

Starters

Homemade Soup of the Day

served with crusty bread

£5.50

Chef's Cod & Dill Fishcakes (gf)

served with lemon & cucumber salad and homemade tartare sauce

£6.50

Warm Salad of Stornoway

Black Padding & Sausage

served with a poached egg and grain mustard dressing

£6.75

Homemade Chicken Liver Pate

served with toasted brioche & chutney

£6.25

Callen Skink (gf)

thick cream soup made with smoked haddock, potatoes and onions

£6.50

Spicy Chicken Fillets (n)

served on a bed of noodles & cashew nut salad with lime and spring onion

£6.50

Garlic Bread Slices (v)

grilled with cheddar and mozzarella cheese

£3.95

Prawn Salad

a generous helping of baby prawns bound in marie rose sauce on a bed of gem lettuce, served with buttered brown bread

£6.95

Main Courses

Cauliflower and Batternut

Squash Gobi Dhansak (vg)

served with basmati rice

£13.50

Chef's Vegetarian Lasagne (v)

made with Quorn mince. Served with garlic bread and mixed salad

£12.95

Chicken Breast stuffed with

Stornoway Black Padding

coated in a cream Drambuie sauce

£14.75

Pan Seared Fillet of Pork

Medallions (gf)

served with a smoked cheese & bacon sauce

£14.50

Roast Angus Beef (gf)

served with a horseradish gravy & seasonal vegetables

£14.95

Assorted Salads (gf)

choose from roast beef, ham, cheese, chicken or prawn

£13.50

Red House Classics

Homemade Lasagne

served with side salad and grilled garlic bread

£12.95

Homemade Beefsteak Pie

traditional puff pastry steak pie, our own favourite

£13.50

Fresh Fillet of Haddock (gf)

choose from battered or breaded with garden peas, mushy peas or beans and chips

£13.50

Red House Beef Burger

handpressed 6oz beef burger, brioche bun, beef tomato, gem lettuce, monterey jack cheese, chips and coleslaw
or Go Vegan £12.95 (vg)

£12.95

Sirloin Steak Garni

8oz Sirloin steak garnished with slow roasted tomato, onion rings and mushrooms

£21.95

Mixed Grill

sausage, egg, bacon, steak, pork loin, tomato and mushrooms

£15.75

Scampi

breaded whole-tail scampi, peas, salad and chips

£13.95

Side Orders

Chips

£2.75

Mixed Seasonal Vegetables

£2.75

Garlic Bread

£2.95

Onion Rings

£2.95

Peppercorn Sauce

£3.50

Garlic Butter

£2.50

Drambuie Sauce

£3.50

Sweets

Homemade Vanilla & Caramel

Cheesecake

served with butterscotch ice cream

£6.50

Warm Raspberry &

Frangipane Tart (gf) (vg)

served with berry compote and clotted cream

£6.25

Local Berry Sandae

Fresh Local Berries served with vanilla ice cream, strawberry sauce and topped with cream

£6.75

Red House Sticky Toffee Pudding

homemade and served with hot butterscotch sauce and vanilla ice cream

£5.95

Chef's Popcorn Creme Brulee (gf)

served with honeycomb ice cream & fresh popcorn

£6.50

Selection of Mackies

Luxury Ice Creams

£1.95 per scoop

choose from vanilla, strawberry, butterscotch or chocolate

Biscuits & Cheese

£6.95

selection of cheese, assorted biscuits, grapes and chutney

Fresh Ground Coffee

from £2.50

Selection of Teas

from £1.75

Liqueur Coffees

from £5.95

Please ask a member of staff if you have food allergies or special dietary requirements. Some of our dishes are cooked in GM vegetable oil

(v) suitable for vegetarians | (n) may contain nuts | (gf) gluten free | (vg) vegan

THE RED HOUSE HOTEL

As part of our Covid-19 risk assessment we ask all customers to kindly adhere to the following requests:

Please do not approach the Bar Counter - strictly table service only for ordering food & drinks and making payment.

Please dispose of any napkins /tissues and rubbish in the table bins provided.

Please wash hands /sanitise frequently

Customers with children are reminded that they are responsible for their supervision at all times and to follow the social distancing guidelines.