

MHOR 84 Motel

STARTERS

Mhor sourdough & olives | £4.5

Goats cheese gnocchi, roasted veg, tomato & rosemary sauce | £7

Shetland Salmon, spinach, toasted brioche, beetroot & almond, béarnaise sauce | £7.50 ^{Gf}

Smoked paprika squid, roasted red pepper mayo, shaved fennel | £8 ^{Gf}

Crispy pork belly bits, honey & soy dip, chilli jam, apple & pea shoot salad | £8

Confit duck terrine with piccalilli and sourdough crostini's | £7.5 ^{Gf}

Roasted tomato & chunky vegetable soup with rocket and pumpkin seed pesto | £5.5 ^{Gf}

MAINS

Battered haddock & chips with tartar sauce, lemon & crushed peas | £12

Scrabster Cod, Jerusalem artichoke risotto, braised fennel, tender stem broccoli, black olive & caper dressing | £16 ^{Gf}

Blade of beef, mustard potatoes, slow roast carrot, braised shallots, greens & red wine jus | £16 ^{Gf}

Cauliflower and cheese gratin, herb crust, shaved gherkin, greens, hazelnut & truffle dressing | £12

Home dry aged Aberdeen Angus Scotch beef, hand cut chips, plum tomato, mushroom, garlic butter & salad ^{Gf}

10 Oz Sirloin £24

10 Oz Ribeye £28

8 Oz fillet £28

Add - 3 mustard sauce | £1, horseradish | £1, free-range hens egg | £1.5, pepper sauce | £2

Gareth's beef burger & fries - Brioche Bun, beetroot, gherkin, leaves, tomato, mayo | £11

Add - cheddar £1, blue cheese £1.50, bacon £1, avocado £2, coleslaw £2, Stornoway black pudding £2, jalapeños £1

Mountain Salad - Feta, celeriac remoulade, puy lentils, beetroot, mixed leaves, toasted pumpkin seeds | £9 ^{Gf} **V**

MacSweens veggie haggis burger & fries - Brioche bun, beetroot, gherkin, leaves, tomato, mayo | £9.5 **V**

SIDES

Chips | £2.50, Side salad | £2.50, Crushed potatoes | £2.50, Wilted Greens | £3.50

^{Gf} | **Gluten Free Option Available** **V** | **Vegetarian**

Although we cater for individual dietary requirements we cannot guarantee to eliminate all allergens

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PUDDINGS

Chocolate pot, boozy cherries & burnt white chocolate | £6.5 ^{GF}

Vanilla & tonka bean panna cotta, pineapple and shortbread | £6.5 ^{GF}

Caramelized plums, orange mascarpone, mixed berry mascarpone, toasted almonds | £6.5 ^{GF}

Selection of British cheese, homemade chutney, oatcakes | £9 ^{GF}

FOR THE WEE ONES

Skinners sausages with chips or crushed potato & beans | £4

Spaghetti & meatballs, tomato sauce & garlic bread | £6

Fish & chips with fries & tartar sauce | £6

Gareth's burger, with tomato, lettuce & mayo | £6

Macaroni & cheese with garlic bread | £5

DESSERT WINES & AFTER DINNER DRINKS

Emiliana Late Harvest Sauvignon Blanc, D. O. Valle Casablanca, Chile | £7.2 (75ml)

Rivesaltes Ambre, Domaine Lafage, Roussillon, France Hors d'Age | £7.2 (75ml)

Kaluha Hot Chocolate - garnished with cinnamon & double cream | £6.5

"THE PERFECT SERVE"

Local Gin & Tonic

McQueen's Callander Gin - Sweet Citrus with Fever Tree Tonic | £6.5

Dirty Martini - featuring DR. Osbourne's No. 46 | £8

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