

	STARTERS		MAIN COURSES
V	Soup of the Day Made fresh daily and served with crusty bread roll	£3.75	Steak and Onion Pie Our steak pie is made with prime beef and cooked in a rich gravy and topped with puff pastry £9.50
	Potato Shells	£4.70	
V	Crispy fried shells served with either a dip of garlic & herb, crème fraiche & chive or beef chilli		Peppered Chicken A succulent breast of chicken, chargrilled and smothered with a creamy peppercorn sauce
	Crisp Coated Medallions of Haggis	£5.25	
	The Scottish National Dish – coated in breadcrumbs and served with a malt whisky and mustard		Oriental Stir Fry £12.50 King Prawn, chicken, strips of beef or vegetables with Chinese
	mayonnaise		Ning Prawn, chicken, strips of beef or vegetables with Chinese noodles, peppers and onions bound together in an Oriental sauce
	Hoi Soi Duck Spring Rolls	£5.25	Breaded Scampi £8.95
	Marinated strips of duck and Chinese vegetables wrapped in filo pastry accompanied by a sweet chilli dip		Pieces of scampi encased in golden crumb and served with crisp seasonal salad
	•		Chicken Pesto Pasta £9.50
	Chicken Satay Sticks Tenderly marinated chicken skewered then served with crème fraiche and salad leaves	£5.25	Strips of chicken, peppers, onions and mushrooms bound in a creamy pesto sauce set on tagliatelle Verdi pasta
			Seasonal Salad Selection £8.95
V	Vegetable Pakora Coated in crispy batter, seasoned with Indian spices and served with tomato and chilli sauce	£5.25	Fresh salad with the choice of tuna mayonnaise, selection of cold meats, fine Scottish cheeses or Greek salad
	Solved With tollians and shift sauce		Poached Suprême of Salmon £12.50
	Scottish Smoked Salmon	£6.25	Lightly poached salmon served with white wine and dill sauce
	Sliced fresh smoked salmon with a dip of cream cheese, brown bread and butter with fresh salad		Medallions of Venison £12.95
	eneese, stown stead and succer with fresh said		Placed on tarragon flavoured potatoes then coated in
	Dublin Bay Mussels	£5.95	a redcurrant and port jus
	Steamed mussels served with a lemon grass, coriander and cream sauce accompanied with		Chicken Satay £11.50
	lemon and brown bread		Breast of chicken cooked with a peanut and chilli sauce, laced with coconut milk and cream, and served with basmati rice and prawn crackers
	Traditional Prawn Cocktail North Atlantic proving hound in a rich Maria race seven	£5.75	basiliati free and prawii crackers
	North Atlantic prawns bound in a rich Marie rose sauce set on shredded lettuce with brown bread and butter		Moroccan Tandoori Chicken £11.50
			Marinated chicken breast char grilled, set on a light salad with a thimble of couscous or Basmati rice and
W	Crispy Crumb Coated Camembert Bites French camembert with a golden crumb	£4.95	a minted riata, served with a toasted pitta bread
V	served with crisp salad and cranberry sauce		Beefburger £8.50
			Beefburger £8.50 Placed in a sesame bun with either cheese or plain,
	Homemade Chicken Liver Patè Chef's own red wine and herb patè with fresh salad,	£5.25	and garnished with crisp salad and french fries
	Cumberland sauce and oatcakes		additional toppings 90p
	Black Pudding and Blue Cheese Salad	£5.55	Sausage and Mash E8.95
V	Diced warm black pudding with fresh Italian lettuce leav bound in a rich blue cheese and mayonnaise dressing	es	Pork and apple sausages grilled then placed on leek mash coated in a red wine and onion gravy
	Fajitas	£6.25	Sweet Korma Curry £11.95
V	Marinated strips of chicken, beef or vegetables		Chicken, beef or vegetables, cooked slowly in a korma and coconut sauce with basmati rice and nan bread
	cooked with peppers and onions and served with flour tortillas and selection of dips		
	Tiour tortifius and serection of dips		8 oz Gammon Steak £9.50
	Nachos		Char grilled then accompanied by fresh pineapple and grilled tomato
V	Crunchy nachos topped with melted cheese and served with crème fraiche, tomato salsa and choice of		
	Cheese	£4.90	Haggis, Neeps and Tatties £9.50
	Chicken or chilli	£5.90	Traditional Scottish dish coated with a whisky and onion sauce served with oatcakes
V	Garlic Bread	£2.95	Fillet of Cod £8.95
1		02.25	Prime fillet of cod coated in beer batter and served
V	Garlic Bread – with melted mozzarella cheese	£3.25	with a crisp salad garnish

Mexican Enchilada A choice of either chicken, vegetable or chilli, stuffed into a flour tortilla and topped with melted cheese

and served with crème fraiche, tomato salsa and guacamole

Coq au Vin

£11.50

£11.25

Char grilled chicken breast resting on mashed patotoes coated in a smoked bacon, mushroom, baby onion and red wine gravy

Mexican Beef Chilli

£9.50

Prime steak mince with onions, peppers, ground spices and kidney beans served with a choice of rice *or* nachos

V Chicken Tikka Masala

Chicken breast cooked with tandoori spices and coconut milk, served with basmati rice and nan bread

Fajitas

£11.95

£11.50

Marinated strips of chicken, beef or vegetables cooked with peppers and onions, and served with flour tortillas, crème fraiche, salsa and guacamole

8 oz Pork Loin Steak

£10.50

Char grilled pork loin steak coated in a cider and apple gravy

Tarragon Chicken

£11.95

Breast of chicken, placed on a bed of black pudding, coated in a French mustard and tarragon cream sauce

ABERDEEN ANGUS STEAK SELECTION

Choose from our prime range of Scotland's finest Aberdeen Angus steak cuts with tempting sauces and toppings or simply garnished with mushroom, onion rings and grilled tomatoes – or available with the following sauces or toppings –

all priced at £2.45

- Coated in a brandy and cream peppercorn sauce
- Topped with homemade patè then a redcurrent and brandy jus
- Topped with haggis and a whisky and onion sauce
- 8 oz Fillet plain £17.95

Fried Mushrooms

- Topped with a slice of brie then smothered in a port and cranberry jus
- Coated in a mushroom and grain mustard cream sauce
- Topped with pate and smothered in marmalade and orange jus

8 oz Sirloin – plain £15.95

SIDE DISHES **Basket of Brown Bread and Butter** £1.95 **Battered Onion Rings** £2.25 **Garlic Bread** £2.95 £1.95 Coleslaw £3.25 Garlic Bread with Mozzarella Cheese Nan Bread £1.95 French Fries / Potatoes or Wedges £1.95 £0.75 **Dips** £2.95 Mixed or Green Salad **Basmati Rice** £1.50

£2.25

VEGETARIAN DISHES
Items marked with a \boxed{V} are or can be made vegetarian

Note – Children's portions available on certain dishes by request

Bumble Bee Club



Kids Menu

Pizza Slices
Fish Fingers
Pork Sausages
Macaroni
Beefburger
Chicken Nuggets



£4.95

All served with chips and beans – comes with choice of fruit shoots, and for afters, strawberry, vanilla or chocolate ice-cream.

FUNCTION SUITE

We have a selection of function suites or private areas available free of charge. Discos, weddings, meetings, suppers and funerals can all be catered for in a professional manner. We have background music and DJ's to suit your requirements, with a choice of buffet menus or bar-b-que menus available. Whatever your party needs, we hope to accommodate your wish.

BAR-B-QUE

The permanent bar-b-que is sited in the rear courtyard beer garden. A chef is available to cook the bar-b-que or we will supply the food and you can cook your own!

COURTYARD & FRONTAGE BEER GARDENS RATED BEST PUB BEER GARDEN IN SCOTLAND 2005 DRAM AWARDS

The rear courtyard beer garden contains the Petanque area, the bar-b-que area and one of the smoking areas. There is seating for around 50 people and is open for drinks, lunches and dinner every day.

The frontage beer garden has seating for around 60 people and is also a designated smoking area.

Yet again, drinks, lunch and dinner are available each day – Scottish weather permitting of course!

PETANQUE OUTINGS

The Birds and Bees is one of the centres for Petanque (French Boules) in Scotland. We have 6 permanent pistes (lanes) and our customers can play at any time up until 10.00pm. The pistes are all flood lit.

A popular business outing day or evening is a game of Petanque, then a bar-b-que or buffet followed by a disco in the main Function Suite. Whatever your requirements, we will meet them all.

QUIZ NIGHTS

We have held a very popular quiz night on a Tuesday evening for many years. No need to book your team – just turn up with your thinking cap on!