

Come and enjoy a good hearty meal with Us

Starter Menu

Soup of the Day (V) (VG) (GF) - £7 House made soup of the day with a bread roll

Haggis Bon-Bon (VGO) - £8.50 Breaded Haggis balls, served with neep puree & whisky sauce and pea shoots

Hoisin Bao Buns (VGO) - £8.75 Slow braised pork shoulder, pulled and bound in hoisin sauce, topped with sesame seed, fresh chilli, served with Asian slaw

Traditional Scottish Cullen Skink (GF) - £10 A Scottish favourite, traditional smoked haddock chowder with leeks & potatoes served with a bread roll

King Prawn Skewers (GF) - £9 King prawns, grilled in a garlic & sweet chilli butter, topped with a fragrant mango salsa, finished with a citrus salad & mango puree

Grilled Chicken Skewers (GF) - £8.95 Chicken fillets marinated in a satay sauce, skewered & grilled, served with salad & a peanut dip, drizzled with fresh mint yoghurt

Ord Arms Classic & Burger Menu

Mac & Cheese (GFO) - £15.50 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

Fish & Chips (GFO) - £16.95 Beer battered Scottish haddock, home-made chips, tartare sauce & peas

Spicy Bean Burger (V) (VG) - £14.95 Spicy bean burger, topped with cheese, served in a brioche bun with burger sauce, tomato & lettuce, chips & Asian slaw (vegan cheese available)

Classic Cheeseburger - £14.95 6oz Beef burger topped with cheddar cheese, served in a brioche bun, with burger sauce, tomato and lettuce, served with chips & coleslaw

Ord Arms Signature Burger - £18.95 Prime steak burger, loaded with maple glazed pulled pork, crispy bacon, fried onions, Monterey Jack cheese, cheese sauce, chips & Asian Slaw

Side Orders – All £4

Chips

Coleslaw

Garlic Bread

Pepper Sauce

Crushed Potatoes

Roasted Veg

Main Menu

Smoked Haddock & Pea Risotto (VGO) (VO) (GF) - £18.75 Vibrant green pea risotto, bound with butter & parmesan, topped with smoked haddock

Herb Crusted Salmon (GFO) - £19.75 Pan fried salmon, served with garlic crushed potatoes, stem broccoli, finished with a lemon & dill sauce, chive oil

Flat Iron Steak (GF) - £22 8oz Flat iron steak served with crushed potatoes, carrot puree, Salsa Verde, buttered green beans

Venison Haunch - £24.95 Locally sourced venison, served with parmentier potatoes, roasted vegetables, green beans & a redcurrant sauce

Pan Fried Chicken (GFO) - £18 Butterflied chicken marinated in rosemary, honey & lime, served with crispy kale, sauteed new potatoes & chorizo

Harissa Marinated Cauliflower (V) (VG) (GF) - £15.50 Served with mediterranean cous-cous, plant-based mint & lime yogurt

Summer House Salad (V) (VG) (GF) - £12 Crispy lettuce & mixed leaf, cucumber, red onion, peppers, olives, sundried tomato & pomegranate tossed in our house dressing **Add**

Goats cheese for £3.50

Chicken for £4.50

Prawns for £5

Bar Menu

Salt & Chilli Chips - £7

Chicken Goujons & Chips - £12.50

Loaded Fries, topped with cheese & burger sauce - £13 (add bacon £1.50)

Loaded Nachos, served with cheese, jalapenos, salsa and sour cream - £10

Soup & Sandwich - £11.50

Dessert Menu

Sticky Toffee Pudding - £8 House made sticky toffee, served with a rich toffee sauce & vanilla ice cream

Lemon Tart - £9 Homemade lemon tart served with raspberry ice cream & crushed meringue

White Chocolate & Raspberry Sundae - £8 White chocolate & hazelnut sauce, raspberries, meringue pieces, white chocolate pieces, whipped cream & vanilla ice cream

Vegan Banana Cake - £8 Homemade banana loaf, served with fruit compote & vegan ice cream

Cheese board - £12 Selection of Scottish cheeses, oatcakes, chutney, grapes

Selection of Ice Creams – 1 Scoop £1.50 – 2 Scoops £2.50 – 3 Scoops £3.50

Sunday Lunch Menu

Starters

Soup of the day (V) (VG) (GF) - £7 House made soup of the day with fresh bread

Main Course

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

Roast of the Week - £14.95 Roast Potatoes, Yorkshire pudding & Seasonal roast vegetables

Smoked Haddock & Pea Risotto (VGO) (VO) (GF) - £18.75 Vibrant green pea risotto, bound with butter & parmesan, topped with smoked haddock

Summer House Salad (V) (VG) (GF) - £12 Crispy lettuce & mixed leaf, cucumber, red onion, peppers, olives, sundried tomato & pomegranate tossed in our house dressing

Add

Goats cheese for £3.50

Chicken for £4.50

Prawns for £5

Selection of Ice Creams - £1.50 per scoop Please ask your server for today's flavours

Sticky Toffee Pudding - £8 House made sticky toffee, served with a rich toffee sauce & vanilla ice cream

Wednesday Club Menu – 2 courses for £12.95 – 1 course for £9.95

Exclusively for over 60's – small portions

Starters

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

Haggis Bon-Bon (VGO) - Breaded Haggis balls, served with neep Puree & whisky sauce and pea shoots

Main Course

Classic Cheeseburger - 6oz Beef burger topped with cheddar cheese, served in a brioche bun, burger sauce, tomato and lettuce, served with chips & coleslaw

Mac & Cheese (GFO) - 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

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

Summer House Salad (V) (VG) (GF) - Crispy lettuce & mixed leaf, cucumber, red onion, peppers, olives, sundried tomato & pomegranate tossed in our house dressing

Add

Goats cheese for £2.00

Chicken for £3.00

Prawns for £3.50

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

ANCORA PINOT GRIGIO	Italy	£21.00 ***
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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!

CAPE WILD CHENIN BLANC	South Africa	£25.50
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A dry refreshing wine, tropical fruit & peach on the palate.

WILD HOUSE CHARDONNAY	South Africa	£24.00
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Fresh, expressive citrus, light oakiness. great with white meat & fish.

IL TRALLICIO TREBBIANO	Italy	£21.00 ***
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The 100% Trebbiano grapes are early harvested from vineyards in Emilia Romagna. Fermentation is in stainless steel.

EL NINOT DE PAPER BIANCO	Spain	£24.00
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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
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Sustainable, wild yeast, fabulous seaside Sauvignon from the Southern Hemisphere sunshine.

Red Wine

IL TRALLICIO SANGIOVESE	Italy	£21.00 ***
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Bright, fruity aromas and appealing cherry and damson characters on the palate.

KARU MERLOT	Chile	£21.00 ***
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Rounded light flavoursome cherry fruit with a clean smooth finish.

Red Wine continued

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**