

The Gargunnoch Inn

Good Food, Good Beer, Good Friends, Good Times

STARTERS

SOUP	chefs soup served with crusty bread(v)(gf)	4.35
PRAWN COCKTAIL	served with buttered wholemeal bread(gf)	6.25
NACHOS	cajun chicken, cheese, siracha, blue cheese dressing (v without chicken)	5.85
KING PRAWNS	hot & spicy coconut broth, focaccia(gf)	6.95
FOCACCIA	olives, balsamic oil(v)	3.95
BLACKPUDDING	bon bons, bacon mayo	5.85
TEMPURA	3 veg, chilli dip and mint crème fraiche(V)	5.25
GOATS CHEESE	roasted beetroot, walnut, tapenade, shallot dressing	5.65
KEDGEREE	curried rice, smoked fish, boiled egg	6.25

MAINS

HADDOCK	ale battered, chips, peas(gf)	11.95
CHICKEN & HAGGIS	chicken breast, haggis, whisky cream sauce, roasted veg, chips or potatoes	13.95
SCAMPI	chips, dressed salad	11.85
STEAK PIE	cask ale gravy, roasted veg, chips or potatoes	12.45
CAJUN CHICKEN	dressed salad, prawns, sweet chilli sauce, chips or potatoes	13.95
BEEF	braised beef cheek, ale & onion gravy creamy leek mash	13.25
SEABASS	pan seared fillet, chorizo, samphire Capers, potato	13.45
CHICKEN	black pudding, sauté potatoes, roast veg apple & ale gravy	13.95
INN BURGER	beef burger, tomato relish, chips	10.45
VEG BURGER	breaded buffalo mozzarella, caramelised onion, seared courgette burger, chips	10.25
AUBERGINE	Aubergine parmigiana, onion, tomato, herbs garlic, parmesan, mozzarella	10.95
FILLET	8oz fillet, onion rings, roasted tomato chips, dressed leaves	19.95
RIBEYE	10oz ribeye, onion rings, roasted tomato chips, dressed leaves	19.95

All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared, and our menu descriptions do not include all ingredients. Guests concerned about the presence of allergens in our food are welcome to ask a member of the team for assistance

LUNCH AND EARLY EVENING MENU

Available Sunday - Friday 12-7pm & Saturday 12-4pm

STARTERS

SOUP	chefs soup served with crusty bread
HAGGIS	battered haggis, spiced chutney
PAKORA	fish pakora, chilli dip
NACHOS	cheese nachos, siracha chilli sauce, blue cheese dressing

MAINS

HADDOCK	ale battered haddock, hand cut chips
STEAK PIE	steak and cask ale pie, chips, peas (£2 extra)
PORK	one pot pork and vegetable stew
PASTA	tomato and caper linguine, parmesan crumb (v)
STOVIES	Arran cheddar and Downies loup IPA stovies, oatcakes

DESSERTS

CRUMBLE	chefs crumble, ice cream
CAKE	chefs cake, whipped cream
ICE CREAM	duo of luxury ice cream
TEA OR COFFEE	

2 COURSES - 9.95 3 COURSES - 13.25

SIDES

CHIPS 2.95	SPICY CHIPS 3.30	POTATO AND VEGETABLE PLATTER 2.95
GARLIC BREAD 2.95	GARLIC BREAD AND CHEESE 3.45	MIXED OLIVES 2.50
ONION RINGS 3.00	MIXED SALAD 3.50	CHIPS AND CHEESE 3.50

SNACK MENU (served from 12-5pm)

SOUP PLATTER	chefs soup, houmous, dressed salad, cheddar or brie	7.75
SOUP AND BAGUETTE	chefs soup, dressed salad, ½ filled baguette	6.85
BAGUETTE	Filled baguette, dressed salad, tortilla chips	6.50
	Cajun chicken	6.85
	Coronation chicken	6.85
	Ham and mozzarella*	6.45
	Ham and cheddar*	6.45
	Egg mayonnaise	6.35
	Tuna mayonnaise	6.35
	Bacon and brie*	6.85
	Bacon, lettuce, tomato	6.85
	Savoury cheese*	6.35

*can be toasted

DESSERTS

TOFFEE PUD	our own recipe sticky toffee pudding	5.65
CRUMBLE	chefs crumble	5.65
FUDGECAKE	hot chocolate fudge cake	5.65
SUNDAE	Chef sundae of the week	5.65
CHEESE	a selection of traditional cheese, chutney, oatcakes	6.75
ICE CREAM	Trio of vanilla, chocolate and strawberry	4.95

Organising a party or celebration? We can cater for up to 50 persons in our function room.

Having a celebration, our sister company, Café Albert Catering can cater for for any number of people in almost any location

TEA AND COFFEE

Tea	1.75
Fruit Tea	1.75
Herbal Tea	1.75
Black Coffee/Americano	2.30
Flat White	2.30
Cappuccino	2.60
Latte	2.60
Espresso	1.80
Double Espresso	3.00
Mocha	2.80
Liqueur Coffee (irish, gaelic)	5.75
Hot Chocolate (with whipped cream)	2.80