

## STARTERS

CHEF'S FRESH SOUP OF THE DAY please ask your server for today's choice	£4.65
CRISPY TEMPURA <i>vegetable, chicken, king prawn or mixed</i> sweet chilli & teriyaki dips	£5.45/£5.65/£7.45/£5.65
STEAMED SHETLAND MUSSELS garlic & herb bread • garlic & cream • chilli & coriander • thai curry • tomato & basil	£5.95
SMOKED CHICKEN & CHORIZO SALAD sun blushed tomatoes, warm baby potatoes	£5.95
CULLEN SKINK smoked haddock, leek, potato, served in a copper pot	£5.95
SCOTTS CHICKEN LIVER PATE garlic & herb bread, red onion chutney, balsamic dressing	£5.45
CLASSIC PRAWN & CRAYFISH COCKTAIL marie rose sauce, warm toasted tomato bread	£5.95
DUO OF MELON fresh fruits, champagne sorbet	£5.25
WILD MUSHROOM RAVIOLI sun blushed tomatoes, fresh chillies, asparagus	£5.45
SCOTTS CAESAR SALAD <i>plain, smoked chicken or king prawn</i> garlic croutons, fresh parmesan shavings, garlic mayonnaise (anchovies optional)	£5.45/£5.95/£6.95
GARLIC & CHILLI KING PRAWN PIL PIL SIZZLER king prawns cooked in our own sweet chilli sauce	£7.45
HANDMADE THAI SPICED FISH CAKE truffle oil, parmesan salad, sweet chilli & lime dressing	£5.45
GATEAU OF HAGGIS, NEEPS & TATTIES creamed potato, neeps, arran mustard & whisky sauce	£5.45
1/2 LOBSTER & CRAYFISH THERMIDOR STYLE lobster, crayfish, prawns, served in its own shell	£11.95
PARMESAN RISOTTO wild mushrooms, fresh parmesan shavings, coriander	£5.95
ASPARAGUS & PARMA HAM poached egg, hollandaise sauce	£6.25

## PLATES TO SHARE

BREAD & DIPS FOR 2, 3 or 4 selection of our continental bread char grilled, balsamic vinegar, olive oil, garlic mayonnaise	£4.95/£6.95/£7.95
TAPAS PLATTER FOR 2 shetland mussels, pate, haggis, smoked salmon, king prawns, bread & dips	£12.95
CAMEMBERT FOR 2 baked camembert cheese, salted grilled tomato bread, spicy salsa, aged balsamic dressing	£12.95
SCOTTS FISH PLATE FOR 2 smoked salmon, king prawns, shetland mussels, crayfish, marie rose sauce	£12.95

## CHEF'S SPECIALITIES

SESAME SEED COATED FILLET OF SALMON lemon risotto, lobster & crayfish salsa	£15.25
TERIYAKI DUCK honey glazed breast, oriental chilli noodles, prawn crackers	£17.95
OPEN LASAGNE OF LOBSTER, HADDOCK & KING PRAWN mature cheddar cheese glaze, garlic & herb bread	£15.45
COPPER POT OF LANGOUSTINES garlic bread, lemon, crisp dressed salad	£23.00
ROAST RUMP OF LAMB herb scented, quince jelly, red wine jus	£15.25
SCALLOPS, SALMON & SEA BASS ginger pak choi, sweet red pepper dressing	£15.95
SCOTTISH BEEF MEDALLION fillet of beef, local langoustines, asparagus, wild mushroom, hollandaise sauce	£22.65
SEAFOOD PLATTER FOR 2 langoustine, sea bass, cajun salmon, chilli prawns, shetland mussels, steamed basmati rice	£60.00
CHATEAUBRIAND – FOR 2 (please allow 30 mins to cook) fries, salad, grill garni, duo of sauces	£60.00

## MAIN DISHES

CLASSIC FISH & CHIPS fresh haddock, fries, salad, tartare sauce	£11.95
THAI SPICED BREAST OF CHICKEN sweet chilli & lime sauce, steamed basmati rice, prawn cracker	£11.95
OVEN BAKED LASAGNE fries, garlic & herb bread	£11.95
GATEAU OF HAGGIS, NEEPS & TATTIES creamed potatoes, neeps, arran mustard & whisky sauce	£10.95
GRILLED SUPREME OF SALMON new potatoes, market greens, lemon & chive sauce	£12.95
SIZZLING FAJITAS vegetable, chicken, king prawn or mixed tortillas, sour cream, salsa, grated mozzarella	£9.95/£12.95/£13.95/£12.95
STEAMED SHETLAND MUSSELS • garlic & cream • chilli & coriander • thai curry • tomato & basil fries, garlic & herb bread	£12.95
CRISPY TEMPURA vegetable, chicken, king prawn or mixed sweet chilli & teriyaki dips	£10.95/£12.95/£13.95/£12.95
HANDMADE THAI SPICED FISH CAKE truffle oil, parmesan salad, sweet chilli & lime dressing	£10.95
BRAISED SLOW COOKED STEAK CHASSEUR creamed potatoes, market greens	£11.95
OPEN LASAGNE OF CHICKEN & CHORIZO mature cheddar cheese glaze, garlic & herb bread, fries	£13.45
SPINACH & MASCARPONE TORTELLINI ripe plum tomatoes, basil, fresh chillies <i>add: chicken £1.50 or king prawns £2.50</i>	£11.95
CONFIT OF PORK BELLY creamed potatoes, market greens, red wine jus	£12.95
PAN FRIED FILLET OF SEABASS garlic prawns, coriander butter, baby new potatoes	£14.95

## STEAK SELECTION

**all our steaks are aged for 28 days**  
with mushroom, grilled tomato, onion ring & fries  
- cooked to your preference

RIBEYE	£16.95
SIRLOIN	£18.95
FILLET	£22.50

ENJOY WITH YOUR STEAK...

1/2 LOBSTER THERMIDOR lobster, crayfish, prawns, served in its own shell	£10.95
BLUE CHEESE SAUCE	£2.95
GARLIC & HERB BUTTER	£2.50
PEPPERED SAUCE	£2.95
SURF & TURF	£3.95
MALT WHISKY & ARRAN MUSTARD SAUCE	£2.95

## SIDE DISHES

FRENCH FRIES, plain/ cajun/ chilli & parmesan	£2.95
HOUSE SALAD, blue cheese/ caesar/ french dressing	£2.95
ROCKET & PARMESAN SALAD	£3.45
TOMATO & MOZZARELLA SALAD	£3.45
SELECTION OF MARKET VEGETABLES	£2.95
GARLIC BREAD	£2.95
GARLIC BREAD TOPPED WITH MOZZARELLA CHEESE	£3.45
ONION RINGS	£2.65
ORANGE & HONEY CARROTS WITH SESAME SEEDS	£2.95
FRENCH BEANS WITH PARMA HAM & GRUYERE	£2.95
SAUTÉED ONIONS, CRACKED BLACK PEPPER & SEA SALT	£2.95
ROSEMARY ROASTED NEW POTATOES	£2.95

Although we do our utmost to cater for all customers with allergies,  
we regret that due to the diversity of our menu we cannot  
be held responsible for any adverse reactions to our food.

\* Although our chefs do their utmost to remove all bone fragments, unfortunately this cannot be guaranteed.



# DESSERT MENU

- INDIVIDUAL OVEN BAKED ALASKA £5.50  
duo of coulis
- WARM CHOCOLATE FUDGE CAKE £5.65  
fresh cream, vanilla ice cream
- MINI MESS £2.95  
sticky meringue, fresh cream, seasonal berries
- LUXURY ICE CREAM £5.25  
3 scoops of: vanilla, chocolate, strawberry or caramelita  
your choice of sauce: strawberry, chocolate or butterscotch
- STICKY TOFFEE PUDDING £5.65  
vanilla ice cream, butterscotch sauce
- LEMON TART £5.45  
raspberry water ice
- DAILY CHEESECAKE £5.45  
please ask your server for today's choice
- CHOCOLATE FONDANT £5.95  
vanilla ice cream
- MILLIONAIRE SHORTBREAD SUNDAE £5.45  
vanilla ice cream, butterscotch sauce
- MINI VANILLA ICE CREAM £2.95  
2 scoops of ice cream, your choice of sauce:  
chocolate, strawberry or butterscotch
- APPLE & SULTANA CREPES £5.50  
vanilla ice cream, butterscotch sauce
- SCOTTS CHEESEBOARD £6.95  
selection of our cheeses with oatcakes, onion chutney & grapes
- GRAND DESSERT £10.95  
a selection of our chef's specialties with vanilla ice cream

## HOT BEVERAGES

For your perfect coffee, we offer a choice of skinny coffees, decaffeinated coffees, extra strong (extra shot £0.40) or in a mug (£0.25 extra).

- BLACK COFFEE £2.00  
ESPRESSO £1.90  
ESPRESSO CON PANNA £2.10  
MACCHIATO £2.10  
DOUBLE ESPRESSO £2.30  
WHITE COFFEE £2.10  
BROWN COFFEE £2.10  
CAPPUCCINO £2.20  
MOCHA £2.45  
AMERICANO £2.00  
LATTE £2.25  
FLAVOURED LATTE £2.40  
• Caramel • Hazelnut • Vanilla  
BLENDED TEA £2.05  
HERBAL TEA £2.10  
• Breakfast Tea • Peppermint • Camomile  
• Earl Grey • Red Berry • Green Tea  
EARL GREY TEA £2.05  
HOT CHOCOLATE £2.25/ £2.50  
plain or with marshmallows and cream

## LIQUEUR COFFEES

- IRISH - made with Jamesons Irish whisky £5.00  
GAELIC - made with Auchentoshan malt whisky £5.00  
CALYPSO - made with Tia Maria £5.00  
ROYALE - made with cognac £5.00  
CARIBBEAN - made with Barbados rum £5.00  
Or try a coffee with a liqueur of your choice

# FORK OUT LESS

## ENJOY 2 COURSES FOR £8.95

ALL EVENING SUNDAY-THURSDAY  
& 5PM-6.30PM FRIDAY & SATURDAY  
(MAIN COURSE & A STARTER OR A DESSERT)  
(ADD AN ADDITIONAL STARTER OR DESSERT FOR £3.50)

- HOMEMADE SOUP OF THE DAY  
crusty bread
- SCOTTS CHICKEN LIVER PATE  
dressed salad, onion marmalade, garlic & herb bread
- SEARED FILLET OF CAJUN CHICKEN  
garlic & herb bread, tomato & chive sauce  
(£1 SUPPLEMENT)
- PAN FRIED GARLIC MUSHROOMS  
creamy white wine sauce, cheese glaze
- DUO OF MELON  
wild berries, champagne sorbet
- HAGGIS, NEEPS & CHAMPIT TATTIES  
duo of sauces
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- PAN FRIED BREAST OF CHICKEN  
traditional haggis, red wine jus
- ROASTED TOULOUSE SAUSAGE  
creamy mash, market vegetables, red onion jus
- HADDOCK GOUJONS  
fries, salad, tartare sauce
- PENNE ARRABIATA  
tomato, hot chilli & basil sauce  
(add: chicken £1.50/ king prawns £2.50)
- HANDMADE COTTAGE PIE  
traditional steak mince, root vegetables, topped with creamy mash
- THAI CHICKEN  
sweet chilli & lime sauce, steamed basmati rice, prawn cracker
- OVEN BAKED FILLET OF SALMON  
market vegetables, white wine chive cream
- SCOTTS CLASSIC BURGER  
soft floured bap, onion ring, fries, salad, spicy salsa  
add: bacon: £1.00 cheese: £0.50 blue cheese: £1.00 extra onion rings: £1.00

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- LUXURY VANILLA ICE CREAM  
2 scoops of vanilla ice cream, your choice of sauce:  
chocolate, strawberry or butterscotch
- WARM STICKY TOFFEE PUDDING  
butterscotch sauce
- CHOUX PASTRY BUN  
chocolate sauce
- MINI MESS  
sticky meringue, fresh cream, seasonal berries
- BRIE AND OAT CAKES

## SIDE DISHES

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| FRENCH FRIES, plain/ cajun/ chilli & parmesan                    | £2.95 |
| HOUSE SALAD choose from:<br>blue cheese/ caesar/ french dressing | £2.95 |
| ROCKET & PARMESAN SALAD  | £3.45 |
| TOMATO & MOZZARELLA SALAD  | £3.45 |
| SELECTION OF MARKET VEGETABLES                                   | £2.95 |
| GARLIC BREAD   | £2.95 |
| WITH MOZZARELLA CHEESE   | £3.45 |
| ONION RINGS  | £2.65 |
| ORANGE & HONEY CARROTS WITH<br>SESAME SEEDS                      | £2.95 |
| FRENCH BEANS WITH PARMA -<br>HAM & GRUYERE                       | £2.95 |
| SAUTÉED ONIONS, CRACKED -<br>BLACK PEPPER & SEA SALT             | £2.95 |
| ROSEMARY ROASTED NEW POTATOES                                    | £2.95 |