The Pier

Dinner Menu

Starters

Soup of the day & crusty bread	4.80
Creamy fish chowder (gf)	6.50
Carrot & sweetcorn fritters, halloumi, sweet lemon dressing (v)	8
Lamb croquettes, pea puree, pickled walnuts (n)	9
Lemon & coriander hummus, olives, sundried tomatoes & oatcakes (v) (vegan/gf optional)	10
Hot smoked salmon, prawns in Marie Rose sauce, avocado & melba toast (df) (gf optional)	10

Mains

Scrabster cod, crispy potatoes, creamed savoy cabbage, smoked bacon (gf)	18
Slow cooked Moroccan lamb, aubergine tagine, pomegranate, couscous, mint yoghurt	15
Braised featherblade of beef, mashed potato, carrot puree, greens, crispy onions	18
Beer battered Scrabster haddock, hand cut chips, garden peas & tartare sauce (df)	13
Chicken, chorizo, butternut squash & feta risotto (gf)	15
Pulled pork mac 'n' cheese, chips, dressed salad	13
Cajun spiced chicken burger, ranch mayo, rocket, chips, coleslaw (df/gf available)	11
Beef burger, burger sauce, chips & coleslaw (add cheese & bacon 2) (df/gf available)	11
Pork hotdog – Robert Grant pork sausage, BBQ pulled pork, mozzarella, onions, jalapenos, chips, coleslaw	11
Highland hotdog – Robert Grant beef sausage, Cockburn's haggis, cheddar, onions, mustard mayo, chillis, chips, coleslaw	11
Chimichurri marinated beef rump, roasted cherry tomatoes, handcut chips, chimichurri sauce (df optional) (served pink)	16
Bannerman's of Tain prawns, Marie Rose sauce, hot & cold smoked salmon, sweet cured herring, dressed salad, coleslaw oatcakes (gf/df available)	13
Chicken, pesto, prosciutto, couscous, dressed salad (n)	12

Vegetarian/Vegan Mains

Bean burger, avocado, vegan cheese, tomato, leaves, chips (vegan)	11
Butternut squash, bulghur wheat, pine nut salad (vegan/n)	12
Aubergine tagine, pomegranate, couscous, vegan feta (vegan)	12
Mac 'n' cheese, chips, salad (v)	10
Butternut squash, feta & pine nut risotto (v/gf/n).	12

Desserts

Cheesecake of the day & vanilla ice cream	6.50
Sticky toffee pudding, butterscotch sauce & vanilla ice cream	6.50
Chocolate brownie, cookie & meringue pieces, bueno & caramel dipping sauces (n)	6.50
Biscoff & gold chocolate pie	6.50
Brioche bread & butter pudding, vanilla custard	6.50
Affogato (espresso & vanilla ice cream) (gf)	5
Selection of Scottish cheeses, oatcakes, fruit & red onion chutney	9
Vegan / GF dessert available	

For the Wee Ones

Fish & chips, peas (df)	6.90
Grazing bowl (cheese, fruit, bread) (gf available)	4.30
Sausage, chips & beans (df)	5.70
Plain pork hotdog & chips (df)	8
Mac 'n' cheese, chips, peas (v)	6
Small soup & half sandwich (cheese, tuna, ham)	4.50
Half sandwich & fruit pieces (gf available)	3.60

Sides

Hand cut chips (vegan/df)	3.20
Loaded fries – BBQ pulled pork, cheddar, crispy onions, jalapenos	5.50
Side salad & coleslaw (v/gf/df)	3.20

Please speak to a member of our team if you have any food intolerances or dietary requirements

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