



Starters

- Soup Of The Day-Toasted Farmhouse Bread (v) £2.95
 Cullen Skink - Toasted Farmhouse Bread - £4.50
 Fresh Mozzarella Sticks – Spiced Tomato Salsa, Mixed Leaf Salad (v) - £3.55
 Haggis Fritters – Wholegrain Mustard Mayo, Salad Garnish - £3.75
 Steamed Shetland Mussels – Cider Cream Sauce, Toasted Farmhouse Bread - £4.95 / £9.50
 Wholetail Scampi – Tartare Sauce, Fresh Lemon - £3.50 / 7.50
 Poached Pear & Blue Murder Cheese Salad – Walnuts & Celery (v) - £3.95 / £7.95
 Seared Shetland Scallops – Stornoway Black Pudding, Butternut Puree, Bacon & Maple Dressing - £8.95 / £16
 Scottish Smoked Salmon – lemon, Capers, Shallots & Toasted Brown Bread - £4.50
 Prawn Cocktail – Homemade Marie Rose Dressing & Toasted Brown Bread - £3.95
 Homemade Chicken Liver Parfait - Served with Red Onion Chutney, Mini Scottish Oatcakes & Mixed Leaf Salad. - £3.95

From The Chargrill

- 8oz Beef Burger, Chicken Breast Burger or a Lightly Spiced Chickpea & Sweet Potato Burger (v) - £7.95**
Build Your Own With These Additional extras: Cheese, Smoked Bacon, Haggis, Smoked Apple-wood, Black Pudding - £1 each
 All our Burgers are served in a brioche bun, with seasoned fries, burger relish, tomato, gherkin, and red onion salad

Grills

- 8oz Rump Steak - £10.75**
8oz Sirloin Steak - £16.95
8oz Rib Eye Steak - £16.95
8oz Fillet Steak - £22.95
Flaming Garlic & Whisky King Prawns (6) - £14.95
Grilled Vegetable & Halloumi Skewers (v) - £8.95
Butterflied Chicken Breast - £9.50
 All Grills are served with Tomato, Flat cap Mushroom & Onion Rings plus a Choice of 1 side order

Coorie-in Classics

- Homemade Steak Pie – Served with Hand cut Chips, Fries or Mash & Seasonal Veg £8.45**
Beer Battered North Sea Haddock – Served with Hand cut chips or Fries, Garden Peas, Lemon & Tartare Sauce - £8.55
Haggis Neeps & Tatties – Haggis Served with Creamed Mash, Crushed Turnip & Whisky Mustard Sauce - £7.95
Mac 'n' Cheese (V) Served with Crisp Garlic Bread - £7.95
Add Smoked bacon £1.50/Add Leeks £1.50
Beetroot Risotto – Served with Crumbled Goats Cheese, Sundried Tomatoes & Pea shoots (v) - £7.95
Scottish Smoked Haddock – Cooked in a Apple-wood Cheddar & Chive Cream Sauce, Mustard Mash & Crispy Leeks - £12.95
Pan Seared Fillet of Sea Bream – Shetland Mussels, Herb Crushed Potatoes, Wilted Greens & a Dill Butter Sauce - £9.95
Chicken Caesar Salad – Served with Bacon & a Crispy Poached Egg - £7.95
Homemade Scotch Beef Lasagne – Served with Crisp Garlic Bread & Side Salad - £8.50
Coorie Inn Supreme – Chicken stuffed with black pudding served over garlic mash with pepper sauce - £8.95
Salmon – Pan fried salmon fillet, on creamy mashed potatoes with creamed leeks and market greens - £9.95

Side Orders - £2.50 Hand Cut Chips - Fries - Garlic Bread - Onion Rings - House Salad - Mash Potato - Sweet Potato Fries - Parmesan & Truffle Fries - Rocket & Parmesan Salad
Sauces -£1.25 Cracked Black Peppercorn Sauce - Whisky Mustard Sauce - Herb Butter Sauce - Garlic Butter - Chop House Butter

Desserts

- Sticky Toffee Pudding – Butterscotch Sauce & Vanilla Ice Cream - £4.25**
Scottish Raspberry & White Chocolate Cheesecake – Served with either Pouring Cream or Ice Cream & Raspberry Coulis - £4.25
Whisky Posset – Served with Scottish Shortbread & Marinated Brambles - £3.95
Chocolate Fudge Cake – Served Hot or Cold with Cream or Ice Cream - £4.25
Sticky Toffee Sundae - £3.95

Sunday Special -Roast Topside Of Beef – Served with Roast Potatoes, Mash, Seasonal Vegetables, Home-made Yorkshire Puddings & A Red Wine Jus £9.95

Monday - Thursday Special – Join Us Any Day Monday to Thursday And Receive a FREE Vanilla Ice Cream or Chefs Homemade Apple Pie



Hot Beverages

Americano £1.50	Flat White £1.75	Single Espresso £1.50	Double Espresso £2.10	Latte £2.85
Cappuccino £2.05	Mocha £2.05	Traditional Tea £1.50	Earl Grey £1.50	Fruit Tea £1.50
Hot Chocolate £2.25				

We also serve a selection of Liqueur coffees, just ask our server for more details

WHITE WINE

	125ml	175ml	250ml	Bottle
1. House White Wine	£2.05	£3.10	£4.15	£10.95
2. El Velero Verdejo Blanco, Valdepenas, Spain Green apple and citrus fruit on the palate with floral notes on the finish.	£2.60	£3.55	£4.95	£14.95
3. Footsteps Pinot Grigio, Veneto, Italy Clean and refreshing very popular grape with light elegant green apples and a gentle floral finish.	£3.00	£4.20	£5.60	£16.95
4. Casa Vista Sauvignon Blanc, Central Valley, Chile Delicious Grapefruit and tropical fruit flavours: the finish is Crisp and fresh	£3.00	£4.20	£5.60	£16.95
5. Short Mile Bay Chardonnay, South-Eastern, Australia Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey.	£2.90	£3.90	£5.45	£16.50
6. Vine Trail Viognier, Rapel Valley, Chile Peach, apricot and white blossom, balanced with a citrus acidity on the palate				£17.25
7. Le Bosq Blanc, Vin de France, French Delicate citrus and passion flavour with floral notes and a lively, dry finish.				£17.95

Rose WINE

	125ml	175ml	250ml	Btle
8. Whispering Hills White Zinfandel, California, USA Loads of fresh summer-fruit flavours and lively acidity. Medium-bodies to appeal to most palates, California's own Zinfandel	£2.60	£3.55	£4.95	£14.95

RED WINE

	125ml	175ml	250ml	Bottle
9. House Red Wine	£2.05	£3.10	£4.15	£10.95
10. El Velero Verdejo Temperanillo Tinto, Valdepenas, Spain Cherry-red Temperanillo that shows strawberry and fruits of the forest.	£2.75	£3.65	£4.90	£14.25
11. Luis Felipe Edwards Lot 18 Merlot, Rapel Valley, Chile - Soft, smooth, approachable Merlot with rounded cherries and spiced Plums.	£2.80	£3.80	£5.25	£15.95
12. Short Mile Bay Shiraz, South-Eastern, Australia Ripe blackcurrant and bramble fruit, with a hint of black pepper spice on the finish.				£16.95
13. Montepulciano d'Abruzzo Collezione Marchesini, Italy - Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey				£15.25
14. Rare Vineyards Malbec, Having achieved fame in Argentina, Malbec returns home. Lovely violet aromas, solid fruit flavours and a splash of spiced oak.	£2.90	£3.90	£5.30	£16.25
15. Between Thorns Cabernet Sauvignon, South-Eastern, Australia Blackcurrant and fruits of the forest backed by notes of chocolate and vanilla.				£17.95

SPARKLING WINE

	20cl btl	Bottle
Sant' Orsola Prosecco extra dry		£17.50
Bottega gold Prosecco Brut	£7.80	£29.50
Bottega rose gold Prosecco Brut	£7.80	£29.50

CHAMPAGNE

Moet & Chandon Brut Imperial Champagne	£34.25
Laurent- Perrier Cuvee Rose Brut	£59.95

DRAUGHT BEERS

Tennents (pint) £3.10	Tennents 80/- (pint) £3.10	Carling (pint) £3.10
Coors (pint) £3.45	Peroni (pint) £4.10	Stella Artois (pint) £3.20
John Smith (pint) £3.10	Belhaven Best (pint) £2.95	Strongbow (pint) £3.10
Dark Fruits (pint) £3.30	Guinness Stout (pint) £3.10	Heverlee (pint) £3.55



FOR MORE DRINKS TAKE A LOOK AT OUR DRINKS DIRECTORY FOR AN EXTENSIVE LIST OF COCKTAILS, SPIRITS, LIQUEURS, VERMOUTHS, MALTS, SHOTS, BOMBS & BOTTLED BEERS FROM ALL OVER THE WORLD

