

The Main Event

Starters

(V) Soup of The Day served with a Crusty Bread Roll	£6.5
(Vegan & GF) Haggis, Neeps and Tatties with a Whisky Sauce	£7.5
(V) Grilled Honey Glazed Goats Cheese, Red Onion Marmalade, Herbed Croutons	£8
Whipped Salt Cod Mousse on Toasted Sourdough	£8.5
(V) Bruschetta, Sundried Tomato and Smoked Garlic on Warm Toasted Sourdough	£8
Merguez Sausage, Pickled Slaw and Coriander Dressing	£8.5
(GF) Smoked Salmon Carpaccio, Rocket and Lemon Capers	£9

Main Courses

Traditional Steak and Ale Pie served with Chips or Mash and Fresh Veg	Small £9.5 / £15.5
(GF*) Locally Caught Haddock in a Light Batter served with Chips and Garden Peas	Small £9.5 / £15.5
Pan Seared Chicken Breast, Red Wine and Thyme Jus, Crispy Fried Potatoes and Market Vegetables	£16
(GF) Fillet of Cod, Crushed Bombay Potatoes, Light and Fruity Curry Sauce	£17
(Vegan & GF) Roasted Carrot, Butternut Squash and Beetroot Salad with Garlic and Parsley Dressing served Warm	Small £9.5 / £14.5
(Vegan) Roasted Tomato and Mediterranean Vegetable Risotto with Vegan Parmesan	£14.5
Add Chicken Breast	£5
Venison Haunch. Dauphinoise Potatoes. Market Vegetables and a Blackberry Jus	£19

Let's Turn over for More Tasty Delights....

DIETARY REQUIREMENTS The dishes on the main menu denoted with the icons below are naturally suitable for those diets. (V) = Suitable for Vegetarians (VG) = Vegan Friendly (g) = Gluten Free
Our kitchen uses products that contain gluten and whilst we make every effort to ensure we can provide gluten free meals – we cannot guarantee that there won't be traces of gluten in our gluten free meals.



Canmore House
BAR & RESTAURANT

From the Grill

Chargrilled Steaks

(GF) 8oz Picanha Steak served Medium	£26.50
(GF) 8oz Venison Steak cooked to your liking	£28

Served with, Chips, Grilled Tomato and Mushrooms

Sauces	Pepper Red Wine Garlic Butter	£2.5
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Burgers

Chargrilled to Perfection Choose – Steak, Chicken or Veggie Burger	£14.5
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The True Scotsman – Choose either Chicken, Steak Burger, or Veggie. Topped with Haggis Fritter, Cheese, Pepper Sauce, Onion Rings

£17.5

The Whole Hog – Pork and Apple Burger, Pulled Pork and Bacon Topped with Cheese and Apple Sauce

£17.5

All the Burgers are served on a Toasted Brioche Bun, Baby Gem Lettuce and Tomato with Canmore House's own Smoky Burger Sauce with Homemade Chips

Don't forget your toppings Below.....

Burger Toppings	£2
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Bacon | Cheese | Blue Cheese | Onion Rings | Pulled Pork

(V) Sides	£5	Loaded Fries	£8
Garden Salad		(V) Goats Cheese and Red Onion	
Rocket, Parmesan and Truffle Oil Fries		Pulled Pork and Cheese	
Hand cut Chunky Chips		Haggis, Cheese, and Pepper Sauce	
Onion Rings			

Fancy Something Different? Have a Look at the Tapas on the next page.....

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Tapas

Veggie

Patatas Bravas with
Smoked Tomato Sauce

Veggie Haggis Fritters

Bruschetta

Meat

Mini White Pudding
Supper

Curried Haggis Lasagne

Chicken Fajita Taco with
Pickled Slaw

Fish

Panko Fish Taco, Cajun
Sauce and Pineapple Salsa

Tempura Prawns with
Sweet Chilli

Mini Fish Supper

£6 Each or 3 for £16

Perfect to share and Ideal with Some Loaded Fries or Sides

Keeping It Sweet

Desserts

Chocolate Fudge Cake with Ice Cream £8

(GF*) Selection of Cheese, Quince and Oatcakes £9

Warm Sticky Toffee Pudding and Ice Cream £8

(GF* & Vegan) Lemon Meringue Cheesecake £8

Apricot Marmalade Bread and Butter Pudding with Pouring Cream £8

- We have a wide selection of –*
- Coffee's, Liqueur Coffee & Teas*
 - Cockburn Port & Lovely Liqueurs*

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