

Wild Orchid Guest House

Dinner Menu

Starters

Fried Goats Cheese Served on a Warm Beetroot Salad, Toasted Walnuts with Balsamic Syrup. £6

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Soup of the Day Served with Home-made Bread and Butter. £5.50

Mains

Pan Fried Scottish 28day Aged, 10oz Sirloin Steak. Cut in house and cooked to your liking. Served with Mushrooms, Cherry Tomatoes, Garlic Butter, Chips and a Fiery Pink Peppercorn Sauce.

£19.50

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Classic Fish & Chips. Haddock Deep Fried in a thin Batter Served with Chips and either

Home-made Mint Crushed Peas or Salad with Tartar Sauce. £12.50

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Home-made and Hand Pressed in House 6oz Cheese Burger with Bacon, Gherkins, Home-made

Burger Sauce Served in a Pretzel Bun with Chips, Salad and Coleslaw. £13

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Deep Fried Scottish Whole Tail Scampi Served with Chips Home-made Tartare Sauce and Salad.

£12.50

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Roasted Mediterranean Vegetable and Sage Risotto With Flaked Parmesan and Toasted Pine Nuts.

£13.50

Dessert Menu

Home-made Baily's Crème Brûlée Served with a Home-made Shortbread Biscuit. £7

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Home-made Sticky Toffee Pudding served with Toffee sauce and Yard Farm Clotted Cream

Vanilla Ice cream. £6

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Vegan Chocolate Orange Tart Served with either Yard Farm Chocolate Ice Cream or Dairy free

Whipped Cream. £ 6

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A selection of 3 cheeses with Crackers, Pickles, Butter, Onion Marmalade & Fruit. £10