

# The Old Bakehouse

## STARTERS

<b>BAKEHOUSE SOUP OF THE DAY</b> ARTISAN BREAD & BUTTER (V)	<b>£4.50</b>
<b>CHEF'S CHICKEN LIVER &amp; SMOKED BACON PÂTÉ</b> WITH ONION MARMALADE, HOME MADE CHUTNEY & WARM TOAST	<b>£5.95</b>
<b>CULLEN SKINK (TRADITIONAL SMOKED HADDOCK BROTH)</b> GARLIC CROUTONS & GRUYÈRE CHEESE	<b>£6.95</b>
<b>MEDLEY OF BLACK PUDDING, HAGGIS &amp; GOATS CHEESE</b> FINISHED WITH A RED WINE JUS	<b>£7.50</b>
<b>SHETLAND MUSSELS COOKED IN A MARINIÈRE SAUCE</b> GARLIC, SHALLOTS, WHITE WINE & PARSLEY	<b>SMALL £7.50, LARGE £11.95</b>
<b>SEAFOOD ANTIPASTI (SMOKED SALMON, CRAYFISH MARIE ROSE &amp; SWEET CURED HERRING)</b> WITH TOMATO SALSA & OATCAKES	<b>£8.50</b>
<b>SALAD OF SUNDRIED TOMATO, BEETROOT, ASPARAGUS, ROASTED PEPPER &amp; PINE KERNELS</b> WITH HONEY VINAIGRETTE (V) (GF)	<b>£5.95</b>
<b>WARM RED ONION, WILD MUSHROOM &amp; AUBERGINE TART TATIN</b> ON DRESSED SALAD (V)	<b>£6.95</b>
<b>SEARED KING SCALLOPS ROLLED IN SMOKED BACON</b> WITH SWEET CHILLI, SPRING ONION & CORIANDER SAUCE	<b>£8.95</b>

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## MAINS

<b>BEER BATTERED HADDOCK</b> CHEF'S TARTARE SAUCE, SIDE SALAD & CHUNKY CHIPS	£11.95
<b>GRILLED SCOTTISH SALMON FILLET</b> ON A NIÇOISE RATATOUILLE, NUTMEG SPINACH & BEARNAISE SAUCE	£13.50
<b>BEEF BOURGUIGNON</b> RED WINE, CARROTS & LARDONS, BABY ONION SAUCE SERVED WITH SEASONAL VEGETABLES & GARLIC BABY POTATOES	£13.95
<b>PAN SEARED LAMB LIVER</b> ON HAGGIS BUBBLE & SQUEAK, HONEY & BALSAMIC VINEGAR GLAZE	£12.95
<b>MONKFISH TAIL &amp; KING PRAWN CURRY</b> WITH SPINACH, CASHEW NUT & CHORIZO RICE	£15.95
<b>CHICKEN SUPREME WITH A BLACK HAGGIS FILLING</b> ROLLED IN BACON, SERVED ON HERB MASH & A FRICASSÉE OF VEGETABLE & TARRAGON SAUCE	£13.50
<b>MINTED COUSCOUS WITH ASPARAGUS</b> AUBERGINE, SWEET PEPPER & SUNDRIED TOMATO WITH GRILLED HALLOUMI & BLUE CHEESE SAUCE (V)	£11.95
<b>MUSHROOM &amp; PAKCHOI RISSOTTO</b> WITH PINE NUTS, PARMESAN CHEESE & TRUFFLE OIL (V)	£12.50
<b>8 HOUR PORK BELLY</b> ON SAUSAGE & FLAGEOLET BEAN CASSOULET & PORK CRACKLING	£14.50
<b>SIDE DISHES</b>	£2.95
CHUNKY CHIPS	
SKINNY FRIES	
BUTTERY MASH	
HERB BUTTERED POTATOES	
SWEET POTATO CHIPS	
ROCKET & PARMESAN SALAD	
MIXED HOUSE SALAD	
GARLIC BREAD	

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FROM THE CHAR-GRILL

ALL STEAKS ARE 28 DAYS AGED SCOTCH BEEF.  
SUPPLIED BY JOHN GILMOUR BUTCHERS.

<b>80Z BEEF FILLET</b>	<b>£28.50</b>
<b>80Z BEEF SIRLOIN</b>	<b>£20.35</b>
<b>100Z BEEF RIBEYE</b>	<b>£21.35</b>

WITH SIDE SALAD, SKINNY CHIPS & GRILLED CHERRY TOMATOES

## CHOICE OF SAUCES

- ❖ 4 PEPPERCORN £1.50
- ❖ BLUE CHEESE £1.50
- ❖ MUSHROOM & WHISKY £1.50
- ❖ GARLIC BUTTER

## SURF & TURF

- ❖ KING SCALLOP £3.95
- ❖ KING PRAWN £3.50
- ❖ MONKFISH TAIL £3.95

<b>PASCAL'S 80Z STEAK BURGER</b>	<b>£10.95</b>
WITH TOMATO RELISH, CHUNKY CHIPS & SALAD	

## ADD

- ❖ HAGGIS £0.50
- ❖ CHEDDAR £0.50
- ❖ BLUE CHEESE £0.50
- ❖ BACON £0.50
- ❖ PORTOBELLO MUSHROOM £0.50
- ❖ CARAMELISED ONIONS £0.50

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## DESSERTS

<b>STICKY TOFFEE PUDDING</b> WITH VANILLA ICE CREAM	£5.50
<b>PROFITEROLES</b> WITH VANILLA ICE CREAM & CHOCOLATE SAUCE	£5.50
<b>BAKEHOUSE CHEESECAKE</b>	£5.50
<b>BLUEBERRY AND MALIBU SUNDAE</b> VANILLA ICE CREAM, MARSHMALLOW CARAMELISED, COMPOTE OF BLUEBERRY & MALIBU	£5.50
<b>TRIO OF TAYLOR'S FINE ICE CREAM</b> <b>CHEESEBOARD</b>	£5.50
SCOTTISH CHEESES, CHEF'S CHUTNEY, APPLE, CELERY, GRAPES & SIDE SALAD	£7.95

## DESSERT WINE /PORT

<b>ERRÁZURIZ LATE HARVEST SAUVIGNON BLANC, CASABLANCA VALLEY</b>	£16.50
HONEY, RAISINS, AND DRIED APRICOTS: TREMENDOUS TEXTURE AND VOLUME ON THE LUSCIOUS AND FRESH PALATE. HALF BOTTLE.	
<b>SANDEMAN LATE BOTTLED VINTAGE PORT</b>	BOTTLE £25.00
RICH INTENSE DEEP PLUMS AND CHERRIES WITH LIGHT FLORAL AROMAS. SMOOTH RICH FRUIT, RAISINS AND CHOCOLATE.	GLASS 100ML £4.00

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## TEA AND COFFEE

A SELECTION OF BLENDED TEAS AND INFUSIONS	£2.25
AMERICANO	£2.40
CAPPUCCINO	£2.70
LATTE	£2.65
ESPRESSO	£1.90
DOUBLE ESPRESSO	£2.20

### FOOD ALLERGIES AND INTOLERANCES:

BEFORE YOU ORDER YOUR FOOD AND DRINKS PLEASE SPEAK TO OUR STAFF IF YOU WANT TO KNOW ABOUT OUR INGREDIENTS.

WE TAKE EVERY PRECAUTION IN THE PREPARATION OF OUR FOOD AND ARE HAPPY TO GUIDE YOU IF YOU HAVE ANY QUERIES ON SPECIFIC INGREDIENTS.



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