THE NORMANDY MENU

STARTERS

CHEFS SOUP OF THE DAY (GFA, VEG, VE) £7.00 Served with warm Bread & Butter

BRUSCHETTA POMODORO (VEG, VEA, GFA) £7.50
Toasted Italian Bread topped with marinated Tomato, Basil and Balsamic Reduction

GAMBAS AL AJILLO (SPANISH KING PRAWNS) (GFA) £8.95
Pan Fried Spanish King Prawns and Sweet Chilli Bisque
served on a toasted Garlic Ciabatta

CHICKEN FAJITA SOFT SHELL TACO £8.50
Served with Red Pepper Salsa & Lime Mayonnaise

LINLITHGOW HAGGIS £8.95
Battered Fritters, Scotch Whisky &
Arran Mustard Mayo (VEG AVAILABLE)

BREADED GOATS CHEESE (VEG) £8.00 Breaded Goats Cheese and Sun-Dried Tomato, served with garlic Mayo

BURGERS

All burgers served on toasted brioche bun with lettuce, red onion, beef tomato, relish & fries

CLASSIC STEAK £16.95 6oz Steak

CLASSIC CHEESE £17.95 6oz Steak & Cheese

BLACK & BLUE £18.95
Pulled Brisket & Blue Cheese

GRILLED CHICKEN £16.95
Marinated Chargrilled Butterfly Breast

SCOTSMAN £18.95

Butterfly Breast, Smoked Bacon, Linlithgow Haggis & Peppercorn Sauce

LOUISIANA VEGAN CHICK'N BURGER £15.50 Plant Based

MAINS / FAVOURITES

80Z BLACK ANGUS RIBEYE STEAK (GF) £32.00

Served withTripple cooked Chips, roast Tomato and Mushroom Choice of Sauces

Peppercorn / Red Wine Jus / Blue Cheese Cream

GOLDEN EAST COAST BATTERED HADDOCK £17.95

Served with Triple Cooked Chips, Homemade Tartar Sauce, Herb Crushed Peas & Lemon

AYRSHIRE CHICKEN PIE £16.95

Chicken & Linlithgow Blaggis, Pepper Cream Sauce, Market Vegetables & Buttered Chive Mash

KING PRAWN LINGUINE £18.50

With Lemon & Tarragon White Wine Cream

CHICKEN TIKKA MASALA £17.50

With Coriander Rice and Toasted Naan Vegetarian option available

SALT AND CHILLI TOFU (VEG, VE) £14.00
Served with Sweet Potato Fries, Lettuce Salad
& Yakitori Dressing

TENNESEE BBQ SHORTRIB OF BEEF £25.00
Served with Piri Piri Fries & Apple Slaw

LINGUINE CARBONARA (GFA) £14.95 With Egg Yolk, Smoked Pancetta & Grana Padano

TRADITIONAL BOLOGNAISE (GFA) £16.50

Tossed through Linguine Pasta, finished with Grana Padano and Black Pepper

CHILLI CON CARNE (GFA) £16.50 With Dark Chocolate, Fragrant Rice & Homemade Sour Cream

PANZANELLA SALAD (VEG, VE, GFA) £14.00 Tomato, Basil, Red Onion, Crouton, Olive Oil & Balsamic PIZZA

All pizzas hand stretched with Tomato Sugo & Fior Di Latte

SPICY MEAT FEAST £16.00
Pepperoni, Chorizo & Buffalo Chicken

PEPPERONI £15.00 Halal Pepperoni & Hot Honey

HAGGIS & RED ONION £15.00 Haggis, Red Onion & Rocket

MARGHERITA (VEG) £14.00 Mozzarella & Parsley

VEGETARIANO (VEG) £14.00 Red Onion, Peppers & Mushroom

SIDES

ALL £4.95

BUTTERED CHIVE MASH (GF, VEG)

HONEY ROAST VEGETABLES (GF, VEG, VEA)

BATTERED ONION RINGS (VEG, VE)

GARDEN SALAD (GF, VEG, VE)

FRIES (VEG, VE)

PIRI PIRI FRIES (VEG, VE)

BUFFALO FRIES (VEG, VE)

Please inform our Restaurant staff if you have any food allergies or dietary requirements when ordering your meal

THE NORMANDY WINE LIST

White Wine

 Taste
 175ml
 75cl

 1
 Ponte
 £6.80
 £28.00



Pinot Grigio Venezie, Italy

Very light and neutral, revealing just a hint of green fruit

1 Ocarina £6.50 £27.00

Sauvignon Blanc



Juicy tropical notes are well balanced with a refreshing kick of acidity

2 Gulara £6.40 £26.00 Chardonnay



Australia

Clean and fresh with melon and apple fruit flavours, and a crisp finish

2 Millstream £28.00



Chenin Blanc
South Africa

Light and fresh with an attractive quince and pear character

Cloud Island £38.00

Sauvignon Blanc

New Zealand

Fresh and juicy with tropical fruit

flavours and zingy acidity

RED WINE

B Ocarina Merlot £6.50 £27.00



Chile

smooth finish

Lovely juicy plum fruit character, which shows hints of spice on the

D Las Ondas £6.50 £27.00

Cabernet

Sauvignon



Valle Central, Chile

A juicy full bodied red wine that has plenty of dark fruit on the nose and palate

D Gulara Shiraz £6.80 £28.00

Australia



A juicy, youthful red with plenty of bramble fruit and a hint of pepper

C Dead Man's Dice Malbec £31.00

Argentina

Deep and vibrant Malbec with an intense nose of plum, damson and

dark chocolate aromas

C Finca de Oro Rioja £34.00



Spain

A surprisingly refined and complex mid bodied red, showing dark fruit, spice and oak aromas

ROSÉ WINE

Taste 175ml 75cl

3 Ponte Pinot £6.80 £28.00

Grigio Rosato



Italy | (V) (Ve)

A fresh and youthful off dry wine that has a lovely rose petal pink colour

6 Jack & Gina £6.40 £26.00 Zinfandel Rosé



California

Medium-sweet with delicious red fruit flavours and plenty of lively acidity

SPARKLING & CHAMPAGNE

Taste 125ml 75cl



Treviso, Italy

Extra Dry

Ponte Prosecco

Clean, dry and crisp, with a creamy finish

£7.40 £34.00

2 Ponte Prosecco £36.00 Rosé Brut Italy | (V) (Ve)



Floral and red fruit, creamy finish; this is a light and off-dry sparkling rosé

1 Champagne £89.00



H. Lanvin & Fils Brut NV

France

France Golden in colo

Golden in colour with fine bubbles this elegant Champagne is fresh on the nose with a rounded toasty palate

drinkaware.co.uk for the facts | PLEASE DRINK RESPONSIBLY





