

# The Canny Man Bar & Restaurant

## Starters

A smooth chicken liver parfait with oatcakes and apple chutney	4.95	GF
Cullen skink	5.95	
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	5.50	V
Haggis and black pudding fritter with peppered sauce and French dressed salad	4.95	
Crispy chicken fillets with chilli dip or teryaki sauce	medium 5.50 large 10.50	

## 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	11.95	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 add black pudding, bacon or haggis fritter 75p each	10.25	GF
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

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	10.95
"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
Garlic butter, peppercorn sauce or red wine jus	
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	
Churros dusted with cinnamon and sugar, served with a dark chocolate sauce	
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)  
Char-grilled Chicken

8.25

8.95

## Toppings

### Cheese

Mature cheddar 1.00  
Blue cheese 1.25  
Brie 1.00  
Mozzarella 1.00  
Smoked applewood 1.25

### Sauces

Mayo 50p  
Garlic mayo 50p  
Sweet chilli 50p  
BBQ sauce 50p  
Peppercorn sauce 75p  
Spicy salsa 50p  
Cranberry sauce 50p  
Habanero sauce 50p

### Extra's

Chorizo 75p  
Bacon 75p  
Onion rings (3) 1.50  
Roasted peppers 75p  
Jalapenos 75p  
Coleslaw 75p  
Red onions 75p  
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  
Tandoori chicken with fresh coriander  
King prawn with roasted pepper and pesto  
Green Pizza - asparagus, broccoli, green beans and pesto  
Goats cheese and beetroot  
Peri peri BBQ chicken with red onion  
Pork with sticky onion and spiced apple  
Smoked salmon with potato and capers  
Teriyaki beef strips with chilli oil and jalapenos *add £2.50*  
Cajun chicken caesar  
Spicy beef meatballs and BBQ topping