

\sim Stotfield Hotel Restaurant & Bar Menu \sim

Soup of the Day

with a warm Bread Roll and Butter £4.95

Haggis Bites

with Creamy Whisky Sauce and Dressed Salad Garnish £6.95

Traditional Fish & Chips

Beer Battered Haddock Fillet with Chunky Chips, Garden Peas, a Lemon Wedge and Tartare Sauce £12.95

Red Pepper & Goats Cheese Ravioli

Creamy Pesto Sauce, Garlic Bread and Dressed House Salad £12.95

Chicken Tikka Masala

with Basmati Rice, Garlic & Coriander Naan Bread, Poppadum's and Mango Chutney £12.95

Chunky Chips - £2.00

STARTERS

Haddock, Leek & Cheddar Fishcake

with Tartare Sauce, and Dressed Salad Leaves £6.95

Prawn Cocktail Salad Leaves, Tomato and Cucumber topped with Prawns bound in Marie Rose Sauce

£6.95

MAIN COURSES

Braised Lamb Shank

Haggis Mashed Potato, Seasonal Vegetables and a Rich Gravy £15.95

Stotfield Hotel Beef Burger

Brioche Bun with Monterey Jack Cheese, Onion Rings and Relish with Chunky Chips and Salad Garnish £12.95

Goats Cheese & Beetroot Burger

in a Brioche Bun, topped with Salad accompanied by Chunky Chips £11.95

SIDE DISHES TO ACCOMPANY YOUR MAIN COURSE

Garlic Bread - £2.00 Beer Battered Onion Rings - £2.00 House Dressed Salad - £2.00

Breaded Brie Wedges

with Dressed Salad Leaves and Cranberry Sauce for Dipping £6.50

Battered Chicken Goujons

with Dressed Salad Leaves and Barbeque Sauce for Dipping £6.75

Balmoral Chicken

Chicken Breast filled with Haggis wrapped in Bacon topped with a Whisky Sauce, accompanied by Seasonal Vegetables and Potatoes £15.50

Breaded Wholetail Scampi

with a Lemon Wedge, Chunky Chips and Salad Garnish £12.95

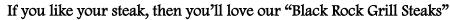
Classic Filled Steak Pie

with Chunky Chips, a Jug of Mushroom Gravy and Vegetables £12.95

Butternut Squash, Spinach and Chickpea Curry

with Basmati Rice, Garlic & Coriander Naan Bread, Poppadum's and Mango Chutney £11.95

STOTFIELD HOTEL HOT VOLCANIC ROCK GRILL STEAKS *



Our Black Rock Grills allow you to cook your own Steak at your table on 430°c Volcanic Rock. The Volcanic Rock intensifies the flavour and provides the most amazing aromas, whilst offering a healthier option as no oil or fats are used. Our Chefs simply begin the cooking process leaving you to finish your Steak at your table to your liking.

(Caution: Please do not touch the rock or leave cutlery on it as it is extremely hot)

80z Prime Sirloin of Beef ~ £22.50

80z Prime Ribeye of Beef ~ £22.50

All Steaks are served with Chunky Chips, Beer Battered Onion Rings, Sautéed Mushrooms, Tomato and your choice of Sauce STEAK SAUCES: Pepper Sauce, Bearnaise Sauce, Dianne Sauce or Garlic Butter * your steak can also be cooked in the £2.00 each, however one sauce of your choice is included with your steak kitchen by our chef to your liking

SWEETS Apple & Cinnamon Crumble

with Custard

£5.50

Sticky Toffee Pudding Butterscotch Sauce and Whipped Cream £5.50

Rhubarb & Strawberry Cheesecake with Whipped Cream

£5.50 acetta

Salted Caramel Ice Cream with Butterscotch Sauce and a Wafer £4.95

£5.50 Belgian Chocolate Cheesecake

Warm Chocolate Brownie

with Whipped Cream

with Whipped Cream £5.50

Add a scoop of Salted Caramel Ice Cream to any of our Sweets for only £1.00 We serve Piacetto Coffee, why not enjoy one after your meal

Americano - £2.00, Espresso - £2.00, Cappuccino - £2.50, Latte - £2.50, Hot Chocolate - £2.50

Menu v1.0