Winter Menu
with 15 new dishes and
recipes including 15
varieties of seafood

THE Quayside GOURDON
RESTAURANT & FISH BAR

Mobile Van for hire
ask for details or enquire on line
www.quaysidegourdon.co.uk

SMALL PLATES

Gourdon Skink 7.95
Gourdon smoked haddock and hot smoked salmon in a thick creamy broth served with focaccia

Calamari (GF) NEW RECIPIE 8.95
pan fried salt & pepper calamari with sesame seeds on a bed of crispy seaweed

A nod to Puddings NEW DISH 7.50
Red, White, haggis and Stornoway bon-bons served with peppercorn sauce

Brown Crab welsh rarebit NEW DISH 8.95
Crab on sourdough toast with a grilled welsh rarebit topping

Roll mop - Pickled Herring (GF) NEW DISH 7.75
served with warm sourdough to mop up that liquor

Taco 7.75
choose between Breaded sole, Cajun Chicken or Halloumi(v). A single soft tortilla filled with an Asian slaw, your choice of filling and topped with creme fraiche and a hot sauce

Upgrade to King Prawns - Battered or grilled £2

Halloumi Fries (V, GF) 7.50
served with a sweet chilli jam

Warm bread(v) 7.95
Warm sourdough and focaccia with olive oil, sunblushed tomatoes and mixed olives

MAINS

Luxurious Fish Pie NEW DISH 18.95
Haddock, Smoked haddock, calamari and Scallops in a creamy white wine sauce, topped with a parmesan crusted mash & served with garden peas

Crab and Crayfish Pappardelle NEW DISH 19.95
flat ribbon pasta with white crab meat, crayfish tails, baby Octopus & fresh peas. coated in a chilli & garlic butter and a red pesto

Fresh chicken fillets Regular 16.50 Jumbo 19.75
Homemade and seasoned with our secret blend of 7 spices served with a salad garnish & chips (GF battered +50p)

Homemade breaded fishcakes Regular 16.50 Jumbo 19.50
Breaded fishcakes with fresh Gourdon smoked haddock and hot smoked salmon, served with chips and a side salad

Seafood Curry (GF) NEW DISH 19.95
A tomato based mild curry made with our fish of the day, king prawns and mussels and served with rice and poppadom

Vegetarian Curry (V.GF) NEW DISH 17.95
Made with lentils,chickpeas, spinach, apricots and toasted almond flakes served with rice and a chapati

Grilled Fish of the day NEW RECIPIE 17.50
A choice of Haddock, locally smoked Haddock or our fish of the day (please ask), served with a side salad, chips and your choice of butter;

- garlic and parsley
- caper and lemon
- chilli
- black pudding and bacon (£2 supplement)

Panko breaded Fillet of Sole 19.95
In a lemon and cracked pepper panko crust, Served with chips and salad

MAKE IT A SEAFOOD DUO!
Add 6 scampi for £6
Add 6 battered king prawns for £9

Homemade Mac n' Cheese (V) 13.95
Topped with a crumb crust and served with Garlic bread

Gourdon Smoked haddock 18.00
Fresh Gourdon smoked regular haddock cooked to your liking:Battered, Breaded or GF battered (+50p)

MAKE IT A SEAFOOD DUO!
Add 6 scampi for £6
Add 6 battered king prawns for £9

Award Winning Haddock n' Chips Regular 17.00 Jumbo 21.95
Fresh local haddock cooked to your liking: Battered, breaded or GF battered (+50p)

MAKE IT A SEAFOOD DUO!
Add 6 scampi for £6
Add 6 battered king prawns for £9

Breaded wholetail Scottish scampi Regular 15.50 Jumbo 18.50
Served with Chips & Garden Peas

Seafood Platter for 1 25.00
Battered haddock, Breaded smoked haddock, battered king prawns, Battered calamari, tartar sauce, crispy capers and chips

Seafood Platter for 2 NEW RECIPIE 55.00
More of the above plus a breaded fish cake, wholetail scampi, mussels and breaded sole fillet

UPGRADE TO SWEET POTATO FRIES FOR £3

BURGERS,TACOS & HOT DOG

All burgers served in a Japanese milk bun and served with slaw and chips

UPGRADE TO SWEET POTATO FRIES FOR £3

Southern fried chicken Burger NEW DISH 15.95
Crispy Southern fried chicken with lettuce, mayo and a dipping pot of thick southern fried chicken gravy

Texan Burger 16.95
6oz Mchardys beef burger with onion rings, rum infused tomato sauce, smoked applewood cheese and salad leaves

Halloumi cheese burger (V) 14.95
Crispy golden Halloumi, lettuce with sweet chilli jam, and sweet potato fries

The Ultimate Dog 13.95
A big foot sausage with crispy fried onion and a nacho cheese sauce in a brioche bun

6oz Cheese Burger 15.50
with lettuce, tomatoes, pickles and homemade burger sauce ADD: Bacon for £2

Cajun Chicken Burger 15.95
Marinated flame-grilled chicken breast, spiced Cajun mayo with crème fraiche, lime and coriander and salad leaves
ADD: Bacon or Katsu Curry sauce for £2

Fish Finger Burger 15.95
Breaded Haddock goujons, with tartar sauce and salad leaves

Double your beef, chicken or fish 4.50
Double your Halloumi cheese 3.50
Upgrade to sweet potato fries 3.00

Tacos

3 soft flour tortillas with a pico de Galo slaw, creme fraiche.

hot sauce and served with chips

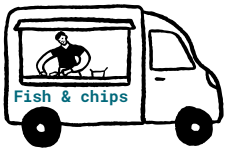
Choose from:

Lemon & Cracked black pepper breaded sole with a homemade tartar NEW RECIPIE 18.95
Battered or grilled King prawns with pineapple and chilli salsa 19.95
Cajun Chicken with a lime and a coriander crème fraiche 18.95
Southern fried chicken served with a southern fried gravy NEW RECIPIE 18.95
Halloumi with chilli honey 14.95
Mixed Taco - Pic any 3 NEW OPTION 19.95

UPGRADE TO SWEET POTATO FRIES FOR £3

SIDES

Beans/Garden Peas/ Mushy Peas (V,GF)	3	Onion rings Side salad (V,GF)	4
Pickled onion/Pickled egg (V,GF)	2	Sweet potato fries (V,GF available)	5.50
Bread & butter (V)	3	Chips (V,GF available)	4.50
Mushy peas (V),Curry sauce (V)/Gravy/Coleslaw (V,GF)	3	Big Foot sausage, smoked sausage (GF)	7
Halloumi fries (V,GF)	7.50	Pudding: white, red, Haggis	6.50
Mozzarella sticks/Jalapeno poppers (V)	6	Stornoway black pudding	7.50



Mobile Van for hire
ask for details or enquire on line
www.quaysidegourdon.co.uk

At the Quayside, we pride ourselves on sourcing locally as much as we can.
If we can't source locally, we will source sustainably and seasonally.
WE COOK THE TRADITIONAL WAY IN BEEF DRIPPING FOR AN AUTHENTIC FLAVOUR.
Vegetable oil available on request.
Our fish comes from Gourline of Gourdon
Our potatoes are sourced from WM Fraser of Potterton
Our meat comes from McHardy's of Stonehaven
Our fruits and vegetables come from Turriffs of Montrose
(GF)- items containing reduced gluten (V)- Vegetarian
Full allergen advice available upon request

TIDDLERS MENU
(Small portions)

10.95

Award Winning Haddock n' Chips Fresh local haddock cooked to your liking: Battered, breaded or grilled in garlic butter or GF battered (+50p)

MAKE IT A SEAFOOD DUO!
Add 6 scampi for £6
Add 6 battered king prawns for £9

Hot dog
In a brioche bun, served with chips and peas or beans

Fresh chicken fillets Homemade and seasoned with our secret blend of 7 spices served with a salad garnish & chips
GF battered (+50p)

Homemade breaded fishcakes

Breaded fishcakes with fresh Gourdon smoked haddock and hot smoked salmon, served with chips and a side salad

Breaded wholetail Scottish scampi
Served with Chips & Garden Peas

Panko breaded Fillet of Sole
In a lemon and cracked pepper crumb, Served with chips and salad
(Plain breadcrumbs also available)

Mac'n'Cheese (V)
served with Garlic Bread

A Drink is included for under 12's

Water-Milk-Orange juice-Apple juice
Cordial: blackcurrant, orange or lime
Simply fruity: apple, orange, blackcurrant or strawberry

One scoop of Ice Cream is included for under 12's

Ice Cream: (V, GF available) Vanilla - Chocolate - Strawberry - Raspberry ripple - Mint chocolate chip
Sauce: Chocolate-Strawberry-Toffee

DESSERTS

Apple & pear spiced Crumble NEW DISH
served with ice cream or custard 7.50

Sticky Toffee Pudding
With delicious toffee sauce, served with pouring cream or ice cream 7.50

Cheesecake
Ask for today's flavour 7.50

Sundaes NEW DISH
Choose from;
Mixed Berry / Sticky toffee/ Orio 7.50

Trio of Ice Cream (V,GF available)
Choose from: vanilla, chocolate, strawberry, raspberry ripple, mint chocolate chip, mango sorbet, raspberry sorbet 7.50

Affogato (V,GF available)
Fresh espresso, a scoop of vanilla ice cream and your choice of Disaronno, Glayva, Cointreau, Baileys or Drambuie 9.50
Make it a virgin (No alcohol) 6.50

AFTER DINNER DRINKS

Espresso	2.50	Green Tea	3.50	Baileys	4.50
Double espresso	3.25	Latte	3.75	Disaronno	4.50
Americano	3.50	Cappuccino	3.75	Drambuie	4.50
Breakfast tea	3.50	Flat white	3.75	Glayva	4.50
Earl Grey tea	3.95	Hot chocolate	4.50	Tia Maria	4.50
Peppermint tea	3.95	Decaf coffee	3.50	Glenfiddich 12 yr	5.50
Camomile tea	3.95	Decaf tea	3.50	Tamnavulin Double Cask	5.50

Syrups- Vanilla, Hazelnut, Caramel 75p

DRINKS

SOFT DRINKS

Coke	3.10
Diet Coke, Coke Zero	3.00
Irn Bru, Diet In Bru	3.00
Fanta Orange, Sprite	3.00
Appletiser, Ginger Beer	3.00
San Pellegrino, Orange/Lemon	3.00
Small still/sparkling water	2.50
Large still/sparkling water	4.60
Soda Lime, Soda Blackcurrant	2.50
Orange juice/Apple juice	2.50
Fever Tree tonic water	3.00

LAGER/BEER/CIDER

Tennents Lager 4% 500ml	4.50
Thistly Cross Cider 4.4% 330ml	3.90
Thistly Cross Cider Real Strawberry	3.90
Burnside Brewery Wulver legendry lager 4.5% 330ml	4.95
Burnside Brewery Sunset song pale ale 5.3% 500ml	6.40
Burnside Brewery Stone River IPA 5.0% 500ml	6.30
Six Degrees North Omnium IPA GF 4.3% 440ml	4.95
Non/Low Alcohol Lager/Beer	
Guinness 0.0% 440ml	4.00
Burnside Brewery Way Finder Lager 0.5% 330ml	4.50
Burnside Brewery Right To Roam IPA 0.5% 330ml	4.95

NON ALCOHOLIC COOLERS

Still peach ice tea	3.75
Sparkling strawberry, cucumber and basil	3.75
Sparkling dragon fruit and mango	3.75
Pink Lemonade	3.75

MOCKTAILS

J20 Strawberry Orange Blossom Mojito	3.75
J20 Peach Mango Daiquiri	3.75

SPIRITS

(25ml) 3.50

Hendricks Gin 41.4%
Edinburgh Gin, classic 40%
Edinburgh Gin, Rhubarb & Ginger 40%
Absolute Vodka 40%
O.V.D 40%
Bacardi Carta Blanca 37.5%
Captian Morgans Spiced Rum 35%
Kraken Black Spiced Rum 40%
Jack Daniels 40%
Famous Grouse 40%

LIQUEURS

(50ml) 6.50

Chambord Drambuie
Cointreau Glayva
Disaronno Tia Maria
Baileys

COCKTAILS 8.50

Passion Fruit Martini 5%
Strawberry Daiquiri 5%
Espresso Martini 5%
White Russian 11.7%
Black Russian 11.7%

PREMIUM WHISKY

(25ml) 5.50

Glenfiddich 12 Years 40%
Tamnavulin Double Cask 40%

FIZZ

Vino Spumante Prosseco DOC, Italy 10.5% 250ml 9.50

WHITE WINE

	175ml	250ml	Bottle
Villa Maria Sauvignon Blanc 12.5% New Zealand	7.25	9.50	29.00
Cune Monopole Unoaked Blanco Rioja 13% Spain	7.00	9.30	28.00
Brume Di Monte PDPI Pinot Grigio 12% Italy	6.50	8.70	26.00
Domaine De La Motte Petite Chablis 2022 12.5% France			37.00

RED WINE

	175ml	250ml	Bottle
Zuccardi Los Olivos Malbec 14.5% Argentinia	6.50	8.70	26.00
Barton & Guestier Cabernet Sauvignon Reserve 12.5% France	7.00	9.30	28.00

ROSÉ

	175ml	250ml	Bottle
Cune Monopole Rosé 13% Spain	6.50	8.70	26.00