

THE HAVELOCK DINNER MENU

STARTERS

SOUP OF THE DAY (V)(VE)(GF*) - £5.75

Homemade bread and butter

POTTED HAM HOCK - £8.25

Flaked ham hock bound with creme fraiche, chives and wholegrain mustard. Topped with clarified butter. Served with toasted sourdough, rocket and a roasted red pepper and tomato chutney

WHIPPED GOATS CHEESE (V)(GF*) - £7.50

Creamy whipped goats cheese with honey and herbs. Served with oatcakes, onion marmalade and dressed rocket.

PRAWN & HOT SMOKED SALMON COCKTAIL (GF) - £8.50

Crispy baby gem lettuce, king prawns, flaked hot smoked salmon, Marie Rose sauce, tomato and lemon.

SIDES

GARLIC CIABATTA (V) - £4.00

Add Cheese - £1.00

SEASONED SKIN ON FRIES (V)(VE)(GF) - £4.00

Add Cheese - £1.00

HOUSE SIDE SALAD (V)(VE)(GF) - £4.00

BATTERED ONION RINGS (V)(VE)(GF) - £3.50

COLESLAW (V)(GF)- £3.00

FROM THE GRILL

10 OZ SIRLOIN STEAK (GF) - £33.00

8OZ RIBEYE STEAK (GF) - £31.00

Cooked to your liking and accompanied by grilled tomato, mushroom, caramelised onions and house fries.

STEAK SAUCE (GF): Royal Brackla whisky or peppercorn & brandy sauce - £3.50 each

BACON LOIN STEAK (GF) - £17.95

Two 4oz bacon loin steaks char grilled and served with herb crushed potatoes, buttered tenderstem broccoli and topped with a warm pineapple and peppercorn salsa

6OZ STEAK BURGER - £16.50

Topped with mature cheddar and in a toasted brioche bun with lettuce, tomato, pickles and garlic mayo. Served with house fries and slaw
add bacon £1.50

MAIN COURSES

SEAFOOD LINGUINE - £22.50

Linguine pasta, calamari, hot smoked salmon, king prawns and mussels bound in a chilli and garlic dressing, finished with fresh herbs and parmesan

PAN SEARED SEA BASS (GF) - £19.50

Herb crushed baby potatoes, tender stem broccoli and crispy kale with a chimichurri dressing

SIZZLING BEEF (GF) - £23.00

Cast iron skillet filled with sautéed vegetables topped with a seared 8oz bavette steak doused in a hot honey and soy sauce. Accompanied by fragrant basmati rice and tender stem broccoli.

TRADITIONAL FISH & CHIPS (GF) - £19.25

Local haddock in BATTER or PANKO CRUMBS. garden peas, tartare sauce, wedge of lemon and house fries.

CAJUN CHICKEN STRIPS (GF) - £18.45

Spicy marinated chicken strips in a crisp panko crumb. house fries, slaw and lime creme fraiche

MALAYSIAN SWEET POTATO CURRY (V)(VE)(GF) - £15.25

Roasted sweet potatoes, cauliflower, onions and peppers cooked with a malaysian coconut curry sauce alongside fragrant basmati rice.

ADD KING PRAWNS - £4.50

ADD CHAR GRILLED CHICKEN - £4.50

CAESAR SALAD (GF*)

Crisp baby gem lettuce, anchovies, crutons, parmesan shavings and Caesar dressing

CHAR GRILLED CHICKEN - £17.00

HOT SMOKED SALMON - £18.50

Ask about
today's
delicious
CHEF
SPECIALS

THE HAVELOCK DINNER MENU

DESSERTS

STICKY TOFFEE PUDDING (GF) (V) - £8.40

with toffee sauce and Loch Ness vanilla ice cream

LEMON POSSET (GF*)(V) - £8.25

Creamy lemon posset topped with a raspberry gel and served with homemade shortbread.

CHOCOLATE TRUFFLE TORTE (V)(VE*)(GF) - £8.25

vanilla ice cream, chocolate gnache

TRIO OF LOCH NESS ICE CREAMS (V)(GF)(VE*) - £7.50

Choose from: Vanilla, Chocolate Brownie, Raspberry Ripple, Salted Caramel, Mango (ve)

TEA AND COFFEE

FRESH GROUND LAVAZZA COFFEE

COFFEE LIQUEUR - £6.70

AMERICANO - £2.70

CUPPACCINO - £2.90

LATTE - £2.90

ESPRESSO - £2.30

DOUBLE ESPRESSO - £4.50

POT OF TEA - £1.90

FRUIT TEAS - £2.00

Red berry

HERB TEAS - £2.00

Earl Grey, Chamomile, Peppermint, Green

HOT CHOCOLATE - £3.00