

Menu of the Moment

Enjoy an aperitif before exploring the menu
Ask your server for wine suggestions that are perfect aperitifs

Scotland's Hendricks Gin with cucumber & tonic or Bombay/ Tanqueray/ Beefeater

Freshly prepared French Martini, Margarita or choose a classic from our cocktail list

Nibbles			
Stravaigin's Kick-Ass Olives	2.80	Stravaigin's spiced almonds	1.50
Really Garlicky Bread	2.50	Really Cheesy Garlicky Bread	3.45
Italian crusty bread & butter	1.95	Organic Sourdough bread & dip of the day	3.45

Starters

Stravaigin's soup of the moment with crusty bread	3.65
Wild mushroom & savoy pierogi, celeriac fondant, beetroot broth	5.95
Islay scallops Rockefeller, baked in their shell with spinach & fennel purée	11.95
Rosemary roast monkfish, sautéed chorizo & chickpeas, ajo blanco	8.95
Steamed West Coast mussels with sweet chilli & coriander	6.45
Our own award winning haggis, mashed neeps & champit tatties	5.45
	Veggie 4.95
Peppered Inverurie beef carpaccio, anchovy & caper salsa, pickled shallots	6.95
West Coast langoustine stuffed baby squid, Vietnamese carrot & sesame salad, kaffir lime caramel	6.95

Mains

Belhaven Best battered fish supper, chunky chips & real tartare (6908 sold in 2009!!)	9.50
Spice route curry of the moment:	King Prawn 10.95 Free Range Chicken 9.95 Veggie 8.95
Stravaigin's famous beef burger, sesame bun & Maris Piper chips (Toppings: Cheddar 95p, Bacon 95p, Fresh Chilli 65p, Pepper sauce 1.50)	Single 8.95 Double 10.95
Steamed West Coast mussels with sweet chilli & coriander	11.95
Our own award winning haggis, mashed neeps & champit tatties	9.95 Veggie 8.95
Field mushroom, Gorgonzola, spinach & polenta pasticciata, roast onion sauce	12.95
Balinese slow cooked pork belly with lemongrass & peanut, coconut congee, choy sum & coriander pesto	13.95
Salsa verde stuffed Inverurie lamb loin, slow roast shoulder rotolo, plum tomato gravy	18.95
Aubergine, puy lentil, salsify & goat's cheese Charlotte, honey & carrot purée, tomato & spinach salad	12.95
Smoked haddock rarebit, Ramsay's bacon, mussel & leek fricassee, wholegrain mustard cream	15.95
Roast guinea fowl breast, pan fried Jerusalem artichoke & squash with kalamata olive & sage, pumpkin puree & port gravy	14.95
Hake en papillote with black bean & ginger sauce, clams & king prawns	16.95
Char-grilled Aberdeen Angus rump steak, skinny fries, tomato, red onion & chilli salad, béarnaise sauce	22.95

Sides

Wok'd greens 3.65	Maris Piper chips 2.95	Buttered greens 3.65
	Creamy Maris Piper mash 3.45	
	Fresh leaf & herb salad, garlic croutons & Roman dressing 3.95	

Desserts

Pineapple & mint singhara, "ginger" jelly, coconut sorbet <i>Great with Chateau Haura, Bordeaux</i>	5.95
Apple & cinnamon crumble pie, Calvados parfait <i>Why not have a Calvados?</i>	5.95
Pistachio cake, pomegranate mousse & baby basil <i>Try our Moscato Passito, Italy</i>	6.45
Dark Belgian chocolate cheesecake, malted amaretto ice-cream <i>Complemented by a delicious PX sherry</i>	6.95
Sticky toffee pudding, butterscotch sauce & vanilla ice cream <i>Perfect with Campbells Rutherglen Muscat</i>	5.45
Stravaigin's trio of sorbets <i>Delicious with a glass of Perrier Jouët, Champagne</i>	4.25
Stravaigin's Ice Cream of the Day on an ANZAC Cookie <i>We can happily recommend a suitable liqueur to complement today's flavour</i>	4.65

Sticky wines

Denis Dubourieu, Chateau Haura, Bordeaux, 2004, 14%

Stunning, succulent Sauternes-style wine. Rich with honeyed apricot & nectarine fruit, hints of marmalade & vanilla - all in a beautifully well-balanced package.

70ml 3.75 500ml btl 25.95

Trentham Estate, Noble Taminga, New South Wales, Australia, 2003, 11%

Citrus & apricot aromas with luscious sweetness & a dry soft finish.

70ml 2.95 ½ btl 14.95

Moscato Passito DOC, Piedmonte, Italy, 2003, 13.5%

Flowery, spiced orange citrus character of dried Moscato grapes.

70ml 2.95 ½ btl 14.95

Campbells, Rutherglen Muscat, Victoria, Australia, N.V., 17.5%

Caramelised toffee & fig. Forget the pudding - this is a dessert in itself!

70ml 2.95 ½ btl 14.95

Cheese

Tobermory Cheddar: Sgriob-Ruadh Farm, Isle of Mull

A gold medal winner – grassy, unpasteurised tangy & strong!

Ardrahan: Kanturk, Cork, Ireland

Pasteurised cow's milk with a pungent, nutty aroma & rich texture

Dunsyre Blue: Ogscastle, Lanarkshire

Humphrey Errington's unpasteurised cow's milk cheese, subtly creamy with a real blue kick

Landana Rosso: Bodegraven, Holland

Mould enhanced by washing in wine; an unusual memorable flavour mixing sweet goat's milk with earthy savoury edges.

Ossau Iraty: Bearn & Basque, Pyrenees

Sweet, fudgy flavours with grassy, floral elements from this ewe's milk cheese

Cheddar plate- Isle of Mull cheddar served with bannocks, chutney & grapes 4.95

Cheese Platter- select any cheeses served with bannocks, lavoche, hazelnut & Medjool date chutney.

3 cheese	7.95
5 cheese	10.95

Port & sherry

Quinta De Ventozelo, Ruby Reserva, Porto, Portugal, 19.5%

An impressive depth of colour coupled with massively concentrated dark, brooding fruit, this offers superb value & a richly warming, vibrant port. 70ml 2.90

Quinta De Ventozelo, Late Bottled Vintage, Porto, Portugal, 20%

Ventozelo's jaw-droppingly beautiful vineyards yield concentrated, complex grapes with which to make this dense, complex style of LBV. 70ml 3.60

Quinta De Ventozelo, 10 Year Old Tawny, Porto, Portugal, 19.5%

Best enjoyed slightly chilled, aged tawny port is one of life's great pleasures. Hints of caramel, dried orange peel & liquorice on the nose. Toffee, dried fruits, hints of hazelnut & coffee on the palate. Very long & very moreish!
4.95 (70ml)

Grant Burge 10year old Tawny, Australia, 19.5%

The Aussie version of port. Sweet & mellow with lots of Christmas cake flavours 70ml 3.85

El Candado, Pedro Ximenez, Jerez, Spain, 18%

A Sherry that goes great with cheese. Like eating handfuls of sultanas. Rich & unctuous. 70ml 2.95

**By just doing exactly what we've
always done Stravaigin finds itself
ticking all the latest food fashion boxes**

**-
So we're crowing about it.**

Bacon from Ramsays of Carluke, curers of distinction since 1857.

Seafood as always from Macallums of Troon.
James, Junior and John – the three wise men.

In season a couple of driven hippies from Arran
supply organic herbs leaves, fruit & vegetables.

Organic breads & fresh organic herbs
produced from the fine hands of Andy Wilson (A Different**Breid**).

Garth from Roots & Fruits has been delivering
our vegetables since day one.

Our venison comes from Carsphairn,
on the edge of the Galloway Forest.

The finest well-hung beef is from Mathers of Aberdeenshire.

All eggs whether fried, poached or scrambled, in hollandaise,
béarnaise or our own churned ice cream are free range.

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