



# The Allangrange

BAR | RESTAURANT | FUNCTIONS | HOTEL

SPRING / SUMMER MENU 2021



# The Allangrange

## **ALLERGEN KEY**

1. DAIRY
2. GLUTEN
3. NUTS
4. PEANUTS
5. CRUSTACEANS
6. MOLLUSCS
7. FISH
8. EGGS
9. CELERY
10. MUSTARD
11. SOYA
12. SESAME SEEDS
13. LUPIN
14. SULPHUR DIOXIDE

## **DIETARY KEY**

- V Vegetarian  
VG Vegan

# The Allangrange

## LUNCH MENU

CHEFS SOUP OF THE DAY	£4.95
Served with freshly baked bread *1, 2, 9	
HAGGIS PAKORA	£7.95
Our take on a classic favourite accompanied by fresh dressed salad & homemade chilli jam *1, 2, 10	
TOMATO & BASIL BRUSCHETTA	£5.50
Tossed in olive oil with rocket & balsamic dressing *2 v	
THE CLASSIC CLUB	£9.95
Chicken and lettuce and bacon with egg mayonnaise served with freshly dressed salad *2, 8, 10	
SCOTTISH CHEESE STEAK CIABATTA	£8.50
Steak and Orkney matured cheddar, with a crisp side salad *1, 2, 9, 10	
FISH GOUJONS & HOUSE CUT CHIPS	£8.50
Scottish Haddock, deep fried in beer batter with tartar sauce and a crisp salad *2, 7, 8, 10	
MACARONI AND CHEESE	£7.50
Served with garlic bread and freshly dressed salad *1, 2, 9, 8, 10, v	
BATTERED HADDOCK WRAP	£8.50
With mixed leaves and lemon & pesto mayonnaise with house cut chips *2, 7, 8, 10	
PULLED CHICKEN BURRITO	£9.95
With guacamole, refried beans and melted mozzarella and house cut chips *1, 2, 9, 10	
MOULES FRITES	£8.00
Steamed blue lip west coast mussels bound in your choice of a white wine or whiskey sauce with house cut chips and dipping bread *1, 2, 6	

## HOUSE SANDWICHES

Available as sandwich (white, brown or gluten free bread) Ciabatta or Baguette. Sandwiches can be toasted on request.

GOATS CHEESE	£6.95
Melted Goats cheese and red onion marmalade *1, 2	
HUMMUS AVO	£6.95
Hummus, avocado and sundried tomatoes *2, 12, v, VG	
HAM AND MUSTARD	£5.50
Honey roast ham & arran mustard *2, 10	
ROAST CHICKEN	£6.95
Roast chicken in a garlic and herb mayo *2, 8, 10	
EGG AND CRESS	£5.50
Egg and cress *2, 8, 10	
CHEESE	£6.50
Orkney matured cheddar & coleslaw *1, 2, 8, 10	
TUNA	£6.50
Tuna mayonnaise and red onion *2, 7, 8, 10	

All sandwiches served with dressed leaves and house slaw \*8, 10

## SIDES

HALLOUMI FRITTERS *v	£6.95
HOUSE CUT CHIPS	£2.95
ONION RINGS (2)	£3.50
HOUSE SALAD (10)	£2.95
SLAW (10)	£2.95
NACHOS choose from:	£6.95
HAGGIS	
VEGGIE HAGGIS	
PULLED CHICKEN (1,2,9,11)	
LOADED FRIES choose from:	£6.95
HAGGIS	
VEGGIE HAGGIS	
PULLED CHICKEN (1,2,9,11)	

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# Dinner Menu

## STARTERS

SOUP OF THE DAY *1,2,9	£4.95
Chef's soup of the day served with freshly baked bread.	
DUCK CONFIT SALAD	£8.95
Warmed duck leg confit salad served with our homemade sweet plum dressing.	
GRILLED HALLOUMI	£5.95
Served on a salad of roasted sweet potato, rocket and Pecan nuts, and. Finished with a honey glaze. *1,3,V	
FIRED-UP CRABCAKES	£6.95
Scottish. crab bound in golden breadcrumbs with crisp, dressed leaves and a fiery remoulade. *1,2,5,10	
HAGGIS PAKORA	£7.95
Our take on a classic favourite – accompanied by crisp, dressed leaves and out-house chilli jam. *1,2,10	
WEST COAST MUSSELS	£8.00
Steamed mussels in your choice of a white wine or a whisky sauce and served with freshly baked bread. *1,2,6	
LANGOUSTINES ALLA BUSARA	£9.50
Fresh, local langoustines tossed in a rich tomato sauce and served with crusty bread. *1, 2, 5	

## SIDES

HALLOUMI FRITTERS *v	£6.95
HOUSE-CUT CHIPS	£2.95
ONION RINGS *2	£3.50
HOUSE SALAD *10	£2.95
SLAW *10	£2.95
NACHOS choose from:	£6.95
*1,2,9,11	
HAGGIS	
VEGGIE HAGGIS	
PULLED CHICKEN	
LOADED FRIES choose from:	£6.95
*1, 2, 9, 11	
HAGGIS	
VEGGIE HAGGIS	
PULLED CHICKEN	

## MAINS

HIGHLAND VENISON HAUNCH *1,2,9	£21.00
Pan-fried venison haunch steak served with Parmentier potatoes, green beans and a bacon and mushroom jus.	
WEST COAST MUSSELS	£15.50
Steamed West Coast mussels in your choice of a white wine or a whisky sauce and served with freshly baked bread. *1,2,6	
LANGOUSTINES ALLA BUSARA	£18.50
Fresh, local langoustines tossed in a rich tomato sauce and served with crusty bread. *1, 2, 5	
SPRING RISOTTO	£15.50
Spring vegetable and wild garlic risotto served with garlic bread. *9, VG	
ALFREDO LINGUINE	£14.95
Bound in a creamy, Cajun-style sauce – available with chicken or seafood. *1, 2, 5, 6, 7, 8	
TWICE-COOKED PORK BELLY	£16.95
Scottish pork marinated in Thistly Cross cider and served with roasted sweet potato, roasted veg and an apple sauce. *9, 14	
FISH 'N' CHIPS	£14.95
Scottish haddock, deep-fried in a Black Isle Blonde beer batter. Served with house-cut chips, tartar sauce and a crisp salad.*1, 2, 9	
BEEF SHORT RIBS	£21.00
Marinated in Black Isle Blonde beer and served with a choice of mashed potato or house-cut chips, roasted vegetables, Chef's BBQ sauce and rocket salad. *2,9, 11, 14	
SCOTTISH SIRLOIN STEAK	£26.50
10oz steak with roasted vegetables, cherry vine roasted tomato rocket salad. Served with house-cut chips and Black Isle Blonde battered onion rings with a choice of sauce. *1, 2, 9, 10, 14	
Sauces to choose from: whisky, pepper, garlic butter or. Scottish blue murder cheese.	

\*Allergens and dietary info, see allergen and dietary key

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# Dinner Menu

## BURGERS

Our very own in-house burgers served in a toasted brioche bun. Burgers are accompanied by salad, dill pickles, Black Isle Blonde beer-battered onion rings, slaw and house-cut chips.

£14.95

- HIGHLAND 8OZ BEEF BURGER \*1, 2
- SCOTTISH 8OZ VENISON BURGER \*1, 2
- MUNLOCHY FRIED CHICKEN BURGER \*1, 2, 8, 9, 10
- HALLOUMI & HONEY BURGER \*1, 2, v
- MUSHROOM & SAGE BURGER \*1, 2, 9, v

## SCOT DOGS

Scottish-made artisan hot dogs served in a toasted baguette. All Scot dogs are accompanied by salad and house-cut chips.

THE ORIGINAL SCOT DOG £12.50

Unmistakably original Scot dog in a bun. Job done. \*2, 10

THE BARD DOG £14.00

Completed by adding haggis, smoked cheddar and crispy onions. \*1, 2, 10

THE DANE DOG £14.00

Finished with remoulade, crispy and raw onions, mustard and sliced pickles. \*2, 8, 10, 14

## PIES

Pies are served with a choice of boiled baby potatoes or house-cut chips and roasted vegetables.

SCOTTISH STEAK & ALE PIE £16.50

Tender Scottish beef cooked in Black Isle Blonde beer, with a rich gravy. \*1, 2, 8, 9, 14

CULLEN SKINK PIE £16.50

Scottish smoked haddock, sauteed leeks and potato bound in a rich, creamy sauce. \*1, 2, 8, 9

## DESSERTS

WHITE CHOCOLATE BLONDIE £8.00

Served with Miele's chocolate gelato. \*1, 2

FUDGE CHEESECAKE £8.50

Chef's own cheesecake made with Orkney Fudge and served with a Scottish berry compote. \*1, 2

BANANA SPLIT £7.50

An 80s classic with a twist... caramelised banana with Miele's gelato, fresh cream, wafers, chocolate and a berry coulis. \*1, 8

ETON MESS £7.00

Crushed meringue, fresh cream and Scottish berries combine to bring you this classic dessert. \*1, 8

STICKY TOFFEE PUDDING £8.00

Homemade pudding with a toffee sauce and Miele's vanilla gelato. \*1, 2, 8

ALLANGRANGE CHEESE BOARD £9.50

Selection of Scottish cheese served with Hebridean oatcakes, celery, fresh fruit and our house chutney. \*1, 2, 9

CHURROS \*1, 2 £6.50

Traditional Spanish fried pastry, sprinkled with cinnamon sugar. Served with warm fudge, toffee sauce and Miele's vanilla gelato.

MIELE'S GELATO \*1, 8, 3 Two scoops £3.50

Please ask for flavours. Three scoops £4.50

\*Allergens and dietary info, see allergen and dietary key

# The Allangrange

## FEED THE BAIRNS!

Two courses £10  
Three Courses £12

### WEE STARTER

#### SOUP OF THE DAY

Chef's choice of soup, served with fresh bread. \*2

#### CHEESY GARLIC BREAD

Toasted bread with garlic butter and topped with parmesan \*1, 2, V

#### CHEF'S SALAD

Insert description here \*10, V

### WEE MAINS

#### MACARONI CHEESE, HOUSE-CUT CHIPS & SALAD

Served with house cut chips and salad \*1, 2, 9, 10, V

#### BANGERS & MASH WITH GRAVY

House sausages with creamy mash \*1, 2, 9

#### FISH GOUJONS

Served with house cut chips and salad \*2, 7, 8, 10

#### CHEESE & TOMATO CIABATTA PIZZA

Served with house cut chips \*1, 2, 9, V

#### CHICKEN GOUJONS

Served with house cut chips and salad \*2, 10

#### 4OZ BEEF BURGER

Served with house cut chips and salad \*1, 2

### WEE DESSERTS

#### SUNDAE

\*1, 2, 3, 8

#### MIELE'S GELATO

Please ask for flavours. \*1, 8, 3

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## BEAUTIQUE LEMONADES

Fentimans Gently Sparkling Elderflower £2.50  
Light, delicate and packed full of floral flavours. Made using natural elderflower extract, this quintessentially British drink delivers a clean, dull-bodied taste.

Fentimans Dandelion & Burdock £2.50  
Infusions of dandelion and burdock roots, combined with natural flavours to create the unmistakable taste and aroma of this definitive classic.

Summer House Scottish Raspberry Lemonade £2.50  
Handmade in Aberdeenshire, this tangy and vibrant drink is formed through pressing fresh Scottish raspberries and combining them with sparkling lemonade. Best served chilled... catching up with good friends.

## ALLANGRANGE MOCKTAILS

Two Metres On The Beach £3.00  
A fusion of fresh orange and cranberry topped up with sweet berry grenadine to deliver a beautiful and vibrant punch.

Nojito £3.50  
Apple juice meets freshly muddled mint and lime, topped off with lightly sparkling Scottish water. Everything about it is refreshing.

## THE CLASSICS

(Diet) Coke	DRAUGHT PT	£2.60
	GLASS	£2.00
	BOTTLE	£2.20
Lemonade	DRAUGHT PT	£2.60
	GLASS	£2.00
(Diet) Irn Bru	CAN	£2.20
Fanta	CAN	£2.00
J20	BOTTLE	£2.20
	APPLE & RASPBERRY	
	ORANGE & PASSIONFRUIT	
Appletise	BOTTLE	£2.20
Schweppes	BOTTLE	£2.20
	GINGER BEER	
Fentimans	BOTTLE	£2.20
	INDIAN TONIC	
	PINK GRAPEFRUIT TONIC	



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## WHITE

	125ml	175ml	250ml	750ml
<b>Bad Eye Dear, Sauvignon Blanc</b> France, 11.5% Medium-dry with citrus fruit flavours. Pairs well with vegetable dishes, goats cheese and shellfish and, of course, our local mussels.	£3.95	£5.25	£6.75	£18.95
<b>Ponte, Pinot Grigio</b> Italy, 12.5% Dry with green fruit flavours. Pairs well with vegetable dishes, mushrooms, shellfish and, of course, our sautéed local mushrooms.	£3.95	£5.25	£6.75	£18.95
<b>Bay of Fires, Pinot Gris</b> Australia, 13% Medium-dry with melon flavours. Pairs well with spice, pork, mushrooms and, of course, our twice-cooked pork belly.				£21.95
<b>Arido Chardonnay</b> Argentina, 13.5% Medium-dry with buttery flavour. Pairs well with chicken, trout, pork and, of course, our chicken Milanese.				£23.95
<b>Reserve de Mirou, Picpoul de Pinet</b> France, 13.5% Dry with citrus flavours. Pairs well with poultry, cured meats and vegetable-cased dishes and, of course, our chicken Milanese.				£28.00
<b>Chablis 1er Cru, France, 13%</b> Dry with grapefruit flavours. Pairs well with pork, tuna, cured meats and, of course, our Scot Dogs.				£33.00
<b>Rimat, Sairia Albarino, Spain, 12%</b> Dry with lemon flavours. Pairs well with spice, shellfish, goats cheese and, of course, our halloumi and honey burger.				£33.00

## ROSÉ

	125ml	175ml	250ml	750ml
<b>Bad Eye Deer, White Zifandel, USA, 11.5%</b> Sweet with ripe strawberry flavours. Pairs well with beef, lamb, goats cheese and, of course, our beef short ribs.	£3.95	£5.25	£6.95	£19.95
<b>Eslandon Luminiere, Germany, 13%</b> Dry with berry flavours. Pairs well with spice, fruit, white fish and, of course, our Fish 'n' Chips.	£4.75	£5.95	£7.95	£23.95





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RED	125ml	175ml	250ml	750ml
<b>Plate 95, Merlot, Chile, 13%</b> Astringent with plum and chocolate flavours. Pairs well with beef, veal, lamb and, of course, our Beef Burger.	£3.95	£5.25	£6.75	£18.95
<b>Bad Eye Deer, Shiraz Cabernet, Australia, 13.5%</b> Smooth with red berry flavours. Pairs well with beef, lamb, chicken and, of course, our Beef Short Ribs.	£3.95	£5.50	£7.50	£22.95
<b>The Federalist, Cabernet Sauvignon, USA, 13.9%</b> Bold with black fruit flavours. Pairs well with beef, veal, pasta and, of course, our Sirloin Steak.				£26.00
<b>The Guv'nor, Spain, 14%</b> Bold with oak and plum flavours. Pairs well with beef, veal, lamb and, of course, our Venison Haunch.				£28.00
<b>Primus, Carmanere, Chile, 14%</b> Bold with oak and blackberry flavours. Pairs well with beef, pasta, poultry and, of course, our Steak & Ale Pie.				£28.00
<b>The Hipster, Cotes de Bourg, France, 12%</b> Bold with dried fruit and oak flavours. Pairs well with beef, game, veal, poultry and, of course, our Beef Short ribs.				£31.00
<b>Ruffino, Chianti, 14%</b> Bold with spice and dark fruit flavours. Pairs well with beef, veal, poultry and, of course, our Steak & Ale Pie.				£32.00
SPARKLING	20cl			750ml
<b>Gancia Prosecco, Italy, 10.5%</b> Light and fizzy with green apple flavours. Pairs well with cured meats, shellfish and vegetable-based dishes. Perfect as an aperitif.	£7.50			
<b>Gancia Prosecco, Italy, 12%</b> Light and fizzy with green apple flavours. Pairs well with cured meats, shellfish, vegetable-based dishes and, of course, our local mussels.				£23.95
<b>Champagne Dumangin Brut NV, France, 12%</b> Bold and fizzy with apricot flavours. Pairs well with pork, shellfish, mild and soft cheese and, of course, our Fired-up Crab Cakes.				£49.00

# The Allangrange

## PIZZA THURSDAYS

2 Pizzas + 2 Sides  
£24.00

### MARGHERITA

Tomato base topped with mozzarella & fresh basil leaves \*1,2  
£11.50

### SCOTCHIANO

Tomato base topped with mozzarella, haggis & chilli jam \*1,2,10  
£12.50

### VEGAN

Hummus base topped with vegan mozzarella, pine nuts, rocket,  
roasted sweet potatoes & chilli jam \*2  
£13.50

### PEPPERONI

Tomato base topped with mozzarella and pepperoni \*1,2  
£12.00

### VEGETARIAN

Tomato base with mozzarella, sliced mixed peppers, red onion,  
sweetcorn & mushrooms \*1,2  
£12.00

### PULLED CHICKEN

Tomato base with mozzarella, pulled chicken, jalapeños & crispy onions \*1,2,9  
£12.50

### HAM & CHEESE

Tomato base with mozzarella & sliced ham \*1,2  
£12.00

### FOUR CHEESE & ROAST PEPPER

Tomato base with mozzarella, cheddar, parmesan  
& Strathdon blue cheese \*1,2  
£13.00

\*Allergens, see page 2.

PIZZA MENU

The Allangrange

**SUNDAY LUNCH  
SHARING BOARDS**

£14.50 pp

**CHOOSE FROM:**

HIGHLAND ROAST BEEF

CHICKEN

SWEET POTATO, CASHEW & APRICOT TART

**ACCOMPANIED BY:**

Scottish black pudding

Roasted Vegetables

Roast Potatoes

Buttered Parsley Potatoes

Home Made Yorkshire Puddings

Red Wine & Thyme Jus

SUNDAY LUNCH