

TARBET HOTEL

DINNER MENU

TO BEGIN

PRAWN COCKTAIL (<i>gfa</i>) Marie Rose / Crisp Lettuce / Cucumber / Lemon / Sourdough / Crisp Bread	£9.00	HAGGIS, NEEPS & TATTIES Whisky / Grain Mustard Cream	£8.00
HIGHLAND BROTH (<i>ve</i>) Slow Braised Local Vegetables / Cracked Wheat / Barley / Parsley / Crusty Sourdough	£6.00	STORNOWAY BLACK PUDING STACK Poached Hens Egg / Tattie Scone / Mull Cheddar Cream & Bacon Crumble	£8.00
HONEY CHILLI CHICKEN Crispy Chicken / Asian Slaw / Honey / Soy & Chili Sauce	£8.00	KOREAN FRIED CAULIFLOWER (<i>ve, gfa</i>) Curried Hummus / Coriander & Chili Oil / Seared Lime	£8.00

MAINS

FISH & CHIPS (<i>gfa</i>) Beer Battered Sustainable Haddock / Fries Mushy Peas / Lemon	£17.00	SMOKED GAMMON LOIN STEAK(<i>gfa</i>) Fries / Greens / Grilled Pineapple	£16.00
SMOKED HADDOCK Mornay Cheddar Sauce / Creamy Mashed Potato / Greens	£15.00	BANGERS & MASH Cumberland Bangers / Onion Gravy Mashed Potato / Vegetables	£15.00
STEAK PIE (<i>gfa</i>) Butter Pastry / Mashed Potato / Roast Root Vegetables	£16.00	VEGETABLE HOT POT (<i>v, gfa</i>) Beetroot Lardons / Sage & Onion Crumble	£14.00

WE LOOK AFTER OUR TEAM, BECAUSE THEY LOOK AFTER YOU:

- We're a Real Living Wage Employer, meaning our hourly rates are more than the required national minimum wage, and reflect the true cost of living.
- 10% of our net profits are shared with every employee who's been with us 12+ months. The amount is based on hours worked, not salary, to make it fair.
- Should you choose to leave a tip, through card or cash, 100% of it will be allocated to the team in this venue, and is shared out through a system controlled by a team representative



Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you.
(*v*) vegetarian, (*va*) vegetarian available, (*ve*) vegan, (*vea*) vegan available, (*gf*) gluten free, (*gfa*) gluten free available

BURGERS

All burgers served on Brioche Bun with House Sauce,
Gem Leaf, Plum Tomato, Gherkin, Fries & Slaw.

PRIME BEEF	£15.00
CRISPY CAJUN CHICKEN (<i>gfa</i>)	£14.00
BEETROOT, QUINOA & ROAST PEPPER (<i>gfa, ve</i>)	£14.00
ADD TOPPINGS	
Smoked Cheddar / Smokey Vegan Cheese	£1.50
Crisp Bacon / Haggis	£2.00

PIZZA

11 inch Sourdough Base, Tomato Ragu, Fleure De Lait Mozzarella & Basil Oil

NEAPOLITAN, FRESH MOZZARELLA, BASIL & ROQUETTE (<i>v, vea</i>)	£12.00	HAGGIS, BACON CRUMBLE & MULL CHEDDAR	£14.00
SPICY NDUJA & PEPPERONI	£15.00	TOMATO, SPINACH, OLIVES SMOKED VEGAN CHEESE (<i>ve</i>)	£12.00
CAJUN CHICKEN, RED ONION & SWEET CORN	£14.00		
GOAT CHEESE, ONION JAM, ROQUETTE & BLACK OLIVE (<i>v</i>)	£13.00		

HOUSE FRIES (*v, gfa*) £4.00

HOUSE SLAW (*v, gf*) £4.00

PIRI SPICED SWEET
POTATO FRIES (*ve, gfa*) £4.50

GARLIC PIZZA BREAD (*v*) £6.00

BUTTERED &
BASHED NEEPS (*v, gfa*) £4.50

CREAMY POTATO GRATIN,
SAGE & ONION CRUMBLE (*v*) £6.00

SIDES

DESSERTS

STICKY TOFFEE
PUDDING (*v*) £7.50
Butterscotch / Ice Cream

WARM CHOCOLATE
BROWNIE TORTE (*v*) £7.00
White Chocolate Sauce

BERRY SHORTCAKE £8.00
(Subject to seasonal availability)
Scottish Berries / Butter Shortbread
Vanilla Cream / Berry Coulis

SELECTION OF ICE CREAM &
SORBETS (*ve, gfa*) £6.00

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