

# SCOTTISH STEAKHOUSE

## SPEY VALLEY

Our beef is prime Scotch Beef, PGI Accredited. It's traditionally aged for a minimum of 21 days on the bone and hand cut by highly skilled butchers using time-honoured techniques, delivering the perfect flavour.

### NIBBLES

#### MIXED OLIVES / 4

Pitted green and black olives  
marinated in herbs

#### SOURDOUGH BREAD / 5

Warm artisan sourdough bread  
& butter

#### CHICKEN LIVER PARFAIT / 8

Cornichons, sourdough bread

#### CRISPY DEVILLED WHITEBAIT / 6

Lemon aioli

#### CHICORY SALAD / 6

Walnut, Darling Blue cheese

#### BUFFALO CHICKEN WINGS / 8

Blue cheese sauce, coriander

#### SOUP OF THE DAY

Please see our board for the daily special

### MAINS

#### BEER-BATTERED HADDOCK & HAND CUT CHIPS / 16

Minted peas, tartare sauce

#### VENISON SAUSAGES / 16

Bubble & squeak, sage and onion gravy

#### BEEF PIE / 18

Mash, greens, gravy

#### VEGAN BURGER / 16

House sauce, pickles, lettuce with fries  
(add cheese £1)

### SIDES

#### FRITES / 5

#### GRATIN POTATO / 5

#### GARDEN SALAD / 5

#### ROASTED SQUASH & CHANTENAY CARROTS / 5

#### CREAMED SPINACH / 5

### GRILL

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#### SIRLOIN STEAK / 34

#### RIBEYE STEAK / 32

#### BURGER (BEEF) / 18

### DESSERT

#### CHOCOLATE MOUSSE / 7

Amaretti biscuit, crème fraîche

#### APPLE CRUMBLE / 8

Warm vanilla custard

#### STICKY TOFFEE PUDDING / 8

Caramel sauce, clotted cream

#### ICE CREAMS & SORBETS / 6

At Scottish Steakhouse, we are dedicated to serving the highest quality food and this starts with the importance we place on sourcing; we care where and how all our ingredients have been reared or produced. Our white fish is caught from wild sustainable sources and all our lamb and beef is Scottish, with our beef matured for a minimum of 21 days. All our poultry and pork is farmed in the UK, our bacon is British dry cured and our shelled eggs are 100% free range. All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.