



The Ballinluig Inn  
BAR | FOOD | ROOMS

# the MENU

## TO START

- CHEF'S HOMEMADE SOUP OF THE DAY (GFO/V/VG)** £7.00  
Served with a Warm Bread Roll & Butter
- CHICKEN LIVER PÂTÉ (GFO)** £7.50  
Homemade Pate served with Oatcakes, Chutney & Mixed Leaves
- PRAWN COCKTAIL (GFO/P)** £8.50  
Atlantic Prawns, topped with Marie Rose Sauce, served with Brown Bread & a Lemon Wedge
- TRIO OF HAGGIS BONBONS** £7.50  
Hornig's Haggis Bon Bons served with Peppercorn Sauce
- CREAMY GARLIC MUSHROOMS (GFO/V)** £7.50  
Served on Toasted Sourdough

## MAIN COURSES

- FISH & CHIPS (GFO/P)** £18.00  
Beer Battered Scottish Haddock with Mushy Peas & Tartare Sauce
- WHOLETAIL SCAMPI (P)** £16.50  
Scottish Wholetail Scampi with Chips, Mushy Peas & Tartare Sauce
- HOMEMADE STEAK PIE (22 Min Cooking Time)** £18.00  
Served with Gravy, Mushy Peas & your choice of Chips or Mash
- SCOTTISH LAMB SHANK (GF)** £25.00  
Slow Braised Lamb Shank with Braised Red Cabbage, Mash & a Rich Red Wine Jus
- BALLINLUIG BURGER (GFO)** £16.00  
Scottish Beef Burger topped with Cos Lettuce, Beef Tomato, with Chips & Chef's Relish  
**Add Bacon, Cheese or Hornigs Haggis £1.50 per item**
- CHEFS SELECT STEAK CUT (GF)** Market Price  
Chefs Choice Cut of the Day, served with Chips, Tomato, Mushroom & Salad
- CHICKEN (GFO) OR VEGETABLE (V/VG/GFO) TIKKA MASALA** £18.00 / £17.00  
Homemade Tikka Masala served with Rice & Naan Bread
- MACARONI CHEESE (V)** £14.00  
Macaroni Cheese served with Garlic Bread & Choice of Chips or Salad
- CHEFS RISOTTO OF THE DAY (GF/V/VG)** £15.00  
Ask your server for todays Risotto

## SIDES

- CHIPS (GF/V/VG)**
- MASH (GF/V)**
- ONION RINGS (GFO/V/VG)**
- SIDE SALAD (GF/V/VG)**
- SEASONAL VEGETABLES (GF/V/VG)**
- £4.00**

## SAUCES

- PEPPERCORN SAUCE (V)**
- BLUE CHEESE SAUCE (GF/V)**
- DIANE SAUCE (GF/V)**
- GARLIC BUTTER (GF/V)**
- £2.50**



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## DESSERTS

**HOMEMADE STICKY TOFFEE PUDDING (GF/V)** £8.00

Homemade Sticky Toffee Pudding served with a Rich Treacle Toffee Sauce & Traditional Scottish Vanilla Ice Cream

**CHEF'S CHEESECAKE OF THE DAY (V)** £8.00

Ask your server for todays cheesecake

**CRANACHAN SUNDAE (V)** £9.00

Raspberry Coulis, Whisky infused Whipped Cream, Honey, Toasted Oats, Scottish Shortbread & Traditional Scottish Vanilla Ice

**AFFOGATTO (GF/V)** £5.00

Brodies of Edinburgh Espresso & Traditional Scottish Vanilla Ice Cream

**SELECTION OF SCOTTISH ICE CREAM (GF/V)**

See your Server for Todays Selection

**1 Scoop £2.50 / 2 Scoops £4.00 / 3 Scoops £5.50**

**SELECTION OF SCOTTISH CHEESES (GFO/V)** £12.00

Extra Mature Scottish Cheddar, Blue Murder & Clava Organic Scottish Brie, served with Artisan Crackers, Chutney & Grapes

## HOT BEVERAGES

### BRODIES

For 150 years, the name Brodies has been synonymous with the finest tea and coffee blends from around the world. Founded in Edinburgh in 1867 by three enterprising tea merchants who shared a passion for exploration and an instinct for quality, the company continues to this day on the quest for the very best, from plantations and tea gardens across the globe.

<b>ESPRESSO</b>	<b>£2.50</b>
<b>DOUBLE ESPRESSO</b>	<b>£3.00</b>
<b>AMERICANO</b>	<b>£3.50</b>
<b>FLAT WHITE</b>	<b>£3.50</b>
<b>LATTE</b>	<b>£3.75</b>
<b>CAPPUCINO</b>	<b>£4.00</b>

<b>BREAKFAST TEA</b>	
<b>EARL GREY</b>	
<b>CAMOMILE</b>	
<b>GREEN TEA</b>	
<b>PEPPERMINT</b>	
<b>RED BERRY</b>	
<b>LEMON &amp; GINGER</b>	<b>£4.00</b>

**We accommodate all dietary requirements. Please let your served know before ordering.**

All our food is prepared in a kitchen where nuts, gluten, & other known allergens may be present. Please note we take caution to prevent cross-contamination, however any product may contain traces as all menu items are prepared in the same kitchen. If you have a food allergy or intolerance, please highlight this with us, and we will guide you through the menu.

**GF - Gluten Free   GFO - Gluten Free Option   V - Vegetarian   VG - Vegan   VGO - Vegan Option**