

White Cockade Scottish Bistro

Starters

Smoked Honeyed Pork Belly £ 5.95

Set on a leafy salad and served with a hot gooseberry chutney

Baby Handmade Black Puddings £ 5.90

Baby puddings filled with fruits and chorizo set on a garlic croute, and finished with a honey and grain mustard dressing.

Our Delicious Homemade Soup £ 4.50

Freshly prepared and served with crusty bread

Pot of Steamed West Coast Mussels £ 6.30

Steamed in a soup of garlic, white wine, spring onion and Fife double cream

Clam and Spinach Risotto £ 6.50

Circled with fresh parsley and red pesto dressing

Fresh Beetroot, Strath Don Blue and Smoked nut Salad £ 5.30

Drizzled with a sweet balsamic dressing

Cullen Skink £ 5.95

Traditional East Coast broth of peat smoked haddock, onions, Fife potatoes and double cream

Deep Fried Haggis Bon Bons £ 4.95

With a fresh coriander and garlic mayonnaise

Loch Fyne Oysters Bowl of 3 £ 5.95

Served on a bed of crushed ice with lemon and lime pieces Bowl of 6 £ 10.95

Prawn Marie Rose Salad £ 5.95

Succulent prawns bound in classic Marie Rose sauce, set on crisp leaves and served with lemon and lime

Scottish Hand Dived Scallops £ 7.95

3 Pan seared Scallops set on a roquette leaf salad, finished with a sweet mango dressing.

Mains

Trio of Sausages and Mash £ 14.50

Lamb & rosemary, pork sage & apple and beef & blackpudding sausage, set on a creamy mash coated in a rich pan gravy

Fillet of Beef Stroganoff £ 19.50

Strip of prime fillet marinated in paprika and lemon juice, flamed in a brandy and finished with Fife double cream served with a timbale of braised rice

Good Old Fish and Chips £ 13.95

Select haddock coated in our own batter served with a crisp salad and chipped potatoes

Chicken and Chorizo Penne Pasta £ 12.75

Finished with an onion, mushroom, parsley and garlic scented tomato sauce served with garlic bread

8oz Prime Scotch Rib-Eye Steak £ 19.95

Prime rib-eye steak set on a compote of spiced Cajun onions. served with chipped potatoes

12oz Prime Scotch T Bone Steak £ 23.95

Prime T bone steak set on a compote of spiced Cajun onions served with chipped potatoes

Grilled Fillet of East Coast Haddock £ 13.95

Coated in a caper, elderflower and lemon essence served with a timbale of roasted vegetable mash

Casserole of Mint Infused Mutton £ 15.95

Finished with baby onions and mushrooms served with buttered new boiled potatoes

Hot Roasted Beetroot and Vegetable Tartlet £ 11.95

Baked with Applewood cheese, served with crisp salad and new boiled potatoes

East Coast Seafood Platter £ 15.95
An array of cured, smoked and marinated seafood served on crisp salad with baby boiled potatoes

Oven Baked Fillet of Scottish Salmon £ 14.75
Coated in a prawn and lemon butter essence and served with a spring onion mash

Supreme of Farmhouse Chicken £ 13.75
Coated in a smoked pancetta and white wine cream served with a timbale of braised rice

Desserts

Homemade Sticky Toffee Pudding £ 5.95
Coated in a rich butterscotch sauce and served with dairy vanilla ice cream and whipped cream

Traditional Banana Split £ 5.95
With dairy vanilla ice cream, mixed fruits and butterscotch sauce.

Mixed Ice Creams £ 3.95
Served with whipped cream and dark chocolate pieces, finished with fruit purees

Dream of Robert the Bruce £ 5.95
All butter shortbread sandwiching dairy vanilla ice cream set on a butterscotch sauce and finished with fresh strawberries, whipped cream and chocolate pieces

Great Cheese £ 6.95
Strath Don Blue, Arran truckle and black crowdie served with wheat biscuits, fruits and a shot of port

Hot Chocolate Sponge Pudding £ 5.95
Served with dairy vanilla ice cream and seasonal berries.

We ask our guests with food intolerances and allergies please advise the waiting staff.