onion, handful of
chips, salad garnish
£10.95

SIDES / NIBBLES

Chips - Hand-cut & twice-
cooked
£3.50

Onion rings
£3.50

Mixed Greek olives
£3.50

Bread bowl, butter, olive
tapenade
£3.50

Haggis bon bons, dipping
sauce
£4.95

Crispy white-bait
£4.50

Spanish chorizo, hot from
the oven
£4.95

Spanish chorizo braised in
cider
£4.95

Platter of haggis bon bons,
Spanish chorizo, onion
rings, olives, bread,
tapenade
£15.95

SWEET

Cargill's Sticky Toffee Pudding, Creamy milk ice-cream.
£7.50

Tiramisu. Chocolate-coated coffee beans. Kirsch-soaked cherries
£7.50

Ecclefechan tart. Orange marmalade ice-cream
£7.50

Selection of local Stewart Tower Dairy ice cream and sorbet
1 Scoop: £3.50 Additional Scoops: £1.50 each

www.cargillsbistro.com