

— THE —
RED HOUSE
HOTEL

Starters

Homemade Soup of the Day £4.75

served with crusty bread

Smoked Haddock & Leek Fishcakes £5.95

served with tartare sauce and salad leaves

Garlic & Lemon Chicken Fillets £5.75

served with garlic mayonnaise and mixed salad leaves

Mashroom Risotto (v) (n) £5.25

served with pesto dressing and shaved parmesan

Salad of Stornoway Black Pudding £5.95

served with a poached egg, bacon lardons and thyme dressing

Callen Skink £5.75

thick cream soup made with smoked haddock, potatoes and onions

Chicken Liver Pate £5.75

served with apple & ale chutney and toasted brioche

Garlic Bread Slices (v) £3.95

grilled with cheddar and mozzarella cheese

Prawn Salad £6.25

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

(v) suitable for vegetarians

(n) may contain nuts

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Main Courses

Thai Green Chicken Curry with Kofi Lime £12.95

Served with basmati rice, garlic and coriander naan bread and mango chutney

Sweet Chilli Beef Stir Fry £12.95

OR

Stir Fried Vegetables (v) £12.25

Strips of beef, stir fried vegetables and pak choi with soft noodles and sweet chilli sauce

Spinach and Ricotta Tortellini (n) (v) £12.50

With roast butternut squash and toasted almonds

Stuffed Chicken Breast £13.95

Chicken breast filled with butchers haggis and topped with a cream Drambuie sauce

Steamed Fillet of Salmon £13.95

Served on a lemon and coriander couscous with ratatouille and herb butter sauce

Pan Fried Medallions of Pork Fillet £13.50

Topped with a creamy smoked cheese sauce

Roast Angus Beef £13.95

Served with peppercorn sauce and seasonal vegetables

Slow Cooked Lamb Shank £13.50

served on a bed of mashed potatoes with seasonal vegetables and rosemary gravy

Assorted Salads £11.50/£12.50

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

Please allow additional cooking time for some dishes

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(n) may contain nuts

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Main Courses
Red House Classics

Homemade Lasagne £11.95

served with side salad and grilled garlic bread

Homemade Beefsteak Pie £12.50

traditional puff pastry steak pie, our own favourite

Fresh Fillet of Maddock £12.50

in beer batter or breaded with mushy peas or beans and chips

Red House Beef Burger £12.25

handpressed 6oz beef burger, seeded bun, beef tomato, gem lettuce,
monterey jack cheese and chips

Sirloin Steak Garni £19.95

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

Mixed Grill £14.95

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

Scampi £12.75

breaded whole-tail scampi, peas, salad and chips

Side Orders

Chips	£2.25	Peppercorn Sauce	£2.50
Mixed Seasonal Vegetables	£2.25	Garlic Butter	£2.00
Garlic Bread	£2.50	Cream Drambuie Sauce	£2.50

Please allow additional cooking time for some dishes

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

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Sweets

Homemade Baileys Cheesecake £5.75

served with vanilla ice cream and toffee sauce

Chef's Fruit Crumble £5.75

with ice cream or custard

Dandee Marmalade Creme Brulee £5.95

with shortbread

Red House Sticky Toffee Pudding £5.75

homemade and served with hot butterscotch sauce and vanilla ice cream

Lemon Meringue Roulade £5.95

with raspberry sorbet

Salted Caramel Chocolate Fudge Cake £5.75

served with chocolate sauce and pouring cream

Selection of Mackies Luxury Ice Creams £1.75 per scoop

choose from vanilla, strawberry, butterscotch and rich dark chocolate

Biscuits & Cheese £5.95

selection of cheese with biscuits and grapes

Fresh Ground Coffee from £2.25

Selection of Teas from £1.60

Liqueur Coffees £5.25