

## ***Come and enjoy a good hearty meal with Us***

### **Starter Menu**

**Haggis Pakora - £7** Tempura battered haggis, Arran mustard & whisky mayo (VGO)

**Crispy Chicken Bao Buns - £7** Crispy shredded chicken tossed in sweet chilli sauce, sesame seeds & spring onion (VGO)

**Grilled Goats Cheese - £6.95** Goats cheese round grilled with aromatic herb crumb, served with spiced fig chutney & a rocket salad (VG)

**Traditional Scottish Cullen Skink - £8** Traditional Scottish chowder with smoked haddock & potatoes

**Soup of the Day - £5.95** House made soup of the day with fresh bread (V) (VG) (GF)

### **Main menu**

**Flat Iron Steak - £17** 8oz Flat iron steak served with roasted garlic crushed potatoes, Salsa Verde, buttered broccoli & roasted beetroot (GF)

**Hunters Chicken Schnitzel - £14.50** Breaded chicken breast, topped with a smoked tomato & BBQ sauce, crispy bacon, melted mature cheddar, served with homemade chips

**Ord Arms Signature Burger - £15** Prime steak burger, loaded with maple glazed pulled pork, crispy fried onions, streaky bacon, monetary jack cheese & cheese sauce

**Chicken Balmoral - £14.75** Haggis stuffed chicken wrapped in streaky bacon, served with sauteed new potatoes, seasonal roasted vegetables, peppercorn sauce

**Butternut Squash Risotto - £12.95** A comforting creamy dish, perfect for everyone (V) (VG) (GF)

**Rigatoni Primavera - £12.95** (V) (VG) (GF) Pasta with roast vegetables in a tomato and garlic sauce

### **Classic & Lunchtime menu**

**Sausage & Mash - £12** Murdoch Brother sausages, slow cooked in a rich gravy, served with chive mash, roasted vegetables and crispy fried onions

**Steak & Ale Pie - £14.95** Slow cooked Scottish beef in a rich gravy with local ale, seasonal vegetables with a choice of chips, mash or new potatoes

**Fish & Chips - £14.95** Beer battered Scottish haddock, home-made chips, tartar sauce & peas (GFO)

**Mac & Cheese - £14.50** Macaroni pasta in a Red Leicester & mozzarella bechamel sauce, topped with herb crumb, served with chips & garlic bread. Add bacon, black pudding, haggis for £1.50 supplement (GFO)

**Classic Cheeseburger - £12.95** Beef burger topped with cheese, brioche bun, burger sauce, tomato and lettuce, served with chips & coleslaw (VGO)

## Sunday Lunch menu

### Starters

**Soup of the day - £5.95** House made soup of the day with fresh bread (V) VG) (GF)

### Main Course

**Roast Beef - £14.95** Roast Potatoes, Yorkshire pudding & Seasonal roast vegetables

**Chicken Balmoral - £14.95** Served with Roast Potatoes & Seasonal roast vegetables

**Scampi & Chips - £12.95** Served with chips, salad and tartare sauce

**Rigatoni Primavera - £12.95** (GF) (V) VG) Pasta with roast vegetables in a tomato and garlic sauce

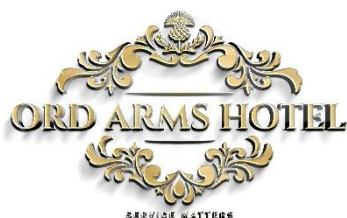
### Dessert

**Selection of Ice Creams - £1.50** per scoop

Please ask your server for today's flavours

**Apple Crumble - £6.95** served with vanilla ice cream

GF- Gluten Free, GFO - Gluten Free Option available, V-Vegetarian, VG - Vegan, VGO - Vegan Option available



## Wine List

We are delighted to offer our handpicked range of wines for your enjoyment. Selected from around the world with the professional input from our suppliers, we have focused on delivering quality blended with the "Ord Arms value" commitment. We hope you enjoy our selection to enhance your meal or simply savour the wine itself.

### White Wine

<b>ANCORA PINOT GRIGIO</b>	Italy	<b>£21.00</b> ***
It retains an easy drinking style with ripe citrus aromas and red apple flavours on the palate. A clever and modern interpretation of a quaffing Pinot Grigio!		
<b>CAPE WILD CHENIN BLANC</b>	South Africa	<b>£25.50</b>
A dry refreshing wine, tropical fruit & peach on the palate.		
<b>WILD HOUSE CHARDONNAY</b>	South Africa	<b>£24.00</b>
Fresh, expressive citrus, light oakiness. great with white meat & fish.		
<b>IL TRALLICIO TREBBIANO</b>	Italy	<b>£21.00</b> ***
The 100% Trebbiano grapes are early harvested from vineyards in Emilia Romagna. Fermentation is in stainless steel.		
<b>EL NINOT DE PAPER BIANCO</b>	Spain	<b>£24.00</b>

## White Wine *continued*

Lightly floral, citrus aromas. The palate is gently fruity with citrus and green apple characters, and fresh acidity on the finish.

**FALSE BAY SAUVIGNON BLANC** **South Africa** **£25.00**

Sustainable, wild yeast, fabulous seaside Sauvignon from the Southern Hemisphere sunshine.

## Red Wine

**IL TRALLICIO SANGIOVESE** **Italy** **£21.00** \*\*\*

Bright, fruity aromas and appealing cherry and damson characters on the palate.

**KARU MERLOT** **Chile** **£21.00** \*\*\*

Rounded light flavoursome cherry fruit with a clean smooth finish.

**CAPE WILD SHIRAZ** **South Africa** **£24.00**

hand-harvested and carefully sorted, with 50% of the blend undergoing malolactic fermentation in 300 and 600 litre French oak barrels (10% new oak) after natural fermentation in stainless steel tanks.

**TIERRA ALTA CABERNET SAUVIGNON** **Chile** **£24.00**

Full on redcurrant and blackcurrant and cedar like aromas, and very appealing sweet fruits on the finish.

**STAPHYLE IRIS MALBEC** **Argentina** **£26.50**

Soft, round, and enveloping!

**CONVIVIALE MONTEPULCIANO D'ABRUZZO** **Italy** **£24.50**

Rich, robust and red from old vines that over-deliver on both flavour and value

## Rose Wine

**MIRABELLO PINOT GRIGIO ROSE** **Italy** **£22.00** \*\*\*

A dry, fresh and fruity rose with delicate aromas of red berries. Crisp and lively on the palate with good intensity of ripe berry and red cherry fruit. Made from Pinot Grigio with just enough Pinot Nero to give it that wonderful blush.

## Prosecco

**LE DOLCE COLLINE PROSECCO** **Italy** **£22.00**

A deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate with characters of soft ripe stone fruits.

**LE DOLCE COLLINE PROSECCO 20CL BOTTLE** **Italy** **£7.50**

A deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate with characters of soft ripe stone fruits.

## House Wine

Our House Wines are indicated with \*\*\* and can be ordered by the glass OR by the bottle.

175ml Glass £5.50

250ml Glass £7.95