

# THE BARONY

# A LA CARTE MENU

## STARTERS

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<b>crispy king prawn</b> , spiced slaw	7.5
traditional <b>Cullen Skink</b>	8
<b>soup of the day</b> , bread <i>(v)</i>	6
<b>black haggis / veg haggis bon bons</b> , Laphroig 10yo red onion chutney	4.5
<b>coley goujons</b> , Mexican dip	7
<b>whitebait</b> , smoked paprika aioli	5

## MAINS

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<b>steak &amp; ale pie</b> , roasted seasonal veg, mash	16
truffle <b>Mac'n'cheese</b> , brioche, homemade garlic bread, salad	13
beer battered <b>haddock fish &amp; chips</b> , garden peas, tartare sauce	8.5/15
<b>chicken thigh</b> , chorizo, kale, rosemary new potatoes	16
warm <b>couscous salad</b> , grilled veg, coriander, harrisa yoghurt	11
<i>add hot <b>smoked salmon</b></i>	4
6oz <b>Barony burger</b> , hand cut chips	12
<b>veggie haggis burger</b> , hand cut chips	11
<i>add bacon / Isle of Mull cheddar / haggis / egg</i>	1 each
<i>add beef chilli / veg chilli</i>	2 each

## PUDDINGS

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<b>spiced plum crumble</b> , vanilla ice cream <i>or</i> pear sorbet	6
<b>sticky toffee pudding</b> , toffee sauce, salted caramel ice cream	6.5
warm chocolate <b>brownie</b> , pistachio ice cream, griottines cherries	6.5
<b>ice cream</b> <i>(ask for today's selection)</i>	2.5 scoop
<b>sorbet</b> <i>(ask for today's selection)</i>	2.5 scoop
<b>petite fours</b> , honeycomb	4

*(v) – vegetarian. Please ask your server for vegan option*

*Since our menu changes regularly, dishes are subject to availability.*

*Please inform your server if you have any dietary requirements or allergies as some dishes may contain traces of nuts/shellfish/dairy/gluten.*