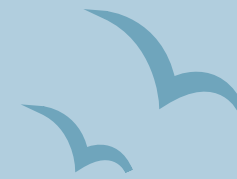


HOT BEVERAGES

| | <i>Cup</i> | <i>Mug</i> |
|--|------------|------------|
| Freshly Brewed Tea | 3 | 3 |
| Speciality Teas | 3.5 | 3.5 |
| Freshly Brewed Coffee | 3.5 | 3.75 |
| Espresso | 3.5 | |
| Double Espresso | 4 | |
| Macchiato | 3.5 | |
| Cortado | 3.5 | |
| Caffè Latte | 4 | 4.5 |
| Cappuccino | 4 | 4.5 |
| Syrup Latte | 4.5 | 5 |
| Flat White | 4 | 4.5 |
| Hot Chocolate | | 4.5 |
| Deluxe Hot Chocolate <i>whipped cream and marshmallows added</i> | | 5.5 |
| Mocha | | 4.5 |
| Liqueur Coffee <i>Baileys, Calypso, Caribbean, Gaelic, Highland, Irish, Royal or Russian</i> | | 8.5 |
| Extra Shot of Coffee | | 1.5 |
| Alternative Milk Types: <i>soya, oat, almond</i> | | 0.5 |
| Syrups <i>amaretto, banana, caramel, chai, chocolate, cinnamon, coconut, gingerbread, hazelnut, orange, salted caramel, strawberry, vanilla or white chocolate</i> | | 1 |



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RIVER HOUSE

À LA CARTE MENU



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FOR THE TABLE

Selection of Artisan Breads V

served with olive oil and salted butter 6.95

STARTERS

Soups of the Day V

served with crusty bread roll and butter 6.95

Chicken Liver Parfait

plum and apple chutney, crisp leaves and toasted sourdough 9.95

Bloody Mary Prawn Cocktail

crisp lettuce, bloody mary sauce, cherry tomato and crisp sourdough 10.95

Gambas Pil Pil

garlic, chilli, coriander, lemon & toasted garlic bread 11.95

Seared King Scallops

sweet potato, chilli and lime purée, charred sweetcorn and chorizo salsa 14.95

Crispy Tempura (Starter/Main)

crisp tempura batter, sweet chilli dipping sauce, coriander and lime mayo

Chicken 9.95 / 17.95

Vegetable 8.95 / 16.95 VV

Prawn 10.95 / 18.95

Mixed 9.95 / 18.95

ADD a bowl of skinny fries 3

Ham and Smoked Cheddar Croquettes

onion purée with a tomato and chilli chutney 8.95

Buffalo Cauliflower Bites VV

chipotle vegan mayo, truffle vinaigrette 9.95

Stornoway Black Pudding Stack

poached hens egg, potato scone and bacon hollandaise 9.95

Warm Smoked Mackerel Fillet

cucumber, fennel and apple salad with jalapeño mayo 10.95

Traditional Cullen Skink

creamy smoked haddock, leek & potato soup with crusty bread roll and butter 10.95

SHARING BOARDS

River House Seafood Platter

mini prawn cocktail, haddock goujons, smoked salmon and capers, crispy prawn tempura, smoked mackerel salad 24.95

River House Sharing Platter

chicken liver parfait, ham and smoked cheddar croquette, parma ham, crispy chicken tempura, buffalo cauliflower bites 24.95

HOT SANDWICHES *(available from 12 - 5pm)*

All sandwiches are served with crisps, coleslaw and garden salad

B.L.T

crispy bacon, beef tomato, crisp gem lettuce, garlic aioli with crushed avocado 9.95

Braised Short Rib Ciabatta

dill pickle, gouda cheese, baby gem 12.95

Beetroot Hummus Sourdough VV

smashed avocado, beef tomato, crisp gem lettuce 9.95

BBQ Jackfruit Toastie VV

crisp gem lettuce, cucumber and coriander slaw 9.95

Croque Monsieur

baked ham and cheese sandwich, rich béchamel 11.95

ADD a bowl of homemade soup 3.95

ADD a bowl of skinny fries 3

CLASSICS

Slow Braised Steak Pie

tenderstem broccoli, buttered carrots, creamed potatoes 17.95

Traditional Beef Lasagne

garden salad and toasted garlic bread 17.95

ADD a bowl of skinny fries 3

Cauliflower Katsu Curry VV

lightly spiced katsu sauce, stir-fry vegetables, braised rice and toasted flat bread 17.95

Thai Spiced Chicken

coconut and lime sauce, pak choi, fragrant rice and prawn crackers 18.95

Chicken Balmoral

chicken breast wrapped in parma ham and stuffed with haggis, fondant potato, seasonal greens with mixed peppercorn sauce 18.95

Three Cheese Macaroni V

isle of mull cheddar and herb crumb with toasted garlic bread 15.95

ADD bacon and leek 3.95

ADD chorizo and peas 3.95

Slow Cooked Beef Cheek

seasonal vegetables, creamed potatoes served with a rich red wine sauce with bacon, baby onions and parsley 19.95

Cajun Chicken Pasta Bake

sautéed onions and peppers glazed with mozzarella cheese, toasted garlic bread 17.95

Sizzling Fajitas

sautéed onions and peppers, sour cream, salsa, guacamole, cheddar cheese and soft flour tortillas

Chicken 19.95

Vegetables 16.95 V

Beef 21.95

Mixed 19.95

BUNS AND TACOS

All buns and tacos are served with fries

The Classic Burger

brioche bun, burger sauce, crisp gem lettuce, beef tomato, coleslaw 17.95

ADD haggis / cheese / bacon / jalapeño 2.95

The Wagyu Burger

brioche bun, gouda cheese, crispy streaky bacon, crisp gem lettuce, beef tomato, caramelised onion jam, coleslaw 25.95

Chicken Katsu Burger

brioche bun, curried mayo, crisp gem lettuce, beef tomato, shredded asian slaw, coleslaw 19.95

ADD haggis / cheese / bacon / jalapeño 2.95

Plant Based Burger VV

vegan style brioche bun, shredded bbq jackfruit, crisp gem lettuce, beef tomato, dill pickle, smashed avocado with tomato salsa on the side 17.95

Korean Crispy Chicken Taco

cucumber and coriander slaw, korean bbq sauce, coleslaw 18.95

Cajun Pulled Pork Taco

charred sweetcorn salsa, coriander and lime mayo, coleslaw 16.95

Crispy Cauliflower Taco VV

chipotle mayo, fresh pea shoots, fresh lime, tomato salsa 16.95

SPECIALITIES

Seafood Platter (Serves Two)

salmon, cod, scallops, king prawns, mussels, charred tenderstem broccoli and a pink grapefruit butter sauce with your choice of two sides 69.95

Chateaubriand (Serves Two)

served with whole roasted tomatoes, sautéed portobello mushrooms, watercress salad, your choice of two sides and two sauces 79.95

Roast Rump of Lamb

pea purée, confit fondant potato, garden peas, mint, shallots and bacon with a rich red wine jus 22.95

SEAFOOD

Fish and Chips

battered haddock fillet, mushy peas, lemon wedge, hand cut chips or fries 17.95

Roast Salmon Fillet

dill crushed potatoes, cucumber and fennel salad, lemon butter sauce 19.95

Steamed Mussels

garlic, chilli and coriander, fries and toasted garlic bread 18.95

Cod À La Plancha

chorizo and chickpea stew, basil oil 19.95

Smoked Haddock and Salmon Gratin

arran mustard cream, braised leeks and creamed potatoes 18.95

Deluxe Scampi Tails

deluxe fried scampi tails, garden salad, lemon wedge, hand cut chips or fries 17.95

SALADS

Classic Caesar Salad

parmesan shavings, anchovies, sea salt croutons, bacon, caesar dressing 12.95

Superfood Bowl V

smashed avocado, shredded beetroot, cauliflower cous cous, quinoa, pomegranate, broccoli, seasonal leaves, toasted seeds, cottage cheese 14.95

Smoked Salmon Poke Bowl

soy and gochujang marinade, black rice, azuki beans, avocado and chimichurri dressing and toasted sesame seeds 15.95

ADD char-grilled chicken breast 4.95

ADD king prawns 6.95

ADD hot smoked salmon 6.95

GRILL

All of our steaks are dry-aged for a minimum of 28 days. Served with a whole roasted tomato, portobello mushroom, watercress and a side of fries or hand cuts

Prime Scottish Beef Rib Eye 7oz 32.95

Prime Scottish Beef Fillet 7oz 34.95

Asian Style Flat Iron 8oz 28.95

Steak Sauces 3.95

red wine / mixed peppercorn / whisky mustard
béarnaise / blue monday cheese

Steak Toppers

Haggis 3.95

Mini Mac & Cheese 5.95

Garlic King Prawns 6.95

Three King Scallops 11.95

SIDES

Skinny Fries 4.95

Onion Rings 4.95

Hand Cut Chips 4.95

Chilli Parmesan Fries 4.95

Cajun Fries 4.95

Truffle Parmesan Fries 5.95

Bacon and Cheese Fries 5.95

Sweet Potato Fries 4.95

Tenderstem Broccoli, Lemon Oil 4.95

Tatertots glazed with Smoked Cheddar and Spring Onion 5.95

Mini Mac and Cheese 5.95

FOOD ALLERGENS & INTOLERANCES

Allergies & Intolerances : Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request.

Meat & fish dishes may contain small bones.

V = Vegetarian VV = Vegan

WE HAVE A GLUTEN FREE MENU AVAILABLE ON REQUEST