

Ardoe 10” Subs

All Served with Mixed Salad Leaves, Corn Chips & Honey & Mustard Coleslaw
MUSTARD, GLUTEN, WHEAT

AVOCADO, TOMATO, ROCKET & SPICED CORN (VG) 10

MATURE CHEDDAR CHEESE & PICKLE (V) 9
MILK, BARLEY, GLUTEN, SULPHITES >10PPM

PRAWN MARIE ROSE 12
CRUSTACEAN, BARLEY, FISH, SOYA, CELERY

CHICKEN & BACON MAYONNAISE 11

Add a Cup of Soup of The Day +4.5
Add Fries +4.5

Pasta & Salad Section

CLASSIC MAC & CHEESE (V) (VG OPTION AVAILABLE) 15
Macaroni pasta, Mature Cheddar Cheese, Parmesan Crumb, Garlic Bread, Koffman Fries
MILK, GLUTEN, WHEAT, MUSTARD, BARLEY, FISH

GAMEKEEPER LINGUINE 18
Rich Venison Ragù, Linguine Pasta, Garlic Bread, Black Pudding & Parmesan Crumb, Rocket & Truffle Oil Salad
CELERY, MILK, GLUTEN, WHEAT, OAT, BARLEY, SOYA, SULPHITES >10PPM

ARDOE HOUSE CEASAR SALAD 10
Gem Lettuce, Boiled Hens Egg, Garlic Croutons, Parmesan, Streaky Bacon, Caesar Dressing
Add Chicken +5
EGG, WHEAT, GLUTEN, SOYA, MILK

GREEN SUPERFOOD SALAD (VG) 17
Buckwheat, Broccoli Rice, Broad Beans, Garden Peas, Avocado, Spinach, Rocket, Apple, Honey & Mustard Dressing
Add Chicken +5
MUSTARD

SERVED BETWEEN 12PM - 9PM

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To Finish

STICKY TOFFEE PUDDING (VG AVAILABLE) 9
Honeycomb Ice Cream, Toffee Sauce
MILK, GLUTEN, WHEAT, EGG

CHOCOLATE FONDANT (GF) 10
Orange gel, Vanilla Bean Ice Cream
EGG, MILK, SOYA

STRAWBERRY BAKEWELL TART (GF) 8.5
Frosted Strawberries, Strawberry Gel, Clotted Ice Cream
MILK, ALMOND, EGG

CITRUS COMPOSITION (GF) 10
Lime Meringue Tart, Lemon Panna Cotta, Orange Sorbet
MILK, EGG, SOYA

CRÈME BRULEE (GF) 8.5
Raspberry compote, Raspberry Shortbread
EGG, MILK

PEACH CAKE 8.5
Peach Sorbet, Peach Gel
GLUTEN, WHEAT, EGG, MILK

CHOCOLATE CHERRY DOME 10
Sponge, Mousse, Cherry Gel, Chocolate Mirror Glaze, Boozy Cherries
GLUTEN, WHEAT, EGGS, MILK, SOYA

DAIRY ICE CREAMS (CHOOSE 3 SCOOPS) 7.5
Vanilla Bean EGG, MILK | Chocolate MILK, SOYA | Strawberry MILK | Honeycomb EGG, MILK

SORBETS (CHOOSE 3 SCOOPS) (VG) 7.5
Orange | Raspberry | Peach | Mango

CHEESE & BISCUITS 15
Chilled Grapes, Quince, Onion Chutney, Biscuits
BARLEY, GLUTEN, MILK, RYE AND WHEAT

Ilchester Wensleydale & Cranberry: made using traditional methods, this is an indulgently soft and creamy blue cheese. The curds are worked to create the perfect texture, allowing the green-blue veins to develop uniformly throughout the cheese. The cheese ripened for two months until the delicious mild blue flavour and soft creamy texture develops. MILK

Minger Brie: A brie-style cheese. When fully ripe, Minger is gooey, rich and soft inside. On the outside, it is covered by a cheerful orange rind which is tinged with annatto; it is edible and delicious. The cheese has a memorable aroma, but possibly, not quite as strong as the name suggests. MILK

Kintyre Blue: Made using traditional methods, this is an indulgently soft & creamy blue cheese. The curds are worked to create the perfect texture, allowing the green-blue veins to develop uniformly throughout the cheese. MILK

St Andrew's Cheddar : Classically scottish in style: Aged for 18 months, it is Powerful, strong & tangy – a real sharp traditional cheddar. MILK

BLAIRS @ ARDOE

All Day Dining Menu



Fàilte gu Ardoe

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Small Plates

SOUP OF THE DAY (VG) (GF AVAILABLE) **8**
Served With Focaccia Bread & Unsalted Butter
GLUTEN, MILK PLEASE SEE SERVER FOR DAILY ALLERGENS

DUCK & BLACK PUDDING CROQUETTES **12**
Asian Plum Ketchup, Dressed Rocket
GLUTEN, WHEAT, OAT, BARLEY, SOYA, EGG, MILK

HOMEMADE AUTHENTIC PAKORAS (GF) **10**
Choose From Chicken Strips or Button Mushrooms (Vg)
Served With Garlic Aioli

CRISPY PORK BELLY (GF) **12**
Sticky Jack Daniels BBQ Sauce, Celeriac & Apple Remoulade, Caramel Apples
CELERY, MUSTARD, SOYA, MILK

CULLEN SKINK FISHCAKE **12**
Poached Hens Egg, Hollandaise Sauce
GLUTEN, WHEAT, MILK, EGG, FISH

MEDITERRANEAN BRUSCHETTA (VG) **9**
Tomato, Red Onion, Basil, Balsamic Glaze
SULPHITES >10PPM, GLUTEN, WHEAT

CHEESE SOUFFLE (V) **12**
Parmesan & Parsley Sauce, Rocket, Focaccia Bread
GLUTEN, WHEAT, MILK, MUSTARD, EGG

CHICKEN LIVER PATE (GF) **11**
Cranberry Chutney, Salad, Oatcakes
GF OATS, MILK, EGG, SULPHITES

PARMESAN & PROSCIUTTO (GF) **12**
Layers Of Prosciutto Crudo, Flaked Aged Parmesan, Rocket, Balsamic Glaze
SULPHITES >10PPM, MILK

MINI ROWIES STACK **12**
Mini Rowies, Spicy Shredded Beef, Salsa, Cheese Sauce
MILK, GLUTEN, WHEAT, CELERY, MUSTARD, BARLEY, FISH

MELON & PRAWN **12**
Pearls Of Melon, Greenland Prawns, Marie Rose Sauce, Rocket, Bread & Butter
CRUSTACEAN, GLUTEN, WHEAT, MILK, BARLEY, FISH, SOYA, CELERY

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Seafood Section

TANDOORI MONKFISH KEBAB **24**
Warm Chapati Bread, Basmati Rice, Spiced Coconut Sauce, Mint Yoghurt, Mango Chutney
GLUTEN, WHEAT, FISH, MILK, MUSTARD

MEXICAN FISH & CHIPS **20**
Corona & Lime Battered Haddock, Chilli & Coriander Tartare Sauce, Garden Peas, Koffman Fries, Lime Wedge
GLUTEN, WHEAT, BARLEY, FISH, SULPHITES >10PPM

CULLEN SKINK GNOCCHI (VG AVAILABLE) **19**
Spinach Gnocchi, Smoked Haddock, Leeks, Parsley Cream Sauce, Rocket & Aged Parmesan Salad
FISH, MILK, GLUTEN, WHEAT

Main Section

BRAISED SHORT RIB OF BEEF **25**
Jack Daniels BBQ Gravy, Creamed Mash Potato, Spiced Corn, Seasonal Greens
MUSTARD

PIE & MASH (VG AVAILABLE) **18**
Steak & Cornish Ale Pie, Creamed Mash, Seasonal Greens, Red Wine Jus
GLUTEN, WHEAT, BARLEY

CHICKEN, SPINACH & CHICK PEA TIKKA MASALA **22**
Basmati Rice, Chapati Bread, Mint Yoghurt, Mango Chutney
GLUTEN, WHEAT, MILK, MUSTARD

1/2 ROAST CHICKEN **25**
Garlic Butter Roasted Chicken, Honey & Mustard Coleslaw, Sweet Potato Fries
MILK, MUSTARD

SRI LANKAN VEGETABLE CURRY (VG) **16**
Sri Lankan Inspired Roasted Butternut Squash, Aubergines & Spinach in Curried Sauce
Chapati Bread, Basmati Rice, Mango Chutney
GLUTEN, WHEAT

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Chargrill & Burgers

Served In a Brioche Bun, Baby Gem, Red Onion, Honey & Mustard Slaw, Koffman Fries
MUSTARD, GLUTEN, RYE, WHEAT

ARDOE HOUSE BURGER **22**
8oz Steak Burger, Spicy Shredded Beef, Salsa, Cheese Sauce
MILK, GLUTEN, WHEAT, CELERY

CLASSIC CHEESE BURGER **20**
8oz Steak Burger, Mature Cheddar Cheese, Tomato Ketchup, American Mustard
MILK, MUSTARD, CELERY

TEXAN BUTTERMILK CHICKEN BURGER **20**
Buttermilk Chicken Thigh, Bacon, Jack Daniels BBQ Sauce, Mature Cheese
GLUTEN, WHEAT, MILK, MUSTARD, CELERY, SOYA BEAN

BREAKFAST BEAST BURGER **22**
8oz Pork & Black Pudding Burger, Bacon, Fried Egg, Hash Browns & Hp Brown Sauce
EGG, BARLEY, GLUTEN, RYE, OAT, SOYA

MIAMI LOUISIANA VEGAN CHICK'N BURGER (VG) **20**
Spiced Corn, Avocado, Garlic Aioli
BARLEY, CELERY, GLUTEN, WHEAT

Upgrade Your Fries
Handcuts +2.5
Sweet Potato Fries +3

G MCWILLIAMS ABERDEEN ANGUS DRY AGED FOR 28 DAYS **18**
Served With Rocket Salad, Plum Tomato, Portabella Mushroom & Hand Cut Chips
Choose From:

Peppercorn MILK | Hollandaise MILK, EGG | Jack Daniels BBQ Sauce MUSTARD, CELERY

Aberdeen Angus Rib Eye *10oz/283g* **45**
 Aberdeen Angus Fillet *9oz/255g* **47**

Side Orders

TRUFFLE & PARMESAN KOFFMAN **7.5** CAESAR SALAD EGG, WHEAT, GLUTEN, SOYA, MILK **6**
 FRIES MILK

HAND CUTS **7.5** SUPER GREEN SALAD MUSTARD **6**

KOFFMAN FRIES **6.5** MACARONI CHEESE **6**

SWEET POTATO FRIES **8.5** HONEY & MUSTARD COLESLAW **5**

MASHED POTATO **6** SEASONAL GREENS **5**

GARLIC BREAD GLUTEN, WHEAT **5**

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