

WALLACE'S

BAR & RESTAURANT

PLATES TO SHARE

Deep fried haggis croquettes, wholegrain mustard mayonnaise	£4.85
Oven baked nachos, spicy salsa, mozzarella glaze (V)	£5.25
Marinated Kalamata olives (V)	£2.25
Spicy chorizo, garlic flat bread, lemon and coriander hummus	£5.25
A selection of house breads, olive oil and balsamic vinegar dip (V)	£1.95

TO START

Skewered fillets of marinated free range chicken, peanut dip	£4.95
Baked goats cheese, glazed figs, dressed leaves (V)	£4.65
Haggis neeps and tatties, mustard cream sauce	£4.75
Salad of crab, fresh bean sprouts, pickled ginger and mango	£4.95
Freshly prepared soup of the day	£2.95
Potted confit duck, redcurrant jelly, toasted Ciabatta, Dressed leaves	£4.65
Sautéed wild mushrooms, garlic dressing, parmesan croutons (V)	£4.45
Feather of melon, fresh fruits, blueberry dressing (V)	£3.95
Salt and chilli squid, garlic mayonnaise	£4.95
Steamed razor clams, tomato and herb sauce	£5.85
Oak smoked Scottish salmon, prawn marie rose	£5.65

SANDWICHES AND LIGHTER MEALS

(available daily until 5pm)

Char grilled chicken and bacon foccacia	£5.95
Oven baked chicken fajita nachos	£5.95
Croque monsieur, skinny fries	£5.45
Classic Caesar salad (V)	£5.25
Smoked salmon and prawns on wholemeal bread	£5.95
Baked goats cheese, toasted ciabatta, tomato salad (V)	£5.65

EARLY DINING OFFER

Every day from 5pm til 6pm

Order 2 main courses from the Home Comforts selection
and pay only £12

SIDE ORDERS

Garlic bread	£2.65
Garlic bread with cheese	£2.95
French fries	£2.65
Cajun fries	£2.65
Chilli and parmesan fries	£2.65
House salad	£2.55
Onion rings	£2.55

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Wallace's Bar &
Restaurant and
benefit from some
unique offers

SUNDAY SPECIAL OFFER

Chef's Sunday Roast and dessert £8.95


Available every Sunday 12noon until 5pm

Hotel guests enjoying a dinner inclusive rate
have an allowance of £25.00 per person
- you may spend more -
we will adjust your bill accordingly

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FROM THE GRILL

10oz bavette steak, skinny fries, garlic butter		£11.95
Grilled skewered king prawns rubbed with olive oil served with tossed salad and crusty bread		£12.95
8oz beef burger, bacon, cheese and salsa, salad and fries		£8.95

Prime steaks from grass-fed Beef, matured 21 days to intensify its succulence and depth of flavour

Choice from either of the following steaks all served with grilled mushrooms and tomato and a side of fries

10oz rump steak	£14.95	
8oz sirloin steak	£17.95	
14oz rib eye steak on the bone	£19.95	
Add a choice of sauces to your steak for £1.95		
Diane sauce	Pepper sauce	Red wine jus
Blue cheese sauce	Arran mustard sauce	

HOME COMFORTS

Just for today - Old time favourites and stylish new dishes	£9.25
Slow cooked steak, black peppercorn and brandy cream sauce	£8.95
Haggis neeps and tatties, mustard cream sauce	£8.95
Supreme of free range chicken, spring onion mash, gruyere glaze	£9.85
Deep fried haddock, French fries, tossed salad	£9.85
Penne matriciana – bacon and chilli	£7.95
Sizzling chicken fajita, sour cream, salsa and mozzarella	£9.45
Four cheese tortellini, basil olive oil (V)	£8.25
Chicken Caesar salad	£8.95

MAIN DISHES

Caramelised breast of duck, ratatouille of vegetables, pumpkin gnocchi	£12.95
Loin of Scottish lamb, mustard and herb crust, garlic potatoes	£12.95
Fillet of Sea bream, prawns, spicy sausage, potato dumplings	£11.95
Breast of guinea fowl, Savoy cabbage, tarragon jus	£12.65
Crispy skinned cod fillet on sautéed potatoes and spicy chorizo	£11.95
Char grilled Mediterranean Vegetables and fresh asparagus with sun blushed tomatoes and buffalo mozzarella (V)	£8.95
Cutlet of outdoor reared pork, creamed potatoes, spring greens	£11.95

DESSERTS

Chilled summer pudding, clotted cream	£4.85
“Ruari’s” millionaire shortbread sundae	£4.85
Hot chocolate fudge cake, vanilla ice cream	£4.85
Homemade lemon curd, fresh meringue vanilla ice cream, raspberry compote	£4.85
Chilled Bailey’s cheesecake on a crushed hobnob base	£4.85
Golden crepes, bananas and toffee sauce	£4.85
Sticky toffee pudding, butterscotch sauce	£4.85
A selection of British and continental cheeses	£4.85
Add a scoop of ice-cream to your dessert	£0.60

To help guests who are vegetarians we have marked suitable dishes with a (V)

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask your waiter.