

The Canny Man Bar & Restaurant

Starters

A smooth chicken liver parfait with oatcakes and apple chutney	4.95	GF
Cullen skink	5.75	
Traditional prawn cocktail with marie rose sauce and brown bread	6.25	GF
Sauté king scallops with pea and mint puree and Stornoway black pudding	7.95	
Fanned sweet melon with soft fruits topped with sorbet	4.95	GF V
Garlic flavoured mushrooms with mozzarella cheese and herb croutons	4.95	GF V
Grilled goats cheese, with a red onion marmalade and a peppered strawberry salad	5.25	GF V
Deep fried Brie wedges with cranberry sauce and salad garnish	4.95	V
Haggis and black pudding fritter with peppered sauce and French dressed salad	4.95	
Crispy chicken fillets with chilli dip or teriyaki sauce	medium 5.50 Large 10.50	
Tempura battered vegetables with chilli dip or teriyaki sauce	medium 4.95 Large 8.95	V

Mains

Poached smoked haddock with a white wine cream sauce	11.25	GF
Chicken stroganoff served with rice and a side salad	10.25	GF
Classic fried scampi in breadcrumbs served with garden peas	10.95	
Deep fried West Coast fish and chips served with garden peas	11.50	
"Canny Man" Steak pie	10.95	
"Canny Man" Fish pie	10.75	GF
Chicken and leek pie topped with puff pastry	9.95	
Char grilled pork loin steaks with a black pudding fritter and Bramley apple sauce	10.95	
Strips of chicken in a sweet and sour sauce served with rice and a side salad	10.50	GF
Spiced lamb casserole with apricots and pineapple served with rice and a side salad	10.50	GF
Chicken tikka with our own tikka sauce, side salad and boiled rice	10.95	GF
Butterflied chicken breast with a brandy and peppercorn sauce	10.25	GF
<i>add black pudding, bacon or haggis fritter 75p each</i>		
Vegetable and quorn stirfry flavoured with honey and ginger served with rice	10.25	GF V
Puff pastry tart with goats cheese, tomato salsa and mixed salad	9.95	V
Haggis, neeps and tatties with gravy (gravy optional)	Medium 4.95 Large 9.95	
Gammon steak with fresh caramelised pineapple and red wine jus	10.95	GF
Chilli con carne served in a tortilla bowl with rice and salad topped with crème fraiche and fresh jalapenos	10.95	

Salads

Honey roast ham salad	9.95	GF
Fresh pineapple and prawn salad with marie rose sauce	10.50	GF
Warm chicken, bacon and new potato salad with mixed leaves and French dressing	9.95	GF
Cajun chicken Caesar salad topped with parmesan shavings, croutons and Caesar dressing	9.95	GF

All the above main courses are served with a selection of vegetables or side salad, new potatoes or French fries unless otherwise stated

Pasta

Spaghetti with smoked haddock and bacon in a white wine cream sauce	10.25
"Canny Man" lasagne served with garlic bread and French fries	10.25
Macaroni cheese with mustard mash and crispy bacon	9.25
Spaghetti carbonara	9.25

From the Chargrill... Tulloch's Scotch Beef

Served with 2 sides of your choice

Rump steak (10oz)	16.50	GF
Rib eye steak (10oz)	18.50	GF
Angus sirloin steak (10oz)	19.50	GF
"Canny man" mixed grill		
5oz rib eye, chicken breast, pork sausage, black pudding and pork loin steak	19.25	GF

All weights are accurate prior to cooking

Sides

Chips	2.25
Cajun fries	2.50
Posh fries (parmesan)	2.50
Shoe string fries	2.25
Deep fried onion rings (6)	2.95
Garlic Bread (4)	3.75
Market vegetables	2.75
Side of mash	2.00
Mixed leaf salad	2.75
Mushrooms	1.50
Sauces	1.50
<i>Garlic butter, peppercorn sauce or red wine jus</i>	
Garlic pizza bread 12"	5.95

Our Own Desserts All 5.50

Sticky toffee pudding - a warm sponge pudding served with butterscotch sauce and freshly whipped cream	
Steamed chocolate orange sponge pudding with vanilla ice cream	
Chocolate fudge cake - layers of chocolate sponge with chocolate butter cream and whipped cream (served hot or cold)	
Strawberry cheesecake with berry coulis and whipped cream	
Meringue nest served with fresh fruit and whipped cream	GF
Individual glazed lemon tart served with vanilla ice cream and garnished with soft fruits	
Individual baked Alaska served with berry coulis	
Warm chocolate brownie served with vanilla ice cream	
12" Dessert pizza for two	8.95
A selection of Scottish cheeses with water biscuits, grapes, celery and apple	6.95

GF = Gluten Free V = Vegetarian

We have risk assessed our kitchens' allergens; because of the nature of our food operation, we cannot fully guarantee that any food will be completely free from these allergens. If you have an allergy, please speak to a duty manager. Full allergen information is available on request.



Burger Menu

 Classic Beef (Tulloch's)	7.95
 Char-grilled Chicken	8.95

Toppings

Cheese	Sauces	Extra's
Mature cheddar 1.00	Mayo 50p	Chorizo 75p
Blue cheese 1.25	Garlic mayo 50p	Bacon 75p
Brie 1.00	Sweet chilli 50p	Onion rings (3) 1.50
Mozzarella 1.00	BBQ sauce 50p	Roasted peppers 75p
Smoked applewood 1.25	Peppercorn sauce 75p	Jalapenos 75p
	Spicy salsa 50p	Coleslaw 75p
	Cranberry sauce 50p	Red onions 75p
	Habanero sauce 50p	Pickled cucumber 75p
		Gherkins 75p
		Fried egg 1.00
		Chilli con carne 1.00

All our burgers are served in a brioche bun with lettuce, sweet tomato and shoe string fries

Fresh Oven Baked Pizzas -12"/16"

Classic

Margherita, tomato, mozzarella, garlic and herbs	7.95/9.95
Ham & pineapple, modern classic made with thinly cut ham and fresh pineapple	8.50/10.50
Pepperoni - spicy Italian sausage, oregano and garlic tomato sauce	8.50/10.50
Farmhouse - mushrooms, onions, green peppers, pepperoni, ham, beef and sweetcorn	8.95/10.95

Gourmet

12" £9.95 16" £12.95

Egg Florentine
Tandoori chicken with fresh coriander
King prawn with roasted pepper and pesto
Blue cheese and sweet potato
Green Pizza - asparagus, broccoli, green beans and pesto
Goats cheese and beetroot
BBQ king prawn and salsa verde
Fig, prosciutto and chilli jam
Chicken and sticky onion and cranberry relish
Peri peri BBQ chicken with red onion
Roasted cherry tomato with mushroom and chilli oil
Chipotle chicken with blue cheese and walnut
Pork with sticky onion and spiced apple
Smoked salmon with potato and capers
Garlic prawn with chorizo and chilli oil
Teriyaki beef strips with chilli oil and jalapenos <i>add £2.50</i>
Cajun chicken caesar
Spicy beef meatballs and BBQ topping