

THE VIEW Restaurant

DINNER Breads and Dips

Sun Dried Tomato and Mozzarella Focaccia	£4
Herb and Sea Salt Flat Bread with Humus	£4
Wholemeal Bread with Balsamic and Olive Oil	£3

Starters

Warm Arbroath Smokie Flan , Smoked Salmon, Pea Puree	£9.5
Smooth Chicken Liver, Brandy and Garlic Pate, Plum Chutney, Melba Toast	£8
Soup of the Day with Wholemeal Bread	£4.5
Breaded" Campbells "Haggis Fritters with Redcurrant and Thyme Sauce	£7.5
Avocado Pesto, Chicken Tikka , Sun Blushed Tomatoes, Mozzarella	£8.5
(V) Smoked Brie Spring Roll, Beetroot Puree, Salad Leaves	£8.5

Mains

Slow Cooked Pork Shoulder, Ginger & Soy Sauce, Chive Mash, Sesame Broccoli Florets	£21
Breast of Chicken, Spiced Sweet Potatoes, Pak Choi, Thai Green Curry Sauce, Onion Tempura	£19
Grilled Sea Bream, New Potatoes , King Prawns ,Cherry Tomato, Cannellini Beans , Asparagus , Pesto	£23
(V) Roast Butternut Squash Risotto, Vegetable Pakoras, Feta Cheese, Watercress, Toasted Pine Nuts	£18
Strips Of Angus Beef Fillet, Field Mushrooms, Mangetout, Arran Mustard Cream , Crispy Potato Tower	£28
Pigeon Breasts, Root Vegetable Puree, Black Pudding Bon Bon , Dauphinoise Potatoes, Redcurrant Jus	£25

Sides ; New Potatoes, Hand Cut Chips, Rockette & Parmesan Salad , Market Vegetables	£4
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Puddings

Warm Treacle Tart, Lemon Grass Ice Cream, Vanilla Sauce	£8
Baked Belgian Chocolate and Drambuie Cake, Summer Berries & Sorbet	£8.5
Sticky Toffee Pudding , Butterscotch Sauce, Cinnamon Ice Cream	£8
Selection of Home Made Ice Creams and Sorbets	£7
Lime Cheesecake, Meringue Crumble, Blueberries,	£8
Mature Scottish Farmhouse Cheese with Grapes and Biscuits	£9.5

Dessert Wine & Port Served by the Glass, Liqueurs and Malt Whisky Also Available

Selection of Freshly Ground Coffees or Teas	From £2.60
Gaelic Coffee	£6.50

Some of our Dishes Include Allergenic Ingredients.
If you require any Information Please Ask a Member of Staff.

Vegetarian & Gluten Free Menus Also Available