

## GHUfhYfgUbX'G\UFYfg

C`Jj YgUbX'g b'Xf]YX'hca UrcYg) œ&"-)

**Garlic ciabatta** œ&"-)

**Fresh Baked Breads** œ&"\$)

Selection of breads served with oils and balsamic vinegar

Gci d'cZH'Y'8Um) œ&"&)"

Served with crusty bread V GF

Ai g'fcca '6fuschetta) œ&"-)

Sautéed button mushrooms served on bread with side salad

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With tomato and onion chutney and toasted bread or oatcakes

A ]b]'< U[ [ ]g'f'cW'mMM [ \H' œ&"-)

Neep puree, crushed tatties and a whiskey sauce

**Halloumi Chips** œ&"-)

Deep fried halloumi served with a side salad and salsa

## A U]b'7 ci fgYg

**Seared Supreme of Chicken** œ&0"-)

Seasonal vegetables, dauphinoise potatoes and thyme gravy

**Crispy Pork Belly** œ&2.50

Served with roast beetroot, carrots, black pudding crushed potatoes with cider jus GF

**Cullen Skink Pie** œ&\$"-)

Smoked haddock, potatoes, puff pastry and chips

## Village Inn Classics

**Breaded Fillet of Haddock** œ&\$"-)

Succulent fish in crispy breadcrumbs with chips, mushy peas and tartar sauce

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Scampi served with chips, salad or seasonal vegetables

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Slow-cooked British beef in a rich ale gravy, topped with puff pastry, served with seasonal vegetables and seasoned chips

**Chicken and Ham Salad** 'œ&"-)

Succulent pieces of chicken and ham served with salad, coleslaw and chips GF

## J Y[ YHUF]Ub'C dh]cbg

K ]bhYf'f]gchc) œ&"-)

Roast butternut squash, spinach, sundried tomatoes and goats cheese with parmesan shavings GF

**Vegetarian Fajitas** 'œ&\$") 0

mixture of peppers courgette cabbage served with chargrilled flour tortillas, guacamole, salsa and sour cream.

**Winter vegetable Curry** 'œ&"') 0

Curried winter vegetables and chickpeas served with basmati rice and poppadum

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Pine nuts goats cheese baby beetroot and crutons

