

# Mitre Bar Sample Menu

## Pies

We pride ourselves on serving the very best traditional pies  
Our pies are served with creamy mashed potato, steamed greens and glazed chantenay  
carrots unless otherwise stated  
Our pies may change based on seasonality, ask our team about what pies we have available

Confit duck pie^ £14.50

Slow-cooked leg of duck served in a mushroom & bacon sauce topped with puff pastry

Steak & Nicholson's pale ale pie £13

Beef slow-cooked in Nicholson's pale ale, encased in shortcrust pastry. Awarded gold at the  
british pie awards

Crofter's pie £12.25

Slow-cooked pulled lamb in a rich red wine sauce topped with haggis mash

Lentil cottage pie^ (ve) £10.25

A rich puy lentil and vegetable pie topped with carrot and sweet potato mash served with  
seasonal vegetables and glazed chantenay carrots

Trio of mini pies £13

Pulled beef & ale, chicken balti and shepherd's pies

Fish pie £12.50

Yellow fin sole, smoked haddock and salmon in a creamy white wine sauce topped with  
parsley and mature cheddar mash

Cheese, beetroot & bramley apple quiche (v) £11.50

Served with herb glazed baby potatoes and a house salad

Chicken & mushroom pie £12.50

Chicken breast cooked with portobello mushrooms in a rich truffle-infused sauce encased in  
thyme shortcrust pastry

## Starters

Starters Oak-smoked chicken liver pâté £6

Topped with thyme butter served with tomato & apple chutney and Scottish oatcakes

Vegetable scotch broth (v) £5

Served with farmhouse bread and butter

Cullen skink £5.25

Soft, flaked smoked haddock in a creamy velouté sauce with potatoes and parsley. Served  
with farmhouse bread and butter

Smoked Scottish salmon £6

Served with Scottish oatcakes and sour cream

Haggis, neeps & tatties £5

Traditional Scottish dish of mutton and hearty oatmeal with aromatic mixed spices, served with mashed swede, potatoes and gravy

Roasted red pepper tarte tatin (ve) £5.75

Glazed with a balsamic sherry dressing

### **For sharing**

Fish platter^ £14.75

Lightly dusted squid, whole tail whiting scampi, haddock goujons and mini smoked haddock & kedgeree fishcakes served with tartare sauce and lemon aioli

House-cooked nachos (v) £9.50

Hand-cut tortillas, cheddar cheese and mustard sauce, guacamole, salsa, sour cream and jalapeños. Small £6.50

### **Main dishes**

Ocean fish & chips £15.25

A mix of hand-battered^ haddock fillets and breaded whole tail whiting scampi, served with chips, mushy peas and tartare sauce. 50p donation to the RNLI per dish sold†

Nicholson's fish & chips £13

Fillet of haddock hand-battered in our Nicholson's pale ale, served with chips, mushy peas and tartare sauce. Large £15.25

Toad in the hole £10.50

Pork and haggis sausages inside a Yorkshire pudding with creamy mashed potato, topped with a caramelised onion gravy and served with steamed greens

Vegetarian sausage toad in the hole (v) £10.50

Garlic-smothered chicken & chips £13

Half chicken roasted in garlic and parsley butter, served with lemon aioli and skin-on fries

Grilled fillet of salmon £14.75

Served with herb-glazed baby potatoes, green beans and a champagne thermidor sauce

Haggis, neeps & tatties £10

Traditional Scottish dish of mutton and hearty oatmeal with aromatic mixed spices, served with mashed swede, potatoes and gravy

Balmoral chicken £12.50

Roasted chicken breast, filled with haggis and wrapped in smoked back bacon with a whisky sauce. Served with creamy mashed potato and seasonal greens

Stovies £12.25

Traditional Scottish dish of slow-cooked beef rib, root vegetables and potatoes cooked in a

rich gravy, served with oatcakes, seasonal greens and glazed chantenay carrots

10oz Ribeye steak £17.50

21-Day-aged ribeye steak topped with garlic butter, served with a roasted flat mushroom, a plum tomato, crispy hand-battered^ onion rings and chips  
Add peppercorn sauce, mushroom & bacon sauce or whisky sauce £2

### **Seasonal favourites**

Cauliflower couscous & kale salad (ve) £8.50

Cauliflower couscous, butternut squash and kale salad, topped with pumpkin seeds and sunflower seeds

Add one of the below:

Smoked Scottish salmon £12.25

Chargrilled chicken breast £11.25

Smoked haddock & kedgeree fishcake £12.25

Chicken, bacon & avocado salad £11.25

Chargrilled chicken breast, smoked back bacon and sliced avocado, served on a house salad topped with pumpkin seeds and sunflower seeds

Smoked haddock & kedgeree fishcakes^ £10.25

Served with herb-glazed baby potatoes, house salad and lemon aioli

### **Burgers**

Nicholson's burger £14

Two chargrilled beef burgers or chicken breasts in a brioche bun, topped with bacon, monterey jack cheese, gherkin, mayonnaise, lettuce and tomatoes. Served with hand-battered^ onion rings, bbq salsa and skin-on fries

Classic chicken burger £11

Chargrilled chicken breast in a toasted brioche bun, topped with monterey jack cheese, gherkin, mayonnaise, lettuce and tomatoes. Served with bbq salsa and skin-on fries

Cauliflower, kale & smoked cheddar cheese burger (v) £11

Served in a toasted brioche bun, topped with gherkin, mayonnaise, lettuce and tomatoes.  
Served with bbq salsa and skin-on fries

Classic beef burger £11

Chargrilled beef burger in a toasted brioche bun, topped with monterey jack cheese, gherkin, mayonnaise, lettuce and tomatoes. Served with bbq salsa and skin-on fries

Create your own

Add any of the following toppings to your burger:

Monterey jack cheese, bacon, jalapeños, guacamole, fried egg or caramelised onions £1

Bbq sauce 50p

Haggis £1

## **Sandwiches**

All of our sandwiches are served with your choice of fries, house salad or hand-cooked crisps  
Served until 5pm every day

Nicholson's club sandwich £7.75

Grilled chicken breast, crispy smoked bacon, lettuce, tomato and mayonnaise, served on farmhouse bread

Cheese & chutney sandwich (v) £6.50

Mature cheddar cheese with tomato & apple chutney, served on farmhouse bread

Chicken & avocado sandwich £7.75

Grilled chicken breast, avocado and preserved lemon aioli, served on toasted ciabatta bread

Fish finger sandwich £7.25

Haddock goujons hand-battered in Nicholson's pale ale, served with tartare sauce on farmhouse bread

Smoked Scottish salmon open sandwich £8.75

With lemon aioli, served on toasted ciabatta bread

## **Sides**

Seasonal vegetables (ve) £3.25

Mushy peas (v) £2.50

Glazed baby potatoes £3

Chips (v) £3.50

Skin-on fries (v) £3.50

Side salad (ve) £3

Whisky sauce £2

Hand-battered^ onion rings with sour cream small £2.75 large £5

Garlic bread (v) £2.75

Garlic bread with cheese (v) £3.25

## **Desserts**

Trio of desserts (v) £9

Belgian chocolate brownie, salted caramel profiteroles and lemon meringue, served with vanilla pod ice cream

Sticky toffee pudding (v) £5  
Served with a choice of vanilla pod ice cream or rich creamy custard

Cranachan (v) £5  
A traditional Scottish dessert made from smooth whipped cream, sweet honey, a dash of whisky, raspberries and golden toasted oats

Salted caramel profiteroles (v) £5.25  
Served with vanilla pod ice cream  
To share £9

Belgian chocolate brownie (v) £5.50  
Served warm with vanilla pod ice cream

Apple & rhubarb crumble (v) £5.50  
Stewed apples and rhubarb topped with a demerara sugar crumble, served with a choice of vanilla pod ice cream or rich creamy custard  
To share £9

Lemon meringue (v) £5.50  
Served with freshly whipped cream

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients