

The Struy Inn Bar & Restaurant

Opening Times

Thursday, Friday, Saturday & Sunday from 5pm

(Food served from 6pm)

Starters

Soup with bread or oatcakes (Ve) (GF) 7,50

Fish cakes with siracha alioli (GF) £11

Fattoush salad with crispy chickpeas (Ve) £8

Haggis fritters with bacon mayonnaise £10

Mains

Chicken supreme, cumin new potatoes, tikka masala sauce, sautéed spinach (GF) £17

Highland Venison and red wine stew with mashed potatoes and seasonal veg (GF) £17

Locally sourced Breaded Haddock, mushy peas, homemade tartare sauce and chips £15

Baked Sea trout, crushed new potatoes, braised fennel, lemon & capers beurre noisette, crispy skin £18

Grass fed Steak (ask for cut availability), chips, rocket and sundried tomato salad, peppercorn or chimichurri sauce £28

Roasted celeriac steak, chicory, herby crème fraiche, chimichurri sauce, served with a side of chips (Ve) (GF) £15

Burgers

Highland Coo burger

2x3oz homemade grass fed beef burger & salad on a brioche bun with coleslaw and chips (add cheese, bacon - £1 each) £15

Veggie friendly burger

Grilled Portobello mushroom, smoked aubergine spread, rocket, sundried tomato on brioche bun (Ve) (add cheese £1) £14

Sides £3,50

Chips

Veg

Boiled new potatoes

Desserts £8

Amber's Sticky toffee pudding with toffee sauce and ice cream (GF)

Warm Fruit pie and ice cream (Ve) (GF)

Homemade cheesecake (ask for today's flavour)

Chocolate and Ale cake with Chantilly cream

Ask for our selections of ice creams

Some of our local suppliers

Cairnurenan Farm (Beef and Venison)

Woodside croft (eggs)

Bell's (fish)

Tollie Croft (some of our veg)

And, when the season is right, we'll be our own suppliers for fruit. We have apples and pear trees in our garden!