



BLACK PENNELL BAR

STARTERS

Chefs Homemade Soup of the Day served with farmhouse bread	£4.95
Haggis, Neeps and Tatties (Main Course £10.95) served with a Whisky Sauce	£5.80
Salad of Oak Smoked Scottish Salmon (main Course £14.50) served with a Balsamic glaze	£7.50
Warm Salad of King Prawns served with a Sweet Chilli Sauce	£7.00
Warm Goats Cheese served on a Garlic Crouton and drizzled with Olive Oil	£5.50
Chef's own Chicken Liver Pate served with Homemade Red Onion Marmalade and Highland Oatcakes	£5.75

MAINS

Slow Braised Short Rib of Beef served with a rich Ale Sauce, with fresh Vegetables and Mashed Potatoes	£14.50
Fried Lambs Liver with Bacon and Onion Gravy served with fresh Vegetables and Mashed Potatoes	£11.25
Venison Sausages with a Red Currant Sauce served with Mashed Potatoes	£11.50
Chicken Parmesan Spaghetti shredded Breast of Chicken, served with homemade Herb Pesto, Tomato and Basil Sauce	£11.50
Duck Leg Confit served with fresh Vegetables and Potatoes cooked in Duck fat	£12.75
Grilled Fillet of Scottish Salmon served with a creamy Spinach Sauce, with fresh Vegetables and Potatoes	£13.75

THE BLACK PENNELL CLASSICS

Grilled Sirloin Steak 8oz (Pepper, Mushroom or Drambuie Sauce £2.50 extra) served with Mushrooms, Tomato, Onion Rings, Chips and Salad garnish	£20.95
Chef's own Homemade 9oz Beef Burger (Cheese, Bacon or Haggis £1.00 extra each) served with Chips and Salad garnish	£10.95
Homemade Steak and Ale Pie diced Beef in a rich Ale Gravy, served with fresh Vegetables and Potatoes	£12.25
Chef's own Chicken Madras Curry served with Rice and Poppadom	£12.75
Baked Whole Loch Trout topped with a toasted Almond Butter, served with fresh Vegetables and Potatoes	£13.00

SEPARATE VEGETARIAN MENU AVAILABLE

FOOD ALLERGIES AND INTOLERANCES
Before ordering please speak to our staff about your requirements