



# MHARSANTA

— restaurant & bar —

## • STARTERS •

**HOMEMADE SOUP OF THE DAY £6.75**  
SERVED WITH FRESH SOURDOUGH (V)

**ARBROATH SMOKIE CULLEN SKINK £7.95**  
TRADITIONAL SMOKED HADDOCK, POTATO, ONION  
& CREAM SOUP SERVED WITH FRESH SOURDOUGH

**RED PEPPER & GOAT'S CHEESE CROQUETTES £7.95**  
WITH SWEET CHILLI SAUCE (V)

**STORNOWAY BLACK PUDDING FRITTER £8.25**  
WITH FRIED SOURDOUGH & TOPPED WITH A POACHED EGG

**MEDLEY OF MUSHROOMS ON TOASTED SOURDOUGH £7.95**  
IN A GARLIC & CREAM SAUCE WITH SHAVED GRANA PADANO (V)

**SALMON AND DILL TERRINE £9.25**  
SMOKED AND POACHED SCOTTISH SALMON WITH DILL,  
SERVED WITH TRADITIONAL OATCAKES AND BUTTER

**HAND DIVED KING SCALLOPS £15.45**  
WITH KOMBU KELP SEAWEED BUTTER,  
CARAMELISED APPLE & STORNOWAY BLACK PUDDING

**MACSWEEN'S HAGGIS CAKE £7.95**  
PANKO CRUSTED MACSWEEN'S HAGGIS CAKE  
SERVED WITH WHISKY CREAM SAUCE  
AND TOPPED WITH A CREAMY MASH

**FRESHLY LANDED SCOTTISH FISH & CHIPS £15.95**  
HAND BATTERED PETERHEAD HADDOCK FILLET  
SERVED WITH THICK CUT CHIPS & TARTARE SAUCE

**6OZ BACON CHEESEBURGER £15.95**  
6OZ PRIME SCOTTISH STEAK BURGERS TOPPED WITH  
SCOTTISH BACON & CHEDDAR. SERVED IN A BRIOCHE BUN WITH  
HOUSE SAUCE, TOMATO & CHOPPED LETTUCE. SERVED WITH FRIES

**MHARSANTA'S HOMEMADE STEAK & SAUSAGE PIE £15.95**  
SERVED WITH THICK CUT CHIPS & SEASONAL VEGETABLES

**SHETLAND ISLAND MUSSELS £17.45**  
WITH A RICH GARLIC, CREAM & WHITE WINE SAUCE.  
SERVED WITH FRENCH FRIES

**BBQ CHICKEN MELT £17.45**  
BBQ GRILLED FRESH CHICKEN BREAST AND TOPPED WITH  
BACON, MELTED CHEESE, AND HOMEMADE ONION RINGS.  
SERVED WITH FRIES AND SALAD

**TRADITIONAL SUNDAY ROAST BEEF £16.95**  
WITH MASHED & ROAST POTATOES, SEASONAL VEGETABLES,  
YORKSHIRE PUDDING & GRAVY  
SERVED 12 NOON - 10PM EVERY SUNDAY

## • MAIN COURSES •

### STEAKS

ALL OUR STEAKS ARE 100% SCOTTISH & DRY  
AGED TO A MINIMUM OF 30 DAYS IN A  
CHILL USING HIMALAYAN SALT BRICKS.

**10OZ RIBEYE: £33.00 8OZ SIRLOIN: £29.50**  
EACH SERVED WITH YOUR CHOICE OF SAUCE,  
THICK CUT CHIPS & ROCKET & GRANA PADANO SALAD.  
SAUCES: PEPPER | WHISKY CREAM | GARLIC BUTTER

### SCOTTISH STEAK & SCALLOP SHARING BOARD £69

30 DAY AGED SCOTTISH 10OZ RIB-EYE & 8OZ SIRLOIN  
WITH 4 HAND DIVED SCALLOPS IN LEMON & HERB  
BUTTER. ALL SERVED ON A HEATED STONE  
PLATTER & ACCOMPANIED BY THICK CUT CHIPS,  
ONION RINGS, PAN FRIED MUSHROOMS,  
ROASTED VINE TOMATOES & CHOICE OF SAUCE  
(PEPPER, WHISKY CREAM OR GARLIC BUTTER)

## • SIDES •

**FRIES: £4.75 THICK CUT CHIPS: £4.95**  
**ONION RINGS: £4.95 MIXED SALAD: £4.75**  
**SAUTEED MUSHROOMS: £4.95**  
**SEASONAL VEG: £4.75**

**CHICKEN BALMORAL £18.95**  
HAGGIS STUFFED CHICKEN BREAST WRAPPED IN PANCETTA  
& SERVED WITH DAUPHINOISE, SAVOY CABBAGE, BACON,  
AND A CREAMY WHISKY SAUCE

**HAGGIS, NEEPS & TATTIES £15.45**  
MACSWEEN'S HAGGIS WITH CREAMY MASH,  
CRUSHED NEEPS & WHISKY CREAM SAUCE

**VEGETARIAN HAGGIS, NEEPS & TATTIES £15.45**  
MACSWEEN'S VEGGIE HAGGIS WITH CREAMY MASH,  
CRUSHED NEEP & A WHISKY CREAM SAUCE (V)

**SPINACH & COURGETTE LASAGNE £15.45**  
SERVED WITH SALAD (VEGAN)

**HAGGIS LASAGNE £15.75**  
A SCOTTISH VERSION OF THIS FAVOURITE WITH  
MACSWEEN'S HAGGIS. SERVED WITH GARLIC BREAD

**GOAT'S CHEESE, AVOCADO & ROASTED  
RED PEPPER SALAD £14.95**  
WITH MIXED LEAVES, RED ONION & CHERRY TOMATO  
IN A CITRUS VINAIGRETTE DRESSING (V)

**PAN FRIED SEA BASS £17.95**  
WITH BASIL MASH, TENDERSTEM BROCCOLI & TOMATO CHUTNEY

**PORK MEDALLIONS IN A  
CREAMY MUSHROOM SAUCE £17.75**  
SERVED WITH BUTTERED HERB POTATOES  
AND SEASONAL VEGETABLES

## • DESSERT MENU •

### HOMEMADE STICKY TOFFEE PUDDING £7.45

SERVED WITH VANILLA ICE CREAM

### WARM APPLE PIE £6.95

SERVED WITH A JUG OF CUSTARD

### SELECTION OF SCOTTISH ICE CREAM £5.95

SCOTTISH TABLET, IRN BRU, STRAWBERRY RIPPLE,  
CHOCOLATE OR VANILLA

### HOMEMADE CHEESECAKE £7.45

ASK FOR TODAY'S FLAVOUR

### TRADITIONAL CRANACHAN £7.45

SCOTTISH RASPBERRIES, WHISKY, CREAM & OATS

### HOMEMADE CHOCOLATE FONDANT £7.45

SOFT CENTRED CHOCOLATE FONDANT SERVED WITH  
VANILLA ICE CREAM AND A RASPBERRY COULIS

## • HOT DRINKS •

AMERICANO £2.95 | CAPPUCCINO £3.50 | LATTE £3.50 | FLAT WHITE £3.50  
DOUBLE ESPRESSO £2.95 | HOT CHOCOLATE £3.75 | TEA £2.95 | SPECIALITY TEAS £3.25

## • DRINKS MENU •

### DRAUGHT

	PINT	1/2 PINT
TENNENTS	£4.80	£2.40
MENABREA	£5.90	£2.95
HEVERLEE	£5.90	£2.95

### BEER BOTTLES

BUDWEISER (330ML)	£4.50
PERONI (330ML)	£4.90
CORONA (330ML)	£4.90
BUDVAR 0.0 (330ML)	£4.00
BAREFACE LAGER (500ML)	£5.95
INNIS & GUNN (330ML)	£4.50
GLADEYE IPA (500ML)	£5.95

### WHITE WINE

	175ML	250ML	BOTTLE
LOS TILOS SAUVIGNON BLANC - CHILE	£5.95	£8.50	£25.00
MOONDARRA CHARDONNAY - AUSTRALIA	£5.95	£8.50	£25.00
ACACIA TREE CHENIN BLANC - SOUTH AFRICA	£6.50	£9.15	£27.00
VENDEMIA PINOT GRIGIO - ITALY	£5.95	£8.50	£25.00
CUATRO REYAS VERDEJO - SPAIN	/	/	£29.95

### ROSE WINE

MONTERIO TEMPRANILLO ROSADO - SPAIN	£5.95	£8.50	£25.00
WICKED LADY WHITE ZINFANDEL - USA	£5.95	£8.50	£25.00

### CIDERS

MAGNERS (568ML)	£5.75
LOST ORCHARDS PURE APPLE	£6.00
LOST ORCHARDS RED BERRIES & LIME	£6.00

### SPIRITS

	25ML
FINLANDIA VODKA	£4.20
BOMBAY GIN	£4.20
EL JIMADOR TEQUILA	£4.20
JACK DANIELS	£4.20
JOHNNIE WALKER BLACK LABEL	£4.50
BOË VIOLET GIN	£4.20

A FULL LIST OF WHISKY, GIN AND OTHER SPIRITS/LIQUEURS ARE AVAILABLE BY ASKING YOUR SERVER

### RED WINE

	175ML	250ML	BOTTLE
DON SEGUNDO LADERAS MERLOT - CHILE	£5.95	£8.50	£25.00
PADDOCK SHIRAZ- AUSTRALIA	£5.95	£8.50	£25.00
LES NUAGES PINOT NOIR - FRANCE	£7.45	£10.25	£29.50
EL COLECTIVO MALBEC - ARGENTINA	£7.95	£10.95	£30.75
VIVANCO RIOJA CRIANZA	/	/	£32.50

### CHAMPAGNE & SPARKLING

	125ML	BOTTLE
PROSECCO TENUTA BERNI, TREVISO - ITALY	£7.45	£29.50
CHAMPAGNE PERRIER-JOUET - FRANCE	/	£69.95

### SOFT DRINKS

COKE BOTTLE (330ML) 	£3.45
DIET COKE BOTTLE (330ML) 	£3.45
COKE ZERO 	£3.45
IRN BRU (330ML)	£3.25
DIET IRN BRU (330ML)	£3.25
SCHWEPES TONIC/SLIM TONIC 	£1.95
CUSHIDOOS SCOTTISH TONIC	£1.95
RED BULL	£3.60
SCHWEPES LEMONADE 	£2.95
STRATHMORE STILL OR SPARKLING (330ML)	£3.20
STRATHMORE STILL OR SPARKLING (750ML)	£6.25

## ALL COCKTAILS £9.50

### MHARSANTA SPECIALTIES:

#### SCOTTISH OLD FASHIONED

ABERFELDY 12 MUSCOVADO SUGAR, BITTERS.

#### MONARCH OF THE GLEN

DALMORE 12, RHUBARB LIQUEUR, DRAMBUIE,  
GINGER BITTERS.

#### BONNIE & CLARIFIED

ABERFELDY 12, LEMON & RASPBERRY.  
SWEET PORT FLOAT.

#### DASHING WHITE SERGEANT

RAASAY GIN, DRY VERMOUTH, LAVENDER &  
LEMON CORDIAL

#### AN SEANAIR (THE GRANDFATHER)

LAPHROAIG 10, SPICED PEAR LIQUEUR,  
ACIDIFIED GREEN APPLE. DRIED PORT SOAKED PEAR

#### HIGHLAND FLING

CAORUNN RASPBERRY, DRAMBUIE, PINEAPPLE,  
BLACKBERRY, HONEY

#### THE AULD ALLIANCE

RAASAY GIN, COURVOISIER, APPLE JUICE,  
LEMON, SUGAR

#### THISTLE ME PINK

EDEN MILL LOVE, FRAMBOISE, PINEAPPLE, PORT,  
PROSECCO

#### AFTER DINNER:

#### ESPRESSO MARTINI

ABSOLUT, KAHLUA, ESPRESSO, MUSCOVADO SUGAR.

#### ATHOL BROSE

ABERFELDY 12, AMARETTO, DRAMBUIE, OAT MILK,  
CREAM & SUGAR.

#### OLD FAVOURITES:

#### PORNSTAR MARTINI

ABSOLUT VANILLA, PINEAPPLE, PASSIONFRUIT, FIZZ.

#### FRENCH MARTINI

ABSOLUT VODKA, BRIOTTET CREME DE CASSIS,  
PINEAPPLE.

#### PINA COLADA

MALIBU COCONUT RUM, PINEAPPLE, LIME, CREAM.

#### MOJITO

BACARDI BLANCA, LIME, MINT, SUGAR.

#### NEGRONI

RAASAY GIN, COCCHI ROSA, CAMPARI,  
ORANGE BITTERS.

*v These dishes are made from ingredients that do not contain meat or fish. However we do not have a dedicated preparation or cooking area for vegetarian food. If you suffer from a food allergy or intolerance, please speak to our staff about the ingredients in your meal when making your order.*

*Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone or separate dedicated fryers.*

*Dishes may contain nut/nut derivatives. Our prices include vat at the current rate. A discretionary service charge of 10% will be added to tables of 6 or more.*