



Booking Number for GLEN Guests:  
07885779671

Dinner is Served from 6:00pm - 8:00pm Every Day - Last order 7:30

**\*\*OPEN TO NON-RESIDENTS\*\***

**\*\* ALL TABLES MUST BE Pre-BOOKED\*\***

**\*\*Parties Larger than 4 people must Pre Order \*\***

## STARTERS

### **TRADITIONAL SOUPS ~ £5.90**

**\*SCOTCH BROTH** - Scottish lamb and beef, barley, carrots, peas, and potatoes, garnished with parsley & white pepper, slow-cooked for a rich flavour.

**\*MINISTRONE** - Italian soup with seasonal vegetables, including carrots, tomatoes, beans, and spinach, slow-cooked with pasta and fragrant herbs for a flavourful broth.

*\* Served with bread and butter\**

### **MUSHROOM ARANCINI ~ £6.90**

Crispy golden risotto balls, filled with a savoury mixture of wild mushrooms and melted mozzarella cheese. These Italian-inspired arancini are delicately fried to perfection, offering a satisfying crunch & a creamy, flavourful center.

*\*Served with salad & dipping sauce\**

### **HAGGIS PAKORA ~ £6.90**

A delightful fusion of Scottish tradition and contemporary flair. Featuring a savoury haggis center, perfectly seasoned with a blend of warming spices & encased in a light, crispy pakora batter, creating a delightful contrast of textures.

*\*Served with salad & dipping sauce\**

### **SOUTHERN FRIED CRISPY PRAWN ~ £6.90**

Succulent king prawns, delicately coated in a light, crispy batter infused with a blend of aromatic spices, presenting perfect balance of the prawns' natural sweetness complemented by the subtle heat of the seasoning.

*\*Served with salad & dipping sauce\**

## SCOTTISH SPECIALTY

### **TRADITIONAL CULLEN SKINK ~ £9.90**

Savour the deep & rich flavours of Scotland with our classic Cullen Skink. Smoked haddock and potatoes harmonize in a comforting broth, accented by sautéed onions. Finished with parsley, chives, and a hint of tarragon.

*(\*Served with crusty bread and butter\*)*

### **CLASSIC HAGGIS, NEEPS & TATTIES ~ £17.50**

Our Classic Haggis, Neeps & Tatties features savoury lamb, oatmeal, onions, and traditional spices blended to perfection. Accompanied by tender, lightly sweetened turnips and homemade mash potatoes, it delivers an authentic Scottish flavour experience.

*\*Try a sumptuous whisky cream sauce, drizzled over to unite the flavours\**



## MAINS

All our dishes are freshly cooked to order and take time to prepare.

### **HEATHERLIE - POLLO TOSCANO ~ £15.90**

Tender chicken, sautéed and pan-seared to enhance its natural flavours, in a rich, creamy white wine mushroom sauce for depth and elegance. Complemented by a delicious mix of aromatic garlic and sweet onions, creating a classic Tuscan dish.

*(Served with rice and seasonal vegetables)*

### **PERUVIAN - CHILLI CHICKEN ~ 15.90**

Tender chicken with chilli infused with distinctive Amarillo spice, red and green peppers, garlic, Tomatoes, mushrooms, and onions simmered together in a silky Peruvian-inspired sauce.

*(Served with rice and seasonal vegetables)*

### **TRADITIONAL ITALIAN LASAGNE ~ £16.50**

Our famous perfectly cooked pasta and robust beef ragù, with delicious creamy ricotta and smooth melted mozzarella. Garnished with fresh parsley and a hint of black pepper for a traditional finish.

*(Served with toasted garlic bread)*

### **CLASSIC STEAK & ALE PIE ~ £16.90**

Succulent pieces of premium beef, slow-braised in a robust and flavourful ale gravy, accompanied by tender carrots and onions. Topped with a golden puff pastry, perfectly complementing the rich filling.

*(Served with potatoes and seasonal vegetables)*

### **COD FILLET ~ £17.90**

Large Cod Fillet, pan-seared to perfection and complemented by a delicate herb crust. Finished with a light, yet flavorful beurre blanc sauce, infused with hints of chive, butter, and parsley, creating a refined and satisfying culinary experience.

*(Served with potatoes and seasonal vegetables)*

### **BRAISED BEEF IN WHISKY Jus ~ £18.90**

Tender slow-cooked braised beef, elegantly presented with a rich, whisky-infused jus. Adding whisky to the dish introduces a bold, smoky flavour, enhancing the richness of the beef. Accompanied by sautéed wild mushrooms and pearl onions.

*(Served with potatoes and seasonal vegetables)*



## THE SCOTTISH GRILL

*~Dishes from the grill are served with traditional Heritage-style potatoes & classic vegetables ~*

### **PAN - ROASTED SALMON FILLET ~ £21.90**

Plump salmon fillet, pan-seared with a golden herb crust, nestled in a delicate white wine, tomato, onion and parsley butter Jus.

### **SCOTTISH Sirloin STEAK (10-12 oz) ~ £22.90**

Premium large hand-cut sirloin steak, seasoned with sea salt and black pepper, grilled for a robust flavour, this dish highlights the quality of Prime Scottish beef.

### **SCOTTISH Rib - Eye STEAK (10-12 oz) ~ £23.90**

Large Aberdeen Angus naturally marbled ribeye steak, hand-cut and seasoned with sea salt and black pepper. Beautiful succulent and rich flavours.

### **SLOW COOKED SCOTTISH LAMB ~ £24.90**

Finest traditional lamb shank, slow-cooked in a red wine demi-glace for depth and richness. Complemented by a delicious mix of fresh seasonal greens, aromatic herbs, and a medley of mushrooms and onions.

#### **EXTRA SIDES ~ £3.50**

*Chips ~ Rice ~ Garlic Bread ~ Peppercorn Sauce*

## VEGETARIAN

*(All Veg. dishes are served with salad & garlic bread and presented in a pentolino)*

### **HEATHERLIE *Peruvian* VEGETABLE MEDLEY ~ £15.90 (V)**

Sautéed spinach and peppers with mushrooms, onions, enlivened with chilli and garlic, with the signature notes of Amarillo spice, all gently simmered to a velvety finish.

### **SPINACH & MUSHROOM SAUTÉ ~ £15.90 (V)**

Fresh spinach and mushrooms sautéed in olive oil with onions and garlic. Finished with a splash of Chianti wine and seasoned with parsley and thyme.

#### **HEATHERLIE VEGETARIAN PHILOSOPHY**

Our vegetarian selections only use the finest produce. Each dish is a thoughtful harmony of flavours and textures, crafted with passion to delight even the most discerning palates.



## DESSERTS

*~ Add a scoop of ice cream or pot of pouring cream to any dessert £2.50 ~*

### **TRADITIONAL VANILLA ICE CREAM - £4.90**

Simple & elegant creamy and rich vanilla ice cream.  
Served with Chocolate, Strawberry,  
Raspberry, Kiwi or Mango sauce.

### **STICKY TOFFEE PUDDING ~ £5.90**

A classic sticky toffee pudding, crafted to achieve a delicate balance of sweetness and texture. The moist sponge is topped with a smooth Toffee & Devon cream sauce, offering a delightful depth of flavour.

### **GOLDEN ORCHARD CRUMBLE - £6.90**

A Generous portion of sweet Bramley apple, topped with crunchy oat and brown sugar crumble, baked until golden brown and covered in our special caramel sauce.

### **SPICED GINGER & TOFFEE BAKE - £7.50**

A moist, spiced apple and ginger sponge cake, generously sprinkled with a buttery crumble topping and drizzled with our signature toffee sauce. Finished with a scattering of crunchy toffee pieces for added texture and indulgence.

### **HEATHERLIE SPECIAL PUDDING - £7.50**

Moist Panettone Sponge studded with dark Belgian chocolate chunks, sultanas and mixed peel, soaked in a rich Vanilla-infused custard. Topped with a drizzle of dark and white chocolate sauces, and finished with a caramelized brown sugar crust.

### **CLASSIC TIRAMISU Cheesecake - £7.90**

Light sponge layers soaked in rich espresso, alternating with creamy mascarpone cheesecake filling. Dusted with cocoa powder for a classic Italian touch. Served slightly chilled for the perfect balance of coffee flavor and sweet indulgence.

***TONIGHTS SPECIAL DISH:***