

# MARTINS

## BAR & GRILL



### TO START

<b>SOUP DE JOUR</b> Crusty Homemade Bread	4.50
<b>HAGGIS</b> Panco Coated Bon Bons, Beetroot, Scotch Whisky Sauce	5.50
<b>HAM</b> Pressed Hough Terrine, Smoked Beetroot, Homemade Piccalilli	6.50
<b>PRAWNS</b> North Atlantic Prawn & Avocado Salad, Baby Tomato & Lemon	6.00
<b>SALMON</b> Oak Smoked Salmon Cannelloni, Dill Cream Cheese & Celeriac Remoulade	6.50
<b>SCALLOPS</b> Seared Scallops, Avruga Caviar, Café De Paris Butter	10.00
<b>ASPARAGUS</b> Scottish Asparagus, Serrano Ham, Soft Poached Hens Egg, White Truffle Oil, Parmesan	6.50
<b>SALAD</b> Baby Mozzarella, Vine Plum Tomato, Olives, Aged Balsamic	5.00
<b>BREADS</b> Chefs Selection of Warm Breads, Butter & Oils	3.50/ 5.00

## FROM THE SEA

<b>SALMON</b>	<b>15.50</b>
Poached Fillet, Béarnaise Sauce, Lemon, Baby Potato & Fine Green Bean Salad	
<b>STONEBASS</b>	<b>15.00</b>
Lyonnaise Potatoes, Green Spring Vegetables, Red Wine Sauce	
<b>HADDOCK</b>	<b>14.00</b>
Peat Smoked Haddock, Garden Pea, Asparagus Risotto	

## FROM THE LAND

<b>PORK</b>	<b>14.50</b>
Braised Belly of Pork, Grilled Black Pudding, Herb Potato	
<b>CHICKEN</b>	<b>19.00</b>
Half Roast Chicken, Bread Sauce, Roti Jus, Rocket & Watercress Salad	
<b>LASAGNA</b>	<b>13.00</b>
Open Leaf Grilled Vegetable Lasagna, Feta Crumble	

## GRILL

Served With Hand Cut Chips, Slow Roast Plum Tomato, Flat Cap Mushroom & Onion Rings

<b>BRITISH SIRLOIN</b>	<b>21.00</b>
<b>CAJUN CHICKEN FILLET &amp; CHORIZO</b>	<b>12.00</b>
<b>PEPPERCORN SAUCE, BERNAISE SAUCE, CAFÉ DE PARIS SAUCE</b>	<b>2.00</b>

All Burgers Served with House Salad, Hand Cut Chips & Onion Rings

<b>CHEFS BURGER OF THE DAY</b>	<b>13.50</b>
<b>BATTERED CHICKEN BREAST BURGER</b>	<b>11.50</b>
<b>SPICY BEAN BURGER</b>	<b>10.50</b>
<b>ADD DRY CURED SMOKED BACON</b>	<b>1.00</b>
<b>ADD CHEESE</b>	<b>0.65</b>

## HOME COMFORTS

<b>BOURGUIGNON</b>	<b>14.50</b>
Slow Braised Beef, Horseradish Pomme Puree, Wild Mushrooms, Bacon Lardons	
<b>HADDOCK</b>	<b>15.50</b>
Beer Battered Fillet, Garden Peas, House Tartar, Lemon	
<b>CHILLI</b>	<b>11.50</b>
Stripped Beef, Herb Fragrant Rice	
<b>FAIRFIELD MAC 'N' CHEESE</b>	<b>10.50</b>
Garlic Bread, House Salad	

## SIDES

HOUSE SALAD	2.50
HAND CUT CHIPS	3.00
BUTTERED NEW POTATOES	2.50
SEASONAL VEGETABLES	2.50
POMME PUREE	3.00
BATTERED ONION RINGS	2.50

## DESSERTS

<b>STICKY DATE &amp; TOFFEE PUDDING</b>	<b>5.50</b>
Vanilla Bean Ice Cream	
<b>LEMON TART</b>	<b>5.00</b>
Fresh Scottish Raspberries, Egg White Meringue	
<b>SCOTTISH CHEESE</b>	<b>8.00</b>
House Chutney, Celery Sticks, Grapes, Quince Jelly	
<b>AYRSHIRE SHORTBREAD</b>	<b>6.00</b>
Macerated Strawberries, Vanilla Bean Cream	
<b>MINT CHOCOLATE SUNDAE</b>	<b>5.50</b>
Dark Chocolate Brownie, Chantilly Cream, Chocolate Sauce, Mint Ice Cream	

## HOT BEVERAGE

AMERICANO	2.50
FLAT WHITE	3.00
CAPPUCINO	3.00
LATTE	3.00
ESPRESSO	2.50
CADBURY'S HOT CHOCOLATE	3.00
TEA	3.00