

DINNER

STARTERS

STRAVAIG SOUP OF THE DAY (VG)(V)(GF)

£6.95

Fresh soup of the day, served with crusty bread, see server for details.

STRAVAIG CLASSIC CULLEN SKINK (GF)

£8.50

Smoked haddock, leek and potato in a creamy broth, served with crusty bread.

STRAVAIG HAGGIS, NEEPS AND TATTIES

£8.95

Crispy layered terrine of locally made haggis and tatties, pureed neeps, parsnip crisps and finished with a creamy whisky sauce.

CLASSIC BRANDY & PORT CHICKEN LIVER PARFAIT (GF)

£8.45

Chicken liver parfait, flavoured with brandy and port wine.
Served with caramelised red onion and port chutney, dressed leaves and toasted bread.

SEARED SCOTTISH SCALLOPS

£12.95

Served with a celeriac & apple remoulade, crispy black pudding and caper dressing.

MOROCCAN STYLE BEETROOT FALAFEL (VG)(V)(GF)

£7.50

Beetroot falafel flavoured with Moroccan spices, creamy chickpea hummus, crispy spiced chickpeas, dressed leaves and pomegranate seeds.

STEAMED SCOTTISH MUSSELS (GF)

£9.95

Steamed Scottish mussels, in a classic garlic, white wine cream sauce.
Served with crusty bread.

CRISPY GOATS CHEESE BON BONS (V)

£8.95

Crisp breaded bites of goats cheese, served with a smokey tomato and roast red pepper chutney, lightly dressed leaves and fresh salsa verde dressing.

SCOTTISH SMOKED SALMON & PRAWN

£9.95

Cured slice of Scottish salmon gravadlax flavoured with gin, bloody mary prawns, pickled cucumber, beetroot, dressed leaves, bread and butter.

WILD MUSHROOM RISOTTO CAKE

£8.95

Soft cooked poached hens' egg, truffle & chive aioli and baby watercress salad

CRISPY TEMPURA - VEGETABLE £7.95 | CHICKEN £8.75 | KING PRAWN £9.75

Choice of vegetable, chicken or king prawns in our signature crisp batter with Asian salad and served with sweet chilli dipping sauce.

MAIN COURSES

STRAVAIG SEAFOOD PLATE

£22.95

Spiced monkfish, salmon, crispy king prawns with a cassoulet of crayfish, chorizo & white beans, crisp confit potatoes, lemon and dill crumb.

DUCK BREAST

£19.95

Duck fat roasted new potatoes, creamed savoy cabbage, served with heritage baby carrot, roasted beetroot, spiced carrot veloute and riche red wine jus.

WEST COAST BEER BATTERED HADDOCK (GF)

£16.95

Goujons of haddock in our crisp beer batter, served with chips, peas, lemon, homemade tartare sauce and pickled silver skin onions.

CRISPY TEMPURA - VEGETABLE £15.95 | CHICKEN £16.95 | KING PRAWN £17.95

Choice of vegetable, chicken or king prawns in our signature crisp batter with Asian salad and served with fries & a sweet chilli dipping sauce.

ROAST BREAST OF CHICKEN

£17.95

Crisp ayrshire haggis, crushed colcannon potatoes, roast root vegetables, smoked Bacon crumb, brandy & cracked pepper cream sauce.

SCOTTISH LAMB RUMP

£22.95

Served with crisp potato & smoked bacon terrine, spiced red cabbage, buttered asparagus, celeriac puree, truffled lamb jus and salsa verde.

HARISSA CHICKEN & CHORIZO RIGATONI

£17.95

Spiced roast chicken pieces and chorizo in a creamy tomato harissa spiced sauce with sautéed red onions, peppers and coriander. Served with toasted garlic ciabatta.

CREAMY BUTTERNUT SQUASH RIGATONI (V)(VG)

£15.95

Roasted butternut squash, spinach and Rigatoni pasta tossed in a creamy spiced butternut squash sauce, topped with crumbled goats cheese and toasted pumpkin seeds and a toasted garlic ciabatta.

FOOD INTOLERANCES AND ALLERGENS

Our products are made with ingredients that contain allergens. Please speak to a member of our team about any specific requirements before ordering.
Items with (Gf) (Vg) (V) symbol can be adapted to your dietary requirements. Please ask your server.

(V) = Vegetarian (Vg) = Vegan (Gf) = Gluten Free

We believe exceptional service should come as standard & don't charge a fixed service supplement. All tips are shared equally between our staff.

DINNER

MAIN COURSES

STRAVAIG WARMING ROOTS SALAD (V)(VG)(GF)

£12.95

Roasted carrots, beetroot, baby potatoes and squash spiced with harrissa spices, dressed mixed leaves, toasted pumpkin seed, crispy chickpeas, pomegranate seeds and balsamic dressing.

Add - crumbled goats cheese £3 | roast chicken breast £7 | pan roast salmon fillet £8

CLASSIC OVEN BAKED MAC AND CHEESE (V)

£14.95

Our 3 cheese oven baked macaroni, topped with crispy herb and parmesan crumb, served with garlic ciabatta and dressed salad.

Add fries for £2 | Add your choice of extras for £2 each

Streaky bacon | haggis | black pudding | blue cheese | chorizo

STEAMED SCOTTISH MUSSELS (GF)

£16.95

Steamed Scottish mussels in a garlic and white wine cream sauce.

Served with Stravaig fries and crusty bread and butter.

STRAVAIG STEAK AND ALE PIE

£16.95

Rich braised beef slowly cooked in Scottish ale with crisp puff pastry, served with buttery mash and seasonal vegetables.

FROM THE GRILL "

All steaks cooked to your liking and served with roast tomato, garlic mushroom, dressed watercress, spiced carrot ketchup and Stravaig fries.

8oz FILLET

£38.00

10oz RIBEYE

£32.00

CHEFS CUT OF THE DAY

£MP

SAUCES

£3.00

Brandy peppercorn | blue cheese sauce | whisky cream sauce | roast garlic and truffle butter

EXTRAS

5x Garlic butter king prawns - £6 | 3x king scallops - £7.25

STRAVAIG BURGERS

All burgers served in a toasted brioche bun with crisp gem lettuce, tomato, roast garlic mayonnaise, Stravaig fries and crunchy slaw. Choose from -

CLASSIC 6oz BEEF BURGER (GF)

£16.95

CAJUN SPICED CHICKEN BURGER (GF)

£15.95

VEGETABLE BURGER (V)(VG) MEATLESS PLANT BASED BURGER

£14.95

THE BIG STRAVAIG

£21.95

6oz beef patty, streaky bacon, haggis, bacon & maple onion jam, smoked applewood cheddar and a side of peppercorn sauce.

WHY NOT ENHANCE YOUR BURGER WITH ADDITIONAL TOPPINGS?

£2.00

Choose from -

Streaky bacon, black pudding, locally made haggis, chorizo, fried egg, applewood smoked cheddar, cheddar cheese, blue cheese and crumbled goats cheese.

SALADS

BANG BANG CHICKEN

£13.95

Crispy shredded chicken with bang bang mayo, spiced couscous, roast baby potatoes, dressed leaves, crispy spiced chickpeas, pomegranate seeds, peppers, red onion and cherry tomatoes finished with a herb and lemon dressing.

SMOKED SALMON AND PRAWNS (GF)

£17.95

Flaked hot smoked salmon and Atlantic prawns, tossed with dressed mixed leaves, warm lemon and herb baby potatoes, red onion, peppers and cherry tomatoes in a lemon herb dressing and finished with horseradish and lemon creme fraiche.

BEETROOT AND GOATS CHEESE (GF)(V)

£15.95

Roasted heritage beetroot, crumbled goats cheese and sun dried tomatoes, tossed in dressed mixed leaves with warm baby potatoes, balsamic dressing and spiced roasted walnuts.

SIDES

BREAD AND OLIVES (V)(VG)

£7.95

Selection of homemade breads, award winning cold pressed Scottish rapeseed oil and mixed olives.

STRAVAIG MIXED SALAD (GF)(V)(VG)

£5.95

Dressed mixed salad with seasonal fruits and vegetables and finished with cold pressed Scottish rapeseed oil and flakey Maldons sea salt.

SAUTEED BUTTERY VEGETABLES (V)(VG)(GF)

£5.95

ROAST GARLIC AND HERB NEW POTATOES (V)(VG)(GF)

£5.95

BUTTERY CREAMED MASHED POTATOES (V)(GF)

£5.95

PLAIN FRIES (V)(VG)(GF)

£4.50

TRUFFLE OIL & PARMESAN FRIES (GF) (V)

£5.50

CAJUN FRIES

£4.95

MINI MAC & CHEESE

£5.25

ONION RINGS

£4.95