



Hootananny Menu

Traditional Dishes Cooked to Perfection

Served 5-10pm

Starters

Soup of the Day

£4.45

Served with Fresh Bread **(V) (GF)**

Cullen Skink

£6.95

Peat smoked Haddock and Potato Soup flavoured with White Wine and Saffron.

(GF)

Homemade Haggis Meatballs

£5.45

Served with Whisky Sauce

Brussels Pate

£5.95

Served with Oatcakes, Red Onion Chutney and a Side Salad.

Mains

Haddock and Chips

£12.95

North Sea Haddock cooked in Black Isle Blonde Beer Batter served with Chips, Peas and a Lemon Wedge.

8oz Sirloin Steak

£18.95

Served with Thick Cut Chips, Herb Roasted Tomatoes, Pepper Sauce and a Red Onion Marmalade. **(GF)**

Herb Crusted Salmon

£14.95

Served with New Potatoes, Seasonal Vegetables and a Creamy White Wine and Chive Sauce.

Haggis, Neeps and Tatties

£10.45

Hoots Style layered and topped with a Homemade Whisky Sauce.

Tortilla Wrap

£10.95

Medley of Roasted Vegetables with a Sun-dried Tomato Sauce Wrapped in a Tortilla served with Cajun Wedges and a Side Salad. **(V) (GF)**

Scampi

£12.95

Served with Chips, Tartar Sauce a Side Salad and Lemon Wedges.

Chicken Leek and Bacon Pie

£11.95

With New Potatoes and Seasonal Vegetables.

Hoots Local Beef Burger

£11.95

Burger served on a Toasted Brioche Bun with a Side Salad and Chips.

Add to Burger

Cheese 50p

Bacon £1

Slice of Haggis £1

Desserts

Cranachan

£4.95

Oats Toasted in a Black Isle Heather Honey Ale Syrup, Fresh Raspberries and a 10 Year Old Jura infused Whipped Cream.

Porter Pudding

£5.95

Homemade Chocolate and Black Pudding served with Vanilla Ice Cream and Toffee Sauce

Homemade Cheesecake of the Day.

£5.45

Ask your server for Details

Raspberry Sorbet

£3.95

(V) (GF)

Vanilla Ice Cream

£3.95

Sides

Portion of Chips £3

Chips and Cheese £3

Side Salad £3

Cajun wedges £3

Olives £3.45

Garlic Bread £1.95

BBQ Chicken Wings £4.95

V = Vegan/Vegetarian

GF = Gluten Free

