

Appetisers

chef's soup of the day	£3.95
served with crusty bread & butter	
breaded brie & chutney	£4.95
with red currant chutney	
cherry tomato bruschetta	£4.75
marinated in basil infused olive oil & seasoning	
haggis, neeps & tatties	£5.50
a traditional combination with a whisky & onion sauce	
italian garlic bread	£4.75
toasted rustic bread with napoli sauce & melted mozzarella	
breaded mushrooms & mozzarella	£4.95
with garlic mayonnaise & spicy salsa	
crispy potato skins	£3.95
served with spicy tomato salsa & garlic mayonnaise	
mushroom crostini	£4.95
button mushrooms in a creamy white wine sauce	
mexican potato wedges	£4.50
with spicy salsa & chive sour cream dip	
lemon & saffron risotto	£4.95
with wilted spinach & served with onion & shallot coulis	
honeydew melon	£4.95
garnished with strawberry segments & with a raspberry coulis	
classic prawn cocktail	£6.95
juicy north atlantic prawns tossed in creamy marie-rose dressing on a bed of salad.	
sweet chilli chicken skewers	£6.50
coated in a hot chilli sauce with a minted cucumber dip	
tempura of tiger prawns	£7.50
accompanied by a thai soy & ginger relish	
seafood passata	£6.50
mussels, salmon, squid & prawns bound in a thick herb scented tomato passata with a hint of chilli	

Salads

caesar salad	£10.50
classic caesar with croutons & parmesan shavings	
with chicken	£11.95
la parisienne	£11.25
sunblushed tomatoes, olives, cherry tomatoes, mozzarella in a mixed leaf salad	
chicken honey mustard	£11.25
marinated chicken tossed in a honey mustard seasoning	
grilled goats cheese	£11.25
on a toasted crouton with apple topped with red onion marmalade on seasonal summer leaves	
tomato, mozzarella & basil	£11.25
beef tomato & basil salad with chilli scented oil	
greek salad	£11.25
feta cheese, olives, tomatoes, cucumber in a mixed leaf salad	
fresh salmon	£11.95
flaked salmon, rockette, potatoes in a black olive tapenade dressing	

Ash Specialities

all served with selected fresh market vegetables

cannon of venison saddle	£16.95
on a potato & herbed puree with a redcurrant & port jus accompanied by a red onion marmalade	
medallions of beef fillet	£17.95
stuffed with an artichoke & asparagus ragout with a pink peppercorn sauce	
seared breast of duck	£14.95
finished with a kumquat & rosemary jus on a rosti of celeriac and mash	
lamb shank	£14.95
with a rich rosemary jus on herbed mashed potatoes	
scotch beef curry	£12.95
cooked in a traditional rich indian gravy served with a timbale of rice and crispy popadums	
glenmorangie chicken	£12.95
in a creamy malt whisky & onion sauce served with rice	
sizzling chicken tikka	£13.95
garnished with sauted onions, pepers & mushrooms. served with salad, boiled rice & rich indian curry sauce	
king prawn thai green	£13.95
with succulent tiger king prawns & bamboo shoots served with a timbale of rice	
salmon fillet	£13.75
on a bed of creamy asparagus mash with chive butter sauce	
bacon 'kilted' haddock	£13.75
in french mustard & chardonnay, baked gently, wrapped in smoked bacon, with a creamy chive sauce	
charred ribeye steak	£14.95
with onion rings, grilled mushrooms, roasted cherry tomatoes & chunky chips	
sirloin steak	£16.95
with roast cherry tomatoes, grilled mushrooms, onion rings & chunky chips	

Desserts

raspberry & drambuie iced soufflé	£5.25
pooled in a fresh raspberry coulis	
baileys rich dark chocolate	£5.50
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
vanilla ice cream, coconut flakes with malibu on roasted pineapple	
crème brûlée	£5.25
with our own scottish shortbread	
famous sticky toffee pudding	£5.95
with lashings of hot treacle sauce & vanilla ice cream	
ice cream explosion	£5.25
bananas, pistachios & belgian chocolate in brandy basket	
cheese fest	£7.95
scottish & european cheeses with celery, grapes & apple chutney	

Rustic Highland Fayre

haggis, neeps & tatties	£11.25
a traditional combination with a whisky & onion sauce	
chicken & mushroom	£11.75
in a creamy white wine sauce topped with a puff pastry lid, served with chunky chips & peas	
beef steak pie	£11.95
cooked in a rich gravy topped with a puff pastry lid, served with chunky chips & peas	
north sea haddock & chips	£11.95
in guinness batter, with chunky chips, peas & charred lemon	
mushroom risotto	£11.25
in thyme infused cream sauce served with freshly grated parmesan cheese	
pork chops	£12.50
on herb mashed potatoes with a light honey & mustard sauce	
grilled gammon steak	£12.95
topped with fried egg & pineapple. served with chunky chips & peas	
grilled minute steak	£13.95
with onion rings, grilled mushrooms, roasted cherry tomatoes & chunky chips	

Pastas

all served with toasted garlic bread & shaved parmesan

classic carbonarra	£11.95
in a bacon & mushroom cream sauce, finished with white wine & shaved parmesan over penne pasta	
tiger prawn & smoked bacon	£13.95
melted in a creamy sauce over penne pasta	
salmon fillet with leeks	£13.75
in a white wine cream sauce over tagliatelle pasta	
spicy pepperoni arrabbiata	£11.75
in a piquant chilli tomato sauce over penne pasta	
chargrilled chicken pesto	£12.95
italian tomatoes, pesto pinenuts, rockette on tagliatelle pasta	
vegetarian pasta dish	£10.75
choose any of the above dishes as a vegetarian option	

Steak Sauces & Sides

peppercorn sauce	£1.25
diane sauce	£1.25
whisky & onion sauce	£1.25
chive sauce	£1.25
chunky chips	£2.50
seasonal market vegetables	£2.75
green leaf salad	£3.75
toasted garlic bread	£2.75
coleslaw	£1.25
crispy onion rings	£2.25