

Tapas From Around The World

House O' Hill Hotel



Fish & Shellfish

Large Whole White Shrimp in a garlic butter GF	£8.95
Large Whole White Shrimp in a chilli butter GF	£8.95
Brazilian Fish Stew (Moqueca) Mixed fish in a lightly spiced fish broth with coconut milk, lime & Jalapenos GF	£8.95
Salt & Pepper Squid, salad garnish & Thai dipping sauce GF	£6.95
Half Pint Prawns, Marie Rose sauce, salad garnish GF	£6.95
Whitebait, salad garnish & lemon mayo GF	£5.95
Plaice Bites, tartare sauce & salad garnish	£6.95
Mini Fish & Chips with Pea Puree	£7.95
Bucket o' Mussels in a white wine garlic sauce (appx 1 kg) GF	£13.95

Meats

Chicken Wings & BBQ sauce GF	£5.95
Lamb Koftas with Tzatziki GF	£7.45
Locally Smoked Cajun Spiced Chicken Wings & BBQ sauce GF	£5.95
Mini Pork Rack Rib Bites in BBQ sauce GF	£6.95
Local Venison Steak, Roasted Cherry Tomatoes, Olives GF	£17.95
Thai Basil Chicken & Sticky Jasmine Rice GF	£6.95
Thai Basil Beef & Sticky Jasmine Rice GF	£6.95
Antipasti Platter: Meats, Cheeses, Houmous, Tzatziki, Balsamic Oil & Bread	£10.95
Mini Beef Goulash - Served in bread bowls	£6.95
Pave Beef Steak, Marinated in Garlic, Herbs & Balsamic Oil, Served with Roasted Cherry Tomatoes & Olives	£16.95
Venison Lollypops with a Whiskey Cream	£5.95
Haggis Bon Bons, Whisky Cream	£5.95
Mini Meat Pies of the day	£7.95
Chorizo & Pork braised in Red Wine	£7.95
Black Pudding Fritters, Pink Peppercorn Sauce	£5.95
Sticky Chilli Chicken Drizzled with Homemade Sweet Chilli Sauce	£6.95

Veg, Pots, Bread, Dairy & Vegan

Curry of The Day VV	£6.95
Soft Shell Bean Tacos, Salsa, Cheese, Spicy Slaw VV	£6.95
Poppodoms, Mango Chutney & Lime Pickle VV	£4.95
Meatless Balls in Rich Tomato Sauce VV	£5.95
Soft Shell Bombay Tacos, Spiced Chickpea & Cauliflower, Cilantro Chutney VV	£6.95
Vegan Haggis Bon Bons, Pink Peppercorn Sauce VV	£5.95
Sticky Chilli Tofu with with Homemade Sweet Chilli Sauce VV	£6.95
Nibbling Platter: Olives, Humous, Tzatziki, Balsamic Oil & Ciabatta VV	£6.95
Onion Bhajis with Raita VVGF	£5.95
Spanish Garlic Mushrooms VV	£5.95
Halloumi Fries: Sweet chilli dip VGF	£6.95
Patatas Bravas - classic Spanish potato dish VV	£5.95
Ciabatta brushed with Zaatar Oil VV	£3.00
Bruschetta - Basil Pesto, Tomato, Garlic & Shallots on Toasted Ciabatta VV	£6.95
Feta @ Thyme Bon Bons V GF	£5.95
Tri Color Salad: Mozzarella, Basil, Tomato & Balsamic Glaze V GF	£4.95
Goat Cheese Fritters, Balsamic Glaze V	£5.95
Garlic Bread VV	£3.50
Homemade Chips VV GF	£3.50
Onion Rings VV	£3.50
Side Salad VV GF	£3.50
Vegetables GF	£3.50
Whisky Cream Sauce	£3.50
Pink Peppercorn Sauce	£3.50

If you have any dietary requirements/food allergies, please make your host/server is aware prior to ordering and we will do our best to accommodate your needs.



Desserts

Hoose Sundae, ice cream, cream, profiterole, fruit, chocolate brownie, chocolate sauce	£6.95
Crème Brule, fruit compote	£6.95
Chocolate Salted Cake, Double Jersey Ice Cream VV	£7.95
Chocolate Duo Pot, dark and white chocolate, ice cream (VV) GF	£6.95
Sorbet Trio, 3 flavours of sorbet (VV) GF	£5.95
Ice Cream Trio, chocolate, strawberry & double Jersey GF	£5.95
Cheese Board, selection of cheeses, crackers, grapes & chutney	£10.95
	£6.95
Affogato, double Jersey ice cream topped with a shot of espresso (vegan ice cream available) GF	£4.50

