

THE BISTRO

AT SALISBURY GREEN HOTEL

WHILE YOU WAIT

Artisan rustic breads (V)

Virgin olive oil, butter, aged balsamic vinegar, mixed olives

£3.50

STARTERS

Haggis bon bons*

Potato puree, pickled turnip, whisky jus

*(V) available

£5.75

Stornoway black pudding & cured bacon salad

Poached egg, whisky, Arran mustard dressing

£5.95

Dressed Scottish crab salad (GF), (WF)

Radish, capers, lemon oil, caviar

£6.25

French onion soup (V), (VG), (GF), (DF), (WF)

£5.25

FROM THE GRILL

Grilled 240g Scottish rib-eye steak (GF), (WF)

Steak fries, green beans, choice of: peppercorn sauce, Café de Paris butter or Arran mustard & whisky sauce

£16.95

Scottish beef burger – Includes any 2 toppings - additional toppings - £1.50

Brioche bun, red onion chutney, slaw, mustard mayonnaise, fries

Add cheddar, bacon, haggis, portobello mushroom

£12.50

Grilled Scottish salmon fillet (GF), (WF), (DF)

Olive oil, chive mash, wilted kale, king prawn sauce

£14.75

MAINS

Seared chicken (GF), (WF)

Savoy cabbage, pancetta, red wine & thyme jus, chateau potatoes

£13.75

Penne Pasta (V), (GF), (WF)

Cherry tomatoes, garlic, white wine, micro cress

Add chicken or salmon £3.00

£11.50

Haggis bon bons*

Potato puree, pickled turnip, whisky jus

*(V) available

£11.50

Spicy bean burger (V), (VG), (DF)

Burger bun, onion chutney, slaw, mustard mayonnaise, fries

£11.95

Stornoway black pudding & cured bacon salad

Poached egg, whisky, Arran mustard dressing

£11.50

SIDES - £3.00

Fries/steak fries

New potatoes

Broccoli

Onion rings

Rocket, parmesan,
pine nut salad

Green beans

Curly kale

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free (WF) Wheat Free

Dietary and Allergen Information - Our team will be delighted to help answer your queries.
Alternatively, all our allergen information can be found at: hotels.mysaffronportal.com





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FIXED PRICE MENU

AVAILABLE FROM 18:00 TO 19:30

TWO COURSES £15.00

THREE COURSES £18.50

STARTERS

French onion soup (V), (VG), (GF), (DF), (WF)

Stornoway black pudding & cured bacon salad

Poached egg, whisky, Arran mustard dressing

Dressed Scottish crab salad (GF), (WF)

Radish, capers, lemon oil, caviar

MAINS

Seared chicken (GF), (WF)

Savoy cabbage, pancetta, red wine & thyme jus, chateau potatoes

Grilled Scottish salmon fillet (GF), (WF), (DF)

Olive oil, chive mash, wilted kale, king prawn sauce

Penne Pasta (V), (GF), (WF)

Cherry tomatoes, garlic, white wine, micro cress

Add chicken or salmon £3.00

Grilled 240g Scottish rib-eye steak* (GF), (WF)

Steak fries, green beans, choice of: peppercorn sauce, Café de Paris butter or Arran mustard & whisky sauce

**£5 supplement*

DESSERT

Black Forest torte (V)

Crème Anglaise, Morello cherries

Vegan sticky toffee pudding (V), (VG), (GF), (WF), (DF)

Honeycomb, butterscotch sauce, baby apples, caramel ice cream

Mackie's ice cream: three scoops (V), (GF)

Choice of vanilla, chocolate or strawberry

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AT SALISBURY GREEN HOTEL

DESSERT MENU

Black Forest torte (V) £6.75
Crème Anglaise, Morello cherries

Mackie's ice cream: three scoops (V), (GF) £5.25
Choice of vanilla, chocolate or strawberry

Vegan sticky toffee pudding (VG) (GF) (WF) (DF) £5.95
Butterscotch sauce, honeycomb, baby apples, caramel ice-cream

TO COMPLIMENT YOUR DESSERT CHOICE

Hot chocolate from **£3.00**
Add cream or marshmallows for £0.50

Americano, espresso, cappuccino, latte, mocha, flat white from **£2.50**
Add vanilla, caramel, cinnamon or gingerbread syrup for £0.50

Herbal tea & fruit infusions from **£2.75**

Whitley Neill Raspberry Gin 25ml 43.0% **£3.50**
Bright flavours from Scottish raspberries, balanced with a juniper note - delicate sweet vibrant gin

Edinburgh Whisky Library Ardmore 15yrs 25ml 46.0% **£5.25**
Smoky, savoury and buttery - rich, thick and aromatic with a long heather honey finish

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