



MHARSANTA

— restaurant & bar —

LUNCH MENU

v These dishes are made from ingredients that do not contain meat or fish. However we do not have a dedicated preparation or cooking area for vegetarian food. If you suffer from a food allergy or intolerance, please speak to our staff about the ingredients in your meal when making your order. Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone or separate dedicated fryers. Dishes may contain nut/nut derivatives. Our prices include vat at the current rate.

A discretionary service charge of 10% will be added to tables of 8 or more.

LUNCH

AVAILABLE MONDAY-FRIDAY 12PM-5PM, SATURDAY & SUNDAY 12-3PM

1 COURSE £9.95, 2 COURSE £13.95, 3 COURSE £16.95

STARTERS

HOMEMADE SOUP OF THE DAY
SERVED WITH FRESH SOURDOUGH (V)

WILD MUSHROOMS ON TOASTED SOURDOUGH
IN A GARLIC AND CREAM SAUCE WITH
SHAVED GRANA PADANO (V)

ARBROATH SMOKIE CULLEN SKINK
TRADITIONAL SMOKED HADDOCK, POTATO,
ONION & CREAM SOUP SERVED WITH
FRESH SOURDOUGH AND BUTTER

MACSWEENS HAGGIS CROQUETTES
WITH WHISKY CREAM SAUCE

RED PEPPER & GOAT'S CHEESE CROQUETTES
WITH SWEET CHILLI SAUCE

STORNOWAY BLACK PUDDING FRITTER
WITH FRIED SOURDOUGH AND A POACHED EGG

MAINS

FRESHLY LANDED SCOTTISH FISH & CHIPS
HAND BATTERED PETERHEAD HADDOCK FILLET SERVED WITH THICK CUT CHIPS & TARTARE SAUCE

MHARSANTA STEAK & SAUSAGE PIE
SERVED WITH THICK CUT CHIPS & SEASONAL VEG

MINCE 'N' TATTIES
ABERDEEN ANGUS MINCE & BUTTERED MASH WITH POACHED EGG

BACON CHEESE BURGER
¼LB PRIME SCOTTISH STEAK BURGER TOPPED WITH SCOTTISH BACON AND CHEDDAR.
SERVED IN A BRIOCHE BUN WITH HOUSE SAUCE, TOMATO AND CHOPPED LETTUCE

MACARONI CHEESE
WITH 4 SCOTTISH CHEESES & PARMESAN, TOPPED WITH A CRISPY CRUM
& SERVED WITH FRIES OR GARLIC BREAD

SHETLAND ISLAND MUSSELS
WITH A RICH GARLIC, CREAM & WHITE WINE SAUCE. SERVED WITH FRENCH FRIES

MHARSANTA CLUB SANDWICH
TRIPLE DECKER WITH CHICKEN BREAST, BOILED EGG, BACON, LETTUCE, TOMATO & MAYONNAISE

FRESH SCOTTISH HAGGIS BURGER
QUARTER POUND FRESH SCOTTISH BURGER TOPPED WITH HAGGIS,
CHEESE & CARAMELISED ONIONS IN A BRIOCHE BUN SERVED WITH FRIES

VEGGIE HAGGIS BURGER
MACSWEENS VEGGIE HAGGIS & MOVING MOUNTAINS VEGGIE BURGER
WITH ONION JAM, TOMATO AND BURGER SAUCE IN A BRIOCHE ROLL. SERVED WITH FRIES

GOAT'S CHEESE, AVOCADO & ROASTED RED PEPPER SALAD
WITH MIXED LEAVES, RED ONION & CHERRY TOMATO IN A CITRUS VINAIGRETTE DRESSING

DESSERTS

HOMEMADE CHEESECAKE
ASK YOUR SERVER FOR TODAYS FLAVOUR

STICKY TOFFEE PUDDING
SERVED WITH VANILLA ICE CREAM

CHOCOLATE WHISKY BROWNIE
SERVED WITH FRESHLY WHIPPED CREAM