



Three Mini Bread Rolls with Butter  
£4.00

Homemade Vegetable Soup  
with a Warm Bread Roll and Butter  
£4.00

Classic Prawn Cocktail  
Crisp Leaves, Fresh Prawns and Marie Rose Sauce  
£6.00

Breaded Brie Wedges  
with Dressed Leaves and Cranberry Sauce  
£6.00

Chicken Liver Pate  
Oatcakes and Isle of Arran Red Onion Marmalade  
£6.00

Haddock, Leek and Cheddar Fishcake  
Dressed Salad Leaves and Isle of Arran Red Onion Marmalade  
£6.00

Tomato and Mozzarella Salad  
Drizzled with Olive Oil and Balsamic  
£6.00

Haggis Bites with Creamy Whisky Sauce  
Dressed Salad Garnish  
£6.00



Pan Seared, Garlic Infused Chicken Breast  
on a bed of Roasted Chorizo and Vine Tomato Pasta  
£14.00

Oven Roasted Salmon Fillet  
with a Herb Crust, resting on Spring Onion Mashed Potato  
with a Rich Mussel Broth  
£16.00

Braised Lamb Shank  
Haggis Mashed Potato and Roasted Root Vegetables  
with a Rosemary and Mint Gravy  
£15.00

Slow Cooked Gammon Joint  
on a bed of Cheesy Mashed Potato, Roasted Root Vegetables  
with an Apple and Brandy Jus  
£15.00

Pumpkin and Sage Ravioli with Herb Butter  
accompanied by Garlic Bread and Dressed House Salad  
£12.00

Cumberland Sausage and Mash  
with Creamy Mashed Potato, Garden Peas and Onion Gravy  
£12.00

Butternut Squash, Spinach and Chickpea Curry  
on a bed of Fluffy Rice  
£11.00

## STOTFIELD HOTEL'S VOLCANIC ROCK STEAKS

*Our Black Rock Grill allows you to cook your steak at your table on the 430°C Volcanic Rock. The Volcanic Rock intensifies the flavour and provides the most amazing aroma's whilst offering a healthier option as no oil or fats are used.*

*Our Chefs simply begin the cooking process leaving you to finish your steak at your table to your liking.*

*Please choose your steak to be served on the Hot Rock or to be Cooked by our Chefs to Your Liking.*

8oz Prime Sirloin of Beef  
£18.00

8oz Prime Rib-Eye of Beef  
£24.00

All steaks are served with  
Chunky Chips, Homemade Battered Onion Rings, Grilled Tomato,  
Baked Field Flat Cap Mushroom and your Choice of Sauce

Cracked Black Pepper Sauce  
Béarnaise Sauce  
Dianne Sauce  
Garlic & Chilli Butter

Char-Grilled Chicken Breast with Cheddar and BBQ Sauce  
Chunky Chips, Corn on the Cob and Garden Peas  
£12.00

Traditional Haddock and Chunky Chips  
Mushy Peas, Tartare Sauce and a Wedge of Lemon  
£12.00

Breaded Scampi with Chunky Chips  
Mushy Peas, Tartare Sauce and a Wedge of Lemon  
£12.00

Homemade Steak, Mushroom and Ale Pie  
with Chunky Chips and Seasonal Mixed Vegetables  
£12.00

Stotfield Burger topped with Scottish Cheddar and Bacon  
Brioche Bun, Skinny Chips, Onion Rings, Tomato Relish and Coleslaw  
£12.00

Char-Grilled Chicken Breast and Bacon Burger  
Brioche Bun topped with Salad, Skinny Chips and Coleslaw  
£12.00

Goats Cheese and Beetroot Burger  
Brioche Bun topped with Salad, Skinny Chips and Coleslaw  
£11.00

Chicken Tikka Masala  
with Basmati Rice, Garlic & Coriander Naan and Poppadoms  
£12.00

PLEASE DO NOT TOUCH THE ROCK AS IT IS EXTREMELY HOT

### SIDE DISHES

Chunky Chips - £2.00

Skinny Chips - £2.00

Homemade Battered Onion Rings - £2.00

Homemade Coleslaw - £2.00

Garlic Bread - £2.00

Corn on the Cob - £2.00

House Dressed Side Salad - £2.00

Sticky Toffee Pudding  
Butterscotch Sauce and Vanilla Ice Cream  
£5.00

Apple and Cinnamon Crumble  
with Custard  
£5.00

Toasted Marshmallow Chocolate Brownie  
with Vanilla Ice Cream  
£5.00

Belgian Chocolate Cheesecake  
with Vanilla Ice Cream  
£5.00

Zesty Lemon Tart  
with Fruits of the Forrest Berries  
£5.00

Rhubarb & Strawberry Cheesecake  
Fruits of the Forrest Berries  
£5.00

Oreo Chocolate Brownie Sundae  
Vanilla and Chocolate Ice Cream and Chocolate Sauce  
£5.00

Trio of Ice Creams  
with a Cadburys Flake and Sauce  
£4.00

### TEA & COFFEE

Espresso - £2.00

Cappuccino - £2.50

Latte - £2.50

Macchiato - £2.50

Flat White - £2.00

Black Coffee - £2.00

English Breakfast Tea - £2.00

Irish Coffee - £5.00