

Aberdour Hotel & Stable Rooms

On the Chargrill

Prime Scotch Sirloin Steak 8oz (GF)..... £24

Prime Scotch Venison Steak 8oz (GF) £24

*Add a Sauce of Peppercorn
or Garlic Butter £3*

*Both served with Chunky Chips,
Rosemary Roasted Tomato & Salad*

Monkfish Steak
w Chorizo Garlic Butter (GF)..... £24

Lemon & Herb Marinated Chicken Breast £17

*Both served with Crushed Potatoes
and Ratatouille*



PLEASE SCAN HERE
FOR DETAILED
ALLERGENS

Due to the presence of allergens in some dishes, we cannot guarantee the absence of allergen traces in our menu.

Please inform us of any allergies and/or dietary requirements before ordering.

(GF) free from gluten • (GFO) free from gluten option available
(V) vegetarian • (VO) vegetarian option • (VG) vegan
(VGO) vegan option. Game may contain shot.

Service charge is not included; 100% of all gratuities are distributed evenly amongst all staff. All prices include VAT at the prevailing rate.

Small Plates (*Dishes available as large portion - All £13)

Soup of the Day with Crusty Bread (VG)(GFA).....£5

Smokey Cullen Skink with Crusty Bread (GFA).....£8

Nachos with Cheese, Salsa, Guacamole,
Sour Cream & Jalapenos (V)(GF)..... £7 or £13 to share

Thai Crab Cakes with Sriracha Dip£8.5

Truffle Roasted Cauliflower Cheese with Foccacia Bread (V)(VGO)£7.5

Crispy Chorizo and Black Pudding Fritters with Aioli£8

Chargrilled Lamb Kofta, Tomato and Red Onion Salad
with Coriander & Mint Dressing (GF)£8.5

Pork and Wild Mushroom Terrine,
Wrapped in Smoked Bacon with Piccalilli (GF)£7.75

Classic Chicken and Bacon Caesar Salad* (GFA)(VO).....£8

Vegetable Samosa with Fragrant Mushroom and Lentil Dhal* (VG)£7

Large Plates (*Dishes available as small plates - All £10)

Beer Battered Fresh Haddock
with Chunky Chips and Crushed Peas* (GFA).....£16

Smokey Fish Pie of Hot Smoked Salmon, Smoked Haddock, (GF)
Topped with Cheesy Mashed Potatoes with Seasonal Vegetables* £17

Haggis, Neeps & Tatties with Oatcakes and Whisky Sauce*£15

Laksa Curry Fragrant Spicy Malaysian Style Curry Basmati Rice
and Flatbread* (GFO) Chicken £15.5 Vegetable £14

Steak Pie with Chunky Chips & Seasonal Veg*£16

Chilli & Lime King Prawn Linguine with Cherry Tomatoes,
Basil Parmesan and Extra Virgin Oil£18

Ploughman's - Pork, Black Pudding & Chorizo Sausage Roll,
Mature Cheddar, Smoked Ham, Pork and Mushroom Terrine
with Pickles, Chutney and Crusty Bread.....£15

Moroccan Roasted Aubergine and Chickpea Casserole (VG)(GFA)
with Maneesh Flatbread.....£16

Sides

Chunky Chips, Seasonal Veg, Onion Rings, Mac 'n' Cheese,
House Slaw, Herb Dressed Salad, Caesar Crunch all £4

Sweets

Sticky Toffee Pudding with Vanilla Ice Cream£7

Cheesecake Of The Day£7

Espresso Affogato with Vanilla Ice Cream (GF)£7

Why not add your favourite liqueur for £3?

Aberdour Crumble with Vanilla Ice Cream (GFO).....£7

Selection of Ice Cream with Chocolate or Strawberry Sauce.....£7

Cheese Board: Blue Murder, Smoked Applewood Cheddar, Brie,
with Grapes, Biscuits and Oatcakes (GFO) £9

Burgers

*All served with Chunky Chips
and House Slaw*

Ground Sirloin Steak Burger with Smoked
Bacon, Cheese, Pickle, Lettuce, Tomato on
Brioche with House Sauce..... £15.5

Buffalo Chicken Burger - Crispy Coated
Chicken Breast with House Hot Sauce,
Blue Cheese Dressing on Brioche... £15.5

Beetroot and Quinoa Burger with Pickled
Vegetables and Horseradish Dressing
on Vegan Brioche (VG)..... £15

Sandwiches

All Served with Salad and Crisps

Classic Club - Chargrilled Chicken,
Smoked Bacon, Cheese, Lettuce, Tomato,
Mayo on Toasted Bread..... £10

Bookmaker Sandwich - Chargrilled Sirloin
Steak, Charred Red Onion, Blue Cheese,
Rocket, with Mustard Dressing..... £15

The Cheese Toastie - Toasted Tiger Bread
with Swiss and Cheddar Cheese, Pickles,
Mustard (V) £9
Add Ham or Chorizo £1.5

*Add Chef's Soup of the Day or
Chunky Chips to any Sandwich..... £3.5*

Cocktails

Sharpeners!.....all £8.75
Margarita, Whisky or Gin Sours,
Aperol Spritz, Negroni

Afters!all £8.75
Espresso Martini, White Russian,
Italian 75, Porn Star Martini, Irish Coffee

*All our Cocktails are made with
Premium Spirits*