

# EVENING MENU



ANNANDALE ARMS HOTEL  
SINCE 1760 MOFFAT

Hotel · Bar/Cafe · Restaurant · Events

## Sharers

Marinated Kalamata and Nocellara Olives. £4.25 (VE)

Bread and Oil. £5.50 (VE)

Harissa Hummus – served with toasted chickpeas and pitta bread. £6.50(VE)

Nachos – tortilla chips topped with cheese, tomato salsa and sour cream. £12.95 (V)

Antipasti to share – tomato bruschetta, sun dried tomatoes, selection of olives, cheese, fruits and vegetables. A selection of finest cured meats £13.50

## Starters

Homemade soup of the day – served with bread and butter. £5.95

Cullen Skink – a traditional smoked haddock, potato and chive soup with a home baked roll. £7.75

Bruschetta – crispy garlic crostini topped with basil pesto and tomato, onion and red pepper sambal. £7.95 (V)

Arancini – risotto balls with spinach with sun dried tomato and cheese in breadcrumbs, served with homemade sweet chili jam. £7.95 (V)

Moffat Munchie – locally made prize winning haggis wrapped in filo pastry with a horseradish and red currant sauce. £6.95

Prawn Cocktail – king prawns in a lightly spiced marie rose sauce, served with brown bread and butter. £8.95

Wedges of brie tossed in our own seasoned breadcrumbs with redcurrant jelly. £7.75

Chicken Liver Pate – served with toasted rustic bread and butter (gluten free bread

## Sides

Onion rings £3.95

Tenderstem broccoli £3.50

Sweet potato fries £3.95

Mac n cheese £4.50

French fries £3.95

Pigs in blankets £3.95

Vegetables of the day £3.50

Garlic Bread, 4 slices £4.25

Side salad £3.50

Halloumi fries £4.50

Home made coleslaw £3.50

Mozzarella sticks £4.50

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## Mains

Beef and Ale Pie – prime diced scotch beef slowly braised in ale until tender and topped with freshly baked puff pastry, served with mashed potatoes, seasonal greens and gravy. £14.95

Chicken Leek and Smoked Ham Pie - topped with freshly baked puff pastry, served with mashed potatoes, seasonal greens and gravy. £14.95

Poachers Pie – diced venison, pigeon, pheasant, rabbit marinated then slowly braised in Guinness until tender and topped with freshly baked puff pastry. £15.95

Fishcakes – our own fishcakes made using Scottish Salmon, bradon rost (hot smoked salmon) and strips of smoked salmon with a saffron mayonnaise and a crunchy apple, spring onion, celery, fennel slaw. £14.75

Gammon Steak – succulent gammon steak with choice of free range egg or grilled pineapple or why not have both for £1 extra. Served with chips, garden peas and grilled tomato. £15.95

Pollo Valdostana – chicken breast topped with Italian ham and cheese with a tomato and basil sauce. £13.95

Sweet potato and red onion marmalade tart – served with a mixed salad and fries. £14.95 (VE,GF)

Slightly spiced tomato and lentil moussaka. £12.95 (V)

Fish and Chips – freshly battered fillet of haddock served with your choice mushy or garden peas and chips. £13.95

Scampi – breaded wholetail scampi – served with chips, peas and tartare sauce. £14.25

Sausage and mash – succulent Cumberland sausage served with creamy buttery mashed potato, seasonal vegetables and rich onion gravy. £13.95

Haggis Neeps and Tatties – locally made haggis with mashed potatoes and neeps. £12.50

Roast of mint marinated chump of lamb set on mixed root vegetables with a lamb jus. £18.50

## Salads

### Chicken Caesar Salad

Classic crunchy green salad showcasing chicken, lettuce, croutons, egg and parmesan.

£11.95

### Classic Garden Salad

Mixed leaf salad served with a choice of either balsamic or caesar dressing.

£10.95

### Greek Salad

Salad of feta, cucumber, olives, green pepper, red onion and tomatoes.

£11.95

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## The Annandale Grill

### Burgers

Char-grilled burger – classic burger, homemade chicken or grilled beef burger in a brioche bun with lettuce tomato and burger sauce, served with fries and coleslaw. £12.95

Choose to enhance your burger;

Cheese £1, bacon £1.50

Succulent, hot and spicy chilli coated chicken breast burger topped with chilli jam in a brioche bun with salad and chips. £12.95

Vegetarian burger – classic plant based pate in a homemade seeded bun with lettuce, tomato and burger sauce, served with fries and coleslaw. £13.95

Choose to enhance your burger;

Vegan cheese £1.50

### Steaks

8oz Rump Steak with wild garlic butter, seasonal salad and chips  
£18.99

Sirlon Steak 8oz 28 day aged  
£20.49

Fillet Steak 8oz 28 day aged  
£26.95

### Sauces

To add to your steak;

Peppercorn sauce £2.50

Diane sauce £2.50

Bernaise sauce £2.50

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## Desserts

Chocolate Brownie – a rich chocolate brownie with a warm chocolate sauce, topped with a scoop of vanilla ice cream £7.75

Our own creamy rice pudding with vanilla, a dusting of nutmeg and a scoop of vanilla ice cream £7.75

Tiramisu – a classic Italian dessert £7.75

Apple and blackberry crumble – served with custard £7.75

Lemon cheesecake – served with vanilla ice cream £7.75

Scot's marmalade pudding – sticky, steamed pudding with cream and marmalade sauce topped with a scoop of vanilla ice cream £7.75

Two scoops or ice cream or sorbet – choose from vanilla, chocolate, strawberry, passion fruit, mango or raspberry £4.50

## Choice of Tea or Coffee

### After Dinner Drinks

Espresso Martini – an 80s classic that is sure to wake you up! £7.95

Old Fashioned – rich, smooth and silky. A blend of whiskey, sugar, water, bitters and a little bit of orange. £7.95

Baileys – 50ml. £4.50