

Menu

STARTERS

Soup of the Day (v) £6

Freshly made Chefs soup served with freshly baked roll

Haggis Croquette £8

Haggis croquette served with a Whisky Sauce

Chicken Liver Pate £8

Served with Cinnamon & Orange chutney and oatcakes

Smoked Fish Cake £9

Served on a Cullen Skink Cream

Spicy Prawns on Toast £7

North Atlantic Prawns marinated in rich spices served on toast

Bruschetta Pomodoro £6

Fresh ripe Tomato, red onion and a touch of Garlic

MAIN COURSE

Chef's Steak Pie £15

Tender pieces of Steak with vegetables in a rich red wine sauce topped with puff pastry and served with vegetables and potatoes or chips

Butchers Special Burger £16

Our local butcher special Burger topped with Haggis & Onion Rings

Traditional Fish & Chips £16

Beer battered fish served with hand cut chips and a side of tartar sauce

Balmoral Chicken £15

Bacon Wrapped Chicken with Haggis, Chips and Seasonal Veg, Served with a whisky Sauce

Carrot Wellington (V) £13

Carrots, mushrooms, spinach and sunflower seeds with a carrot, orange and ginger spiced marmalade wrapped in a puff pastry case

Homemade Three Cheese Macaroni £12

A super rich cheesy sauce served with garlic bread

Chefs Special Lasagne £14

Homemade lasagna served with garlic bread

PIZZA £12

Margherita

A typical Neapolitan pizza with tomatoes, mozzarellas fresh basil and extra virgin oil

Hawaiian

Everyones favourite pizza topped with cheese ham and pineapple

Spicy Chicken

Cajun chicken and spices on a spicy tomato base with mozzarella

Add extra toppings at £1 per topping

DESSERTS £6

Dessert of the Day

Ask Your Server For Todays Special

Trio of Ice Cream

Choose from Vanilla, Chocolate & Strawberry



Garth Hotel

Ask your server about food allergens. If you have specific dietary requirements please let us know

MELVILLE
HOTELS

