



# The Castle Inn

## Starters

*Chef's homemade soup served with crispy bread - £6.00*

*Traditional Cullen Skink served with bread - £9.50*

*Breaded Brie on a bed of salad and cranberry puree - £8.50*

*Smoked Mackerel Pate with dressed salad and toasted ciabatta - £8.50*

*Prawn Cocktail with baby gem, homemade Marie Rose sauce and fresh lemon - £9.50*

## Mains

*Golden fried North Sea haddock in crispy Belhaven Best batter served with hand-cut chips, garden peas and homemade tartar sauce - Small - £14 / Regular - £19.50*

*Homemade Steak Pie with creamy mash, seasonal veg and puff pastry - £19.50*

*Mixed Mediterranean Vegetable Linguine in a Napoli sauce - £15.95*

*The Castle Inn homemade 8oz Beef Burger OR Cajun Chicken Breast Burger topped with crispy baby gem, beef tomato, red onion served with fries and slaw - £16.50*

*Add Cheddar, Stilton, Bacon or Haggis - £1.50 each*



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## Appetisers & Sides

*Basket of Bread & Butter £3*

*Bowl of marinated mixed Olives £4*

*Hand cut Triple Cooked Chips/ Koffmann's French Fries - £5.50*

*Onion Rings / Creamy Mash / Buttered New Potatoes/ House Salad/  
Steamed Vegetables/ Cheesy Garlic Bread - all £4.50*

*Mac 'n Cheese (add Crayfish) - £6.50 (£8.50)*

## Desserts

*(See our wee board for today's dessert specials)*

*Today's Homemade Cheesecake - £7.50*

*Homemade Sticky Toffee Pudding with a scoop of vanilla ice cream - £8.50*

*Affogato: Combine a shot of espresso, vanilla ice cream and a liqueur of your  
choice - from £8.50*

*Ice Cream or Sorbet*

*1 scoop: £3.50 2 scoop: £5.00 3 scoop: £6.50*