ASH

EVENING
Vegetarian & Vegan
MENU

APPETISERS

Soup of the Day 8 VEO
served with a crusty bread and butter

Crispy Potato Skins 10 VEO GF
with tomato salsa & garlic mayonnaise

Sweet Chilli Mushroom Pakora 15 VE
north indian style fritters with green salad & sweet chilli sauce

Asparagus & Green Salad 12 VE
with olive oil & lemon dressing

MAIN COURSES

Broccoli & Veg Stroganoff 25 VEO GFO
seasonal vegetables, mushrooms, peppers & onion in a mustard cream sauce tossed with penne pasta

Thai Green Vegetable Curry 26 VE
with bamboo shoots, timbale of rice & crispy popadum hat

Penne Al'Arrabiata & Breaded Mushrooms 25 VE GFO
classic spicy ragu sauce with toasted garlic bread

Beetroot & Vegetable Burger 25 VEO GFO
served on a toasted bun with mayo, chips, salad, coleslaw and onion rings

add for no extra cost:

cheddar cheese - vegan cheese - blue cheese - mushrooms - onion rings

Kale & Vegetable Fritters 25 VEO
with vegetables in a tomato cream sauce with a timbale of rice

Asparagus & Vegetable Pie 25 VEO GFO
with tomato & basil sauce topped with pie lid and served with chips & peas

Herbed Vegetable Tempura Salad 25 VE
with soy & ginger dipping sauce in oil & vinaigrette dressing

PUDDINGS

Fresh Fruit Salad with Whipped Cream 12.50 VEO GF
finished with raspberry coulis

Hot Banana Fritter Surprise 12.50 VEO
served with vanilla ice cream topped with coconut flakes & butterscotch sauce

Vegan Ice Cream / Sorbet 12.50 VEO
a light, refreshing, dairy-free frozen dessert made with fresh fruit. ask your server for today's selection.

SIDE ORDERS

Chunky Chips 3.50
Vegetarian Onion Rings 3.50
Mixed Green Salad 3.50 GF
Sautéed Garden Vegetables 3.50 GF
Garlic Bread with Butter / Vegan Butter 3.50
Timbale of Rice 3.50 GF

GF Gluten Free GFO Gluten Free Option
VE Vegan VEO Vegan Option GF Gluten Free GFO Gluten Free Option

Our prices all include VAT. Service charge not included on your bill, however a discretionary service charge of 10% will be added to parties of 8 or more.
*Last food orders: Please ensure complete food orders are placed by 9pm as the kitchen closes promptly.

ALLERGENS
Dishes are prepared in our kitchens where all types of ingredients are used. Whilst care is taken, the use of shared equipment means we can't guarantee that your food and drink will be entirely free from allergen contact. Please notify your server about all food allergies.

While carefully prepared on site, some fish may contain bones.

*Some Dishes Contain Eggs and Dairy

EVENING
Fine Cuts of Meat & Sustainable Fish
MENU

APPETISERS

Soup of the Day 8
served with crusty bread and butter

Haggis, Neeps & Tatties 14
a traditional combination with a whisky onion sauce

Crispy Potato Skins 10 GF
served with tomato salsa and garlic mayonnaise

Classic Prawn Cocktail 16.50 GFO
juicy north atlantic prawns tossed in creamy marie-rose dressing on a bed of salad, served with toasted garlic bread

Tempura of Tiger Prawns 18
5 coastal prawns accompanied by a thai soy & ginger relish

Sweet Chilli Chicken Pakora 15 GF
north indian style fritters with salad and sweet chilli sauce

ASH SPECIALITIES
Served with Selected Fresh Market Vegetables

Lamb Shank 32
with a rich rosemary jus on herbed mashed potatoes

Chicken Balmoral 26.50
chicken breast stuffed with haggis in a creamy whisky onion sauce, served with butter mash

Thai Green Curry
Vegetarian 26 Chicken 28 Tiger Prawn (8) 30
bamboo shoots with a timbale of rice and crispy popadum

Breaded Mushroom Carbonara 24
penne pasta in a classic mushroom, bacon, & white wine sauce, garnished with breaded mushroom, parmesan cheese & garlic bread

Salmon Fillet 29 GF
on a bed of creamy asparagus mash with chive butter sauce

Beef Steak Stroganoff 28
mushrooms, peppers and onions in a creamy mustard sauce tossed in penne pasta

Kale & Vegetable Fritters 25
with vegetables in tomato cream sauce & a timbale of rice

TOSSED SALADS

Fresh Flaked Salmon 25 GF
flaked salmon, green leaves, potatoes in olive tapenade dressing with toasted garlic bread

Herbed Vegetable Tempura 25
with soy & ginger dipping sauce on salad leaves with peppers, tomatoes, cucumber, celery & carrot in oil and vinegar dressing served with toasted garlic bread

HIGHLAND FAYRE

Beef Steak Pie 25
diced steak cooked with mushrooms, celery and carrots topped with a puff pastry lid, with chips & peas

North Sea Haddock & Chips 25
in guinness batter, with home made tartare sauce, chunky chips, garden peas and fresh lemon

Chicken & Mushroom Pie 25
in a creamy white wine sauce, topped with a puff pastry lid served with chips and peas

Glenmorangie Chicken 25 GF
served with malt whisky & onion sauce with a timbale of rice

Vegetable & Asparagus Pie 25 GFO
in a creamy tomato sauce, topped with a puff pastry lid served with chips & peas

Scotch Beef & Cheese Burger 25
scotch beef slider in a toasted brioche bun with cheddar cheese, salad leaves, tomatoes, red onion, mayonnaise and relish with chunky chips, crispy onion rings and coleslaw

STEAKS

Sirloin Steak 10oz 35 GFO
with roast cherry tomatoes, mushrooms, onion rings, chunky chips and coleslaw

Charred Ribeye Steak 8oz 32 GFO
with roast cherry tomatoes, mushrooms, onion rings, chunky chips and coleslaw

Peppercorn Sauce 3 Mushroom & Onion Sauce 3

PUDDINGS

Baba au Rhum Cake 12.50
infused in dark rum syrup served warm with vanilla ice cream

Créme Brulée 12.50
with caramelised topping and our own shortbread

Hot Banana Fritter Surprise 12.50
with coconut ice cream, coconut flakes and butterscotch

Famous Sticky Toffee Pudding 14.50
with lashings of hot treacle sauce & vanilla ice cream

Ice Cream & Banana Explosion 14.50
a trio of ice cream served with bananas, raspberry and chocolate sauces

Sorbet 12.50
a light, refreshing, dairy-free frozen dessert made with fresh fruit. ask your server for today's selection.

Grand Cheese Sharing Platter 35
a selection of 6 scottish & continental cheeses served with celery, grapes, apples, olives, pickled onions, cherry tomatoes, mixed crackers, scottish oat cakes and a sweet mango & fruit dip and hummus

All prices listed in this menu are in UK Pounds (GBP)

ASH

Contemporary Scottish Cuisine

ASH

Evening
Menus