

Guildford Arms Menu

Soup of the day *with crusty bread* £4.50

Fish Chowder *with crusty bread* £7.50

Pate of the day *with oatcakes & onion relish* £5.90

Prawn & Spring Onion Fritters *with garlic aioli* £7.60

Mushroom & Parmesan Tartlet *with green pesto* £6.80

Smoked Chicken Breast *with apple & ginger salsa* £7.80

PLEASE ASK ABOUT OUR EXTENSIVE RANGE OF SCOTTISH CASK & CRAFT BEERS

Salmon Fillet *with Mornay sauce.* £16.50

Veggie Wellington *of Mushroom, spinach, brie, hazelnut* £12.30

Steak & Ale Pie *Orkney Dark Island ale & Aberdeen Angus steak* £12.95

Pork Shoulder Thai Green Curry *with Basmati rice & naan bread* £12.95

Crombies Sausage Of The Day *on creamed mash with onion gravy* £9.95

Chef's Prime Scottish Beef Burger *on toasted brioche bun, with chips & coleslaw* £11.95

Add Blue Murder Stilton, Apple Smoked Cheddar or Smoked Bacon £1.00 each.

East Coast Haddock *breaded & deep fried with chips & garden peas* £12.95

Shetland Mussels *in creamy garlic & white wine sauce, chips & crusty bread* £12.80

Venison Haunch *cooked pink with Stornoway black pudding, red wine sauce* £19.95

Haggis Neeps & Tatties £9.95 *Starter* £4.95 *Vegetarian Haggis available. Whisky sauce for haggis* £1.50

Chicken Breast, Stuffed With Haggis, *wrapped in smoked bacon with black pepper sauce* £15.95

Lamb Rump, *cooked pink with Rosemary Gravy* £19.50

Char Grilled Rib-Eye or Sirloin Steak *21 day hung 8oz Tweed Valley beef with mushroom & blue cheese sauce or black pepper sauce* £22.50

SELECTED DISHES SERVED WITH CHIPS OR POTATOES & CHEF'S CHOICE OF VEGETABLES

Ciabatta Sandwiches *Served with mixed leaves & bowl of chips*

Minute steak & sautéed onion ciabatta £10.20

Ham & apple smoked cheddar ciabatta melt £9.20

Apple smoked cheddar & onion relish ciabatta melt £8.90

***Sandwiches served Lunchtime only**

Food Allergies & Intolerances : before ordering please ask our staff if you want to know about our ingredients.

We operate a 10% service charge on tables/ groups of 6 or more.

When busy please remember, we don't serve fast food, we serve fresh food as fast as we can

WHITE, ROSÉ AND SPARKLING WINES

Sauvignon Blanc, Alvier, Chile - Young fresh & fruity, vibrant acidity, delicate finish £4.30/ 175ml, £6.10/ 250ml, £18.00/ Bottle 12% [2]

Rosé, White Zinfandel, Borrego Springs, California - Light medium sweet Rosé. £4.30/ 175ml, £6.10/ 250ml, £18.00/ Bottle 11% [3]

Unoaked Chardonnay, Katherine Hills, Australia - Young fresh, fruit driven style £5.00/ 175ml, £7.30/ 250ml, £21.00/ Bottle 12.8% [1]

Pinot Grigio, Villa Rosella, Italy - Fresh with notes of white flowers & apple. £5.20/ 175ml, £7.40/ 250ml, £22.00/ Bottle 12% [1]

Rouviere Rose, Chateau Routas, France - Crisp acidity & refreshing finish. £5.90/ 175ml, £8.40/ 250ml, £24.00/ Bottle 13% [2]

Sauvignon Blanc, Sacred Hill, Marlborough, NZ - Tropical fruits & lemon zest. £6.30/ 175ml, £8.80/ 250ml, £26.00/ Bottle 12.5% [2]

Chenin Blanc, De Waal Young Vines, South Africa - Refreshing, mouth watering wine full of tropical fruits. £22.00/ Bottle 12.5% [2]

Mandato Grillo, Terre Siciliane, IGT Sicily - Native grape variety, clean & fresh with subtle spicy hints. £22.00/ Bottle 12.5% [2]

Chardonnay Reserva, Torreon De Paredes, Chile - Vivid golden yellow. Toasty vanilla flavours, balanced acidity. £23.00/ Bottle, 12.5% [3]

Picpoul de Pinet, Terrasses de La Mar, France - Light delicate style, hints of peaches & apricots finish. £24.00/ Bottle 13% [2]

Sauvignon Blanc, Mar da Palha, Portugal - Fresh & aromatic nose, with fine intensity and freshness. £24.00/ Bottle 13.5% [2]

Goru El Blanco, Spain - Delicious blend of Moscatel & Chardonnay. Crisp & fresh, delicate aromatic notes. £24.00/ Bottle, 13.0% [2]

Prosecco Spumante Botter, Italy - Pale yellow colour. Delicately fruity, well balanced & light. £4.40/ 125ml, £26.00/ Bottle 11.5% [2]

Champagne Mumm Cordon Rouge, France - Aromas of lemon & grapefruit, hints of vanilla & honey. £38.00/ Bottle 12% [1]

1- 9 Classification of white wines. Driest wines are numbered (1) and the sweetest are numbered (9)

RED WINES

Merlot, Alvier, Chile - Intense wine, with deep ruby red colour. £4.30/ 175ml, £6.10/ 250ml, £18.00/ Bottle, 13.5% [B]

Malbec, Goyenchea, Mendoza, Argentina - Delicate nose, soft & fruity on palate. £5.00/ 175ml, £7.30/ 250ml, £21/ Bottle, 13.5% [D]

Shiraz, Katherine Hills, Australia - Aromas of dark berries, with a succulent palate. £5.00/ 175ml, £7.30/ 250ml, £21 Bottle, 14.2% [C]

Rioja, Bodegas LAN, Crianza, Spain - Elegant aroma with cherry & violet flavours, £5.70/ 175ml, £8.15/ 250ml, £24.00/ Bottle, 13.5% [D]

Cabernet Sauv, Marley Farm, Coonawara, Australia - Elegant with firm tannins. £6.30/ 175ml, £8.80/ 250ml, £26 Bottle, 14.5% [C]

Carmenere Reserva, Torreon de Paredes Chile - Black ripe fruits, supple & complex with firm tannins. £23 Bottle, 14.5% [C]

Pinot Noir, Sacred Hill, Marlborough, NZ - Aromas of cherry & baked raspberries, floral & savoury characters £24 Bottle, 13% [B]

Goru Monastrell, Jumilla, Ego Bodegas, Spain - Deep red colour. Fruity & flavourful with soft, ripe tannins. £24 Bottle, 14.5% [D]

Syrah Lomond, Cape Alguhas, S Africa - Beautifully integrated & elegant wine with supple, soft tannins. £24 Bottle, 14.0% [C]

Pinotage, De Wall, Stellenbosch, S Africa - An elegant modern style with silky texture & nice smoky notes, £24.00/ Bottle, 14% [C]

Cotes Du Rhone, Heritiers-Plantin, Mont-Redon France - Remarkably elegant, warm palate, gentle spices. £26 Bottle, 14.0% [D]

Chateau Petit Bois, St Emilion, France - Deep ruby colour, complex & fruity, notes of plums & liquorice. £28 Bottle, 13% [D]

Zin-phomaniac, Zinfandel, USA - Dark fruit aromas, spicy flavour & bold voluptuous mouthfeel. £28 Bottle, 14.9% [C]

Schola Saramenti Primitivo Italy - Spicy sun-drenched fragrance. Soft & fruity with good tannin. £28 Bottle, 13.5% [E]

A- E Classification of red wines. The lightest reds are labelled (A) and the most full-bodied are labelled (E)