

Scottish Steakhouse at Macdonald Tickled Trout Hotel Sample Menu

Starters

Cullen skink

Rich smoked haddock and potato broth £6

Stornoway black pudding Scotch egg

Millers larder piccalilli and mustard cress £8

Tempura squid

Vietnamese dipping sauce £8

Gratinated Orkney king scallops

*Grilled in the shell, mushroom, white wine sauce and
Gruyère cheese £12*

Venison sausage roll

Smoked tomato ketchup £7

John Ross Jr hot smoked salmon, free range poached egg

*Watercress, beetroot, caper salad and black onion seeds
£9*

Leek and potato croquettes

Warm mature cheddar fondue £7

Breads & nibbles

Trio of artisan stone-baked breads

*Caramelised garlic, balsamic vinegar and extra virgin
olive oil £4*

Gluten-free rolls

*Unsalted butter, extra virgin olive oil and balsamic
vinegar £4*

*Cheddar and caraway cheese straws
Soft cream cheese dip £4*

*Haggis bon bon
Arran grain mustard mayonnaise £5*

From the chargrill

**all our prime cut steaks are served with grilled beef tomato, flat cap
mushroom and with a choice of thin cut chips or hand cut chips**

*Butchers cut and thin cut chips
200 grams Steak from the belly of the beast. Gets its
name as the Butcher's regarded this as the best steak £17*

*Gammon steak and fried free-range egg
Dry cured gammon steak, char grilled with fried egg and
chips £14*

*Pork Tomahawk
Game chips, apple jam, watercress salad, honey truffle
dressing £22*

*Rump (Chef's favourite)
220 grams Rump steak, marinated in chilli and garlic
£19*

*Rib eye
220 grams Steak, cut straight from the centre of the rib
£24*

*Sirloin
220 grams Thinly cut from the centre of the loin £25*

Fillet
200 grams Cut from the centre of the fillet £32

Sauces
£2 each

Red wine jus, peppercorn, chimichurri, béarnaise

Today's guest steak

Specially selected breeds available for a limited time.
Sold by 100 grams, served traditionally.
Please check our blackboards or ask your server for more details

Burgers

Served on a toasted pretzel bun with little gem lettuce, sliced beef tomato, pickled red onion, house coleslaw, SSH ketchup and thin cut chips

Prime beef Scottish Steakhouse burger £15
Free-range Scottish Steakhouse

Chicken supreme burger £15

Spiced seasonal vegetable burger with tomato chutney
£14

Extra toppings £1 each

Mull cheddar cheese, grilled flat cap mushroom, grilled dry cured bacon and free-range fried egg

Classics

Fresh haddock and hand-cut chips
Served either in beer batter or crisp bread crumbs,
crushed garden peas, chunky tartare sauce £14

*Traditional shepherd's pie
Classic braised ground lamb, topped with potato and
cheddar crust served with peas and carrots £13*

*Christine Macdonald's fish pie
Fresh smoked haddock, king prawns bound in a cheese
sauce served with
boiled rice £14*

*Slow cooked topside of Highland venison stew
Shallots, pancetta, rich red wine jus and buttered
potatoes £16*

Vegetarian

*Garden vegetable and chickpea tagine
Lemon and fresh herb cous cous, toasted flaked almonds
and minted yoghurt £12*

*Potato gnocchi and wild mushrooms
Served with truffle and Parmesan cream £8 / £14*

Fish

*Today's freshly caught market fish
We only source the freshest sustainable fish. served with
either*

*Lyonnaise potatoes, whole grain mustard, Hollandaise
sauce wilted spinach and kale, cucumber and brown
shrimp*

£ MVP

Please ask your server about today's choices

Salads

*Scottish Steakhouse superfood salad
white quinoa, avocado, roasted butternut squash,
caramelised red onion, pumpkin and pomegranate seeds
£7 / £13*

*Classic caesar salad
hearts of romaine lettuce, Parmigiano reggiano, sour
dough croutons and anchovy dressing £8*

Add grilled free range chicken £8

Sides

Grilled flat mushrooms, garlic butter £4

Seasonal vegetables £4

Carrots roasted with cumin £4

Cream mashed potatoes £4

Lyonnise potatoes £5

Hand-cut chips £5

Thin cut chips £4

House coleslaw £4

Rocket and Parmesan salad £4