

Appetisers

- chef's soup of the day £4.75
served with crusty bread & butter
- lemon risotto • £4.75
served with onion & shallot coulis
- cajun breaded mushrooms & mozzarella £5.75
with garlic mayonnaise & spicy salsa
- crispy potato skins • £4.85
served with spicy tomato salsa & garlic mayonnaise
- italian garlic bread £4.85
toasted rustic bread with napoli sauce & melted mozzarella
- breaded brie & chutney £5.85
chutney made with red currants & sweet mangoes
- creamy mushroom crostini £5.65
button mushrooms in a creamy white wine sauce
- classic prawn cocktail • £7.75
juicy north atlantic prawns tossed in creamy marie-rose dressing on a bed of salad.
- fresh honeydew melon • ✓ £5.75
garnished with orange segments & with a raspberry coulis
- cherry tomato bruschetta ✓ £5.75
marinated in basil infused olive oil & seasoning
- haggis, neeps & tatties £6.75
a traditional combination with a whisky & onion sauce
- sweet chilli chicken skewers • £7.25
coated in a hot chilli sauce with a minted cucumber dip
- seafood passata £6.95
mussels, salmon, squid & prawns bound in a thick herb scented tomato passata with a hint of chilli
- tempura of tiger prawns £8.25
accompanied by a thai soy & ginger relish

Pastas

- all served with toasted garlic bread & shaved parmesan
- classic penne carbonara £13.50
in a bacon & mushroom white wine cream sauce
- tiger prawn & smoked bacon £14.50
melted in a creamy mushroom sauce over penne pasta
- salmon fillet with leeks £14.25
in a white wine cream sauce over tagliatelle pasta
- chargrilled chicken pesto £13.95
italian tomatoes, pesto pinenuts, rocket on tagliatelle pasta

Tossed Salads

- chargrilled chicken caesar £13.50
classic caesar with croutons, tomatoes & parmesan shavings
- fresh salmon salad £13.75
flaked salmon, rocket, potatoes in a olive tapenade dressing
- honey mustard chicken £13.75
marinated chicken breast topping mixed greens, shredded cheese, bacon & tomatoes in a sweet honey dressing
- grilled goat's cheese & apple £13.75
on a toasted crouton, topped with onion marmalade on seasonal summer leaves with a sweet onion marmalade

Ash Specialities

all served with selected fresh market vegetables

- cannon of venison saddle £18.95
on a potato & herbed puree with a redcurrant & port jus accompanied by a red onion marmalade
- medallions of beef fillet £21.95
stuffed with an artichoke & asparagus ragout with a pink peppercorn sauce
- seared breast of duck £16.95
finished with a kumquat & rosemary jus on a rosti of celeriac and mash
- lamb shank £16.95
with a rich rosemary jus on herbed mashed potatoes
- scotch beef curry £14.75
cooked in a traditional rich indian gravy served with a timbale of rice and crispy popadums
- glenmorangie chicken • £14.50
in a creamy malt whisky & onion sauce served with rice
- sizzling chicken tikka • £15.95
garnished with sautéed onions, pepers & mushrooms. served with salad, boiled rice & rich indian curry sauce
- thai green chicken • £14.50
with bamboo shoots, served with a timbale of rice
- salmon fillet • £14.95
on a bed of creamy asparagus mash with chive butter sauce
- bacon 'kilted' ??? • £14.95
in french mustard & white wine, baked gently, wrapped in smoked bacon, with a creamy chive sauce
- charred ribeye steak (180g) £16.95
with onion rings, grilled mushrooms, roasted cherry tomatoes & chunky chips
- sirloin steak (250g) £18.95
with roast cherry tomatoes, grilled mushrooms, onion rings & chunky chips

Puddings

- raspberry & drambouie iced soufflé • £5.75
pooled in a fresh raspberry coulis
- baileys rich dark chocolate £5.95
in a smooth white chocolate terrine with baileys sauce
- hot banana fritter surprise £5.95
with vanilla ice cream, coconut flakes & butterscotch sauce
- la crème caramel • £5.50
a classic light and creamy pudding
- exotic malibu pineapple £5.75
coconut ice cream, coconut flakes, malibu on roasted pineapple
- crème brûlée £5.75
with our own scottish shortbread
- famous sticky toffee pudding £6.50
with lashings of hot treacle sauce & vanilla ice cream
- ice cream explosion £6.25
bananas, pistachios & belgian chocolate in brandy basket
- cheese fest £8.95
scottish & european cheeses, celery, grapes & apple

Dessert Wine

- rutherglen muscat chambers rosewood winery
complex and wonderful with exquisite balance, richness, depth & length, finishing on a note of amazing finesse & delicacy
- half bottle 375ml £19.95
glass 75ml £3.25

Rustic Highland Fayre

- haggis, neeps & tatties £13.50
a traditional combination with a whisky & onion sauce
- chicken balmoral £13.95
chicken breast stuffed with haggis in a creamy whisky onion sauce, served with butter mash
- beef steak pie £14.50
topped with a puff pastry lid, with chunky chips & peas
- hand battered fish & chips £14.50
in guinness batter, with chunky chips, peas & charred lemon
- chicken & mushroom £13.95
topped with a puff pastry lid, with chunky chips & peas
- salmon risotto £13.50
salmon flakes infused cream sauce with parmesan cheese
- pork chops • £14.50
on herb mashed potatoes with a honey mustard sauce
- grilled gammon steak • £14.50
topped with fried egg & pineapple. served with chunky chips & peas
- grilled minute steak £14.95
with onion rings, grilled mushrooms, roasted cherry tomatoes & chunky chips

The Club Sandwich 1894

first appeared in 1894 at the famous saratoga club-house, a very exclusive gentlemen's gambling house for new york's social elite which permitted neither women nor locals, owned by richard canfield, in saratoga springs, new york. the club sandwich was also the favourite of king edward viii.

the new york club £13.50

base layer: minute steak, mozzarella, lettuce
top layer: fried egg, tomato, cucumber, garlic mayo

served on toasted thick, soft white or wholemeal bread, with fries, crispy homemade onion rings, chef's own salad and creamy coleslaw

Vegetarian

- mushroom & green pea risotto £12.75
in thyme infused cream sauce with parmesan cheese
- baby potato & vegetables • ✓ £12.75
mix vegetables in a traditional indian gravy served with a timbale of rice & popadom hat
- goat's cheese & brie sizzler £12.95
grilled goat's cheese & breaded brie on a bed of tomato, apple & roasted vegetables. served with rice and a sweet & spicy red onion chutney
- creamy tomato & vegetable pasta £12.75
served with toasted garlic bread and shaven parmesan
- thai green curry £12.75
with mixed vegetables served with a timbale of rice

Steak Sauces & Sides

- peppercorn £2.50 chunky chips £2.95
diane £2.50 onion rings £2.95
whisky & onion £2.50 vegetables ✓ £3.25
chive £2.50 green salad ✓ £3.95
red wine gravy £2.50 garlic bread £3.50

• gluten free ✓ vegan

please note : due to the presence of nuts in some products there is a small possibility that nut traces may be found in any of our menu items please inform your server if you have any allergies or special dietary requirements