

A LA CARTE DINNER @ THE BAYSWELL

Starters

Artisan Bread & Marinated Olives with House Pickled Veg	£ 4
Soup of the Day with Freshly Baked Bread	£ 4
Cullen Skink with Freshly Baked Bread	£ 6
Cold Smoked Salmon with Capers and Lemon	£ 10
Crispy Salt & Pepper Squid with Garlic Aioli	£ 6
Haggis Fritters Clapshot Potatoes, Whisky Sauce	£ 5
Rock Melon & Quinoa Pumpkin Seed Salad	£ 5
Heritage Tomatoes & Mozzarella Fresh Basil, Black Pepper, Olive Oil & Balsamic	£ 6

Mains

Fillet of Sea Bass On a Butter sauce of Samphire, Mussels & King Prawns with Charlotte Potatoes	£ 15
Scottish Salmon Lemon & Parsley Crust on a Beet & Sweet Potato Tartare, Olive Oil, Chilli & Lemon Dressing	£ 13
Lobster Thermidor served with Charlotte Potatoes, Tenderstem Broccoli, Garlic Butter	Full £ 30 Half £ 15
Langoustines with Grilled Bread, Skinny Fries and Garlic Butter	£ 25
Shetland Mussels cooked in White Wine, Onion, Garlic, Parsley & Cream and served with Skinny Fries, Baked Bread with Parmesan & Garlic	£ 12
Risotto of Butternut Squash and Leeks, Truffle Dressing	£ 10
Baked Aubergine stuffed with Beets, Sweet Potato & Quinoa with Chilli & Lemon	£ 9
Supreme of Chicken with a Creamed Leek Stuffing, wrapped in Steaky Bacon and served on a Mash Potato with Tenderstem Broccoli, Whisky Sauce	£ 15
Belhaven Beer Battered Angel Cut Haddock served with Chips, Garden Peas, Tartare Sauce	£ 12
Seasoned Steak Burger with a BLT garnish, Chips, Garlic Aioli	£ 12
<u>Surf & Turf</u> Half Lobster Thermidor	£ 14
King Prawns	£ 10
Garlic Langoustines	£ 13

Chargrill

All our Steaks are dry aged and served with one side
and one sauce per person

Rump 10 Oz – Full Flavour–Firm–Heavy	£ 19
Sirlion 10 Oz – Juicy–Balanced–Tender	£ 25
Ribeye 10 Oz – Sweet–Indulgent–Rich	£ 28
Fillet 8 Oz – Top Shelf–Lean–Delicate	£ 32
T–Bone 24 Oz– Serves 2– Fillet and Sirloin =Perfection	£ 35
Chateaubriand 16 Oz–Serves 2– Famous–Super Premium–Sophisticated	£ 60

Sharing

Odyssey of Cured Meats & Cheese House Pickled Veg, House Chutneys, Artisan Bread	£ 18
Odyssey of Seafood Half Lobster Thermidor, Garlic Langoustines, Mussels, King Prawns, Crispy Squid, Hot & Cold Smoked Salmon, Skinny Fries, Samphire, Garlic Aioli	£ 60
Carnivores Odyssey Dry Aged Cuts– Ribeye, Rump, Sirlion, Choice of 2 sides and Chefs Selection of 3 sauces	£ 75

Sides

Heritage Tomatoes & Mushrooms cooked in Garlic & Thyme ~ Plain Chips ~ Truffle & Parmesan Fries ~ Charlotte Potatoes ~ Grilled Asparagus ~ Tenderstem Broccoli with Garlic Butter ~ Onion Rings ~ Roast Root Vegetables	ALL £ 3
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Sauces

Cracked Black Pepper ~Creamy Blue ~ Diane ~ Bernaise ~ Garlic ~ Whisky ~Truffle & Parmesan	ALL £ 2
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Desserts

Scotty's Sticky Toffee Pudding With Toffee Sauce and Vanilla Ice Cream, Dark Chocolate & Bourbon Creme Brulee with Short- bread	
Scottish Cheeses with House Chutney and Oatcakes Selection of Ice Cream Selection of Sorbet	ALL £ 5

Please inform your server if you have any specific allergies so that we can
ensure your dining experience is enjoyable.