

Cargill's BISTRO

STARTERS

Chicken liver parfait, date chutney, buttered toast, salad garnish
£7.95

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)*

£7.95 / £6.95

Oven-baked Arbroath smokie pot. Warm applewood-smoked cheese scone.
£7.95

Minced pork served in a chicken broth with fresh herbs, greens and vermicelli noodles
£6.95

Moorish lamb Pincho Morunos. Marinated in Ras-el-hanout *(lamb kebab, North African spices)*
£7.95

MAINS

Pan-seared guinea fowl. Spring onion potato cake. Roasted root vegetables. Light mustard & elderflower sauce.
£17.95

Shin of beef, slowly braised in brandy, paprika, red wine and provincial herbs. Served with a Basque potato, chorizo & pimento hot-pot.
£16.95

Asian Fusion:

Chinese crispy-battered chicken. Our own Thai infused sweet & sour, pineapple, lemongrass, kaffir lime leaf and red pepper sauce. Egg fried rice
£16.95

Scottish West coast scallops St Jacques. French style, served in the shell with creamy mashed potato, white wine & gruyere cheese gratin. Green beans.
£25.95

Slow braised venison, rowan jelly and root vegetable casserole. Thyme roasted potatoes.
£16.95

Italian ricotta & parmesan cheese dumplings. Rocket, tomato, basil, caper & olive salad. Garlic crostini. (V)
£14.95

ARTISAN SCOTTISH CHEESE

Tain cheddar. Isle of Kintyre apple smoked cheddar. Strathdon blue. Morangie brie. Bridge Of Cally peppered goats cheese.

3 Cheeses: £8.95 5 Cheeses: £12.50

CARGILLS BISTRO CLASSICS

Cargill's famous green salad: celery, peas, grapes, peppers, olives, apple, capers, walnuts, dressing. (V) (Vg)
Starter: £6.95 Main: £11.95

Warm feta cheese and roasted red pepper tart. Freshly made pesto. Cargill's green salad garnish. (V)
Starter: £7.95 Main: £13.50

Pan fried lambs liver. Champ potatoes (creamy mash with savoy cabbage and bacon). Marsala sauce.
Main: £14.95

Cargill's legendary three-day marinated chicken tikka masala. Freshly made peshwari paratha. Saffron rice. (V available)
Main: £16.95

Beer-battered North Sea haddock. Chips. Peas. Homemade tartare sauce.
Main: £16.50

Haggis, clapshot, mead sauce (V available)
Main: £14.95

Escalope of beef snitzel. Garlic & red pepper. Cargill's famous green salad **or** chips. (add £2.50 for both)
Main: £13.95

10oz prime Scottish sirloin steak. Hand cut & twice-cooked chips. Onion rings. Grilled tomato. Mushroom.
£27.95 - add peppercorn sauce for £2.50

DESSERTS

Cargill's Sticky Toffee Pudding. Creamy milk ice-cream.
£7.95

Ecclefechan tart. Flambeed oranges in Gran Marnier. Whipped cream. Candied pecan nuts. Orange marmalade ice cream
£7.95

Greek lemon cake. Saffron & cardamom infused baked yoghurt. Mango compote. Almond brittle
£7.95

Tiramisu. Iced coffee sabayon. Chocolate coffee beans
£7.95

We aim to provide the freshest food possible and some of our menu items can take 30 minutes to prepare, please be patient.

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