

THE BANDSTAND

dinner menu

SMALL PLATES AND STARTERS

SOUP OF THE DAY (GF, V, VE) homemade soup served with crusty roll	£5.90
CULLEN SKINK (GF) smoked haddock, potato and leek soup served with crusty roll	£8.90
BLACK PUDDING SCOTCH EGG served with wholegrain mustard mayo	£8.50
STEAMED WEST COAST MUSSELS (GF) served in sauce of the week, with sourdough bread or chips	£8.50
LAMB KOFTA (GF) served with blood orange and spring onion salad with mint yogurt dip	£7.90
BREADED COD TACOS SPICED JACK-FRUIT (VE on request) chilli and cumin breaded cod or spiced jack-fruit in soft tortilla with lime mayo, pink onions, coriander and toasted pine nuts	£7.90
ROASTED SQUASH, FETA AND SPINACH SALAD (V, VE on request) with a peanut and ginger dressing	£7.50

TO SHARE

DIRTY FRIES OR NACHOS (GF) warm tortilla chips or skin-on fries with a choice of beef chilli, pulled pork, haggis (not gf) or mixed bean chilli with melted cheese, jalapenos, sour cream and salsa	SINGLE £11.50 DOUBLE £16.90
SEAFOOD SELECTION (GF on request) smoked sea trout, cured herring, peppered mackerel and smoked mussels. with toasted sourdough and chive creme fraiche	SINGLE £12.50 DOUBLE £21.50

SIDES AND NIBBLES

GARLIC & THYME MARINATED OLIVES	£3.50
OLIVES WITH GOATS CHEESE	£3.80
SKIN ON FRIES add cheese £1	£3.00
SWEET POTATO FRIES	£3.50
GARLIC SOURDOUGH BREAD add cheese £1	£3.50
ONION RINGS	£3.50
CHEF'S COLESLAW	£3.00
HOUSE MIXED SALAD	£3.00
TRIPLE COOKED CHIPS add cheese £1	£3.50

ALLERGENS & DIETARY REQUIREMENTS

Please advise your server if you have any food allergies or dietary requirements
V - VEGETARIAN, VE - VEGAN, GF - GLUTEN FREE

MAINS

MORAY FIRTH HADDOCK AND CHIPS in local ale batter (GF on request) or panko breadcrumbs, with peas, skin on chips, tartare sauce and salad garnish	£16.00
HOMEMADE STEAK AND ALE PIE with shortcrust pastry, seasonal vegetables and skin on fries	£16.50
PANKO BREADED CHICKEN topped with melted cheese served with pesto linguine	£18.50
STEAMED WEST COAST MUSSELS (GF) served in sauce of the week, with sourdough bread or chips	£16.50
HERB ROASTED COD creamed potatoes, wilted curly kale, pearl onions with a saffron and chorizo broth	£20.50
SWEET POTATO AND CARROT ROSTI (V, VE on request) wilted spinach, ratatouille topped with a fried free range egg	£18.50
VENISON HAUNCH red wine poached pear, celeriac puree, black pudding, roasted carrot, spring cabbage and pickled bramble sauce	£22.50
ROASTED MONKFISH (GF) Roasted red pepper and tomato risotto with a red thai sauce and toasted sesame seeds	£21.50
GNOCCHI VERDI (V, VE on request) garden peas, mint, courgette, spinach and broccoli bound in a nettle pesto topped with shaved parmesan and pea shoots	£17.50
PAN SEARED DUCK BREAST (GF) sweetcorn puree, caramelised chicory, confit plum, dauphinoise potatoes and blueberry & port sauce	£22.50

FROM THE GRILL	
LOCALLY SOURCED SCOTTISH BEEF (GF on request) served with balsamic roasted cherry tomatoes, flat mushroom, skin on chips and homemade onion rings	
8oz SIRLOIN	£26.00
10oz SIRLION	£28.50
8oz RIBEYE	£27.00
ADD A SAUCE diane, whisky, peppercorn (all GF)	£3.00
BANDSTAND BURGERS all served with toasted bun with homemade coleslaw and chips	
6oz BEEF BURGER with baby gem lettuce, tomato relish, dill pickle and sliced tomato	SINGLE £14.50 DOUBLE £17.50
HARISSA-SPICED CHICKEN BURGER with roasted pepper, garlic aioli and baby gem lettuce	SINGLE £14.50 DOUBLE £17.50
BEETROOT, MUSHROOM AND QUINOA BURGER with red pepper hummus and baby gem lettuce	SINGLE £13.50 DOUBLE £16.50

add cheese or bacon - £1

Proud to serve our community and, wherever possible, we source our ingredients locally including meat from Bruce Clark butchers in Nairn, fruit & vegetables from Swansons in Nairn, Fish from Cluny Fish of Buckie, and Ice Cream from Rizza's of Huntly.

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SUNDAY ROAST (SUNDAYS ONLY)

ROAST BEEF, HONEY ROAST GAMMON, TURKEY OR DATE & NUT ROAST (VE, GF ON REQUEST) £15.00
served with seasonal vegetables, boiled potatoes, roast potatoes and yorkshire pudding

ADD ANY STARTER OR DESSERT £6.50
each

KIDS ROAST (Under 12s)
MAIN £9, 2 COURSE £12, 3 COURSE £14

DESSERTS

CHEESECAKE (V) £6.90
ask your server for today's choice

STICKY TOFFEE PUDDING (V,GF) £6.90
date and toffee sponge, warm toffee sauce and fresh pouring cream

POACHED PEACH ICE PARFAIT (GF) £6.90
mixed nut crumble and fresh berry compote

MOCHA TORTE (GF) £6.90
with caramel sauce

WARM WAFFLES (V,VE) £6.90
raspberry sorbet, fresh berries & berry coulis

ICE CREAM (GF on request) £2.00
served in a brandy basket
vanilla, raspberry ripple, chocolate

scottish tablet, clotted cream, mint choc chip £2.40
per scoop

TEA & COFFEE

ESPRESSO	£2.70	LATTE	£3.40
AMERICANO	£3.10	TEA	£2.70
FLAT WHITE	£3.40	BABYCCINO	£2.50
CAPPUCCINO	£3.40	HOT CHOCOLATE	£3.80
		add marshmallows	£0.50



INVERNESS
COFFEE
ROASTING Co.

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