



The above three course Set Menu is available at £20 per person. Guests on a Dinner, Bed & Breakfast rate can credit £20 towards their selection from the Bistro menu.



B A R &
B I S T R O



6.00pm-9.30pm

Inhale the aromas and savour the taste as you enjoy our hearty Highland dishes, prepared in our signature bûlas. Named after traditional Gaelic pots, the flavoursome aromas released from our bûlas will hearten you to refuel, refresh, and relax as you

*make yourself
at home.*



The House Specialty BùLAS

Hearty Highland dishes perfect for sharing and feasting with friends. Served with crusty bread and your choice of wild rice or pesto mash.
Served in pots for 1-6 people.

Starters

Soup of the Day (v)	£3.50
Bowl of homemade soup; chunks of crusty bread	
Seafood Chowder	£4.50
Swirl of double cream; chunks of crusty bread	
Pot of Prawns	£5.25
Half pint of whole prawns; dipping sauce	
Highland Game Terrine	£4.95
Smooth game mousse; raspberry dressing	
Brie and Black Grape Tartlet (v)	£4.50
Rocket & roasted pine nut salad; peach dressing	
Calamari	£4.75
Spicy crunchy coating; red pepper aioli	
Cous Cous Salad (v)	£4.95
Spicy vegetable cous cous salad; roast peppers; basil, garlic & olive oil dressing	
Haggis, Neeps & Tatties	£4.75
Rabbi Burns favourite; freshly caught highland haggis; turnip; potato	

Sharing Platters

Anti Pasti Highland Style	£12.50
Farmer's Platter: Smoked venison; smoked ham; duck; chicken; onion bread; green salad; cranberry & redcurrant dressing	
or	
Fisherman's Platter: Smoked salmon, halibut, trout, peppered mackerel; horseradish cream; granary bread; green salad; lemon dressing	

The Poacher's Bùlas	starter portion	£5.95
	main portion	£8.95
Loch Linnhe mussels; classic white wine & garlic sauce		
The Fisherman's Bùlas		£14.25
Mussels, haddock, shrimp, scallops, fresh & smoked salmon; light wine & coriander sauce, langoustines		

Daily BùLAS Selection

BùLAS for one	£12.50
BùLAS for two	£22.50

Each day we choose a selection of specialty pots to serve. Some of our more popular selections are listed below. Your server will let you know what is on offer today!

The Hearty Hamish Bùlas
Prime scotch beef; local ale, root vegetables
The Countryman's Tuscan Bean Bùlas (v)
Mixed beans; root vegetables; red wine & tomato sauce
The Laird's Bùlas
Local lamb slow-cooked Moroccan style; dried sweet fruits
The Ghillie's Bùlas
Local Game; port & redcurrant sauce, home-made dumplings
The Clansman's Bùlas
Marinated chicken breast; coconut chilli sauce
The Shepherd's Bùlas (v)
Fresh market vegetables; rich creamy sauce; herb crust

Alternative Main Courses

Tuscan Linguine (v)	£8.25
Sun dried tomatoes & herbs; rich creamy pesto sauce	
<i>(add seared chicken fillet for £3.00)</i>	
Salmon Squared	£10.70
Fillet of salmon; smoked salmon; white wine sauce; seasonal vegetables; pesto mash	
Warm Herbed Goat's Cheese (v)	£10.50
Mixed greens; roasted pepper; sesame seeds; coriander oil	
Tender Lamb Steak	£11.25
Red wine & rosemary; seasonal vegetables; pesto mash	
Baked Vegetable Rosti (v)	£8.95
Ratatouille of vegetables; yellow pepper sauce	
Aberdeen Angus Steak	£14.75
10oz sirloin; grilled tomato; onion rings; button mushrooms; seasonal vegetables; pesto mash	
Traditional Fish & Chips	£8.95
Homemade batter; fries; salad garnish	
Venison Sausages	£8.75
Onions; mash & gravy	
Fish Pie	£8.75
Haddock & prawns; creamy sauce	

Kids Menu

Children on Dinner, Bed & Breakfast rate can dine for free from our Kids Menu or for £7.50 dine from the Set Menu.

Main	£5.95
Wee Bùlas of the Day	
Penne Pasta & Tomato sauce (v)	
Kids Burger & Fries	
Tomato Soup (v)	
Fish Fingers & Fries	
Dessert	£3.25
Fruit Cocktail	
Banana Split	

Help us help them!

Throughout 2005 BùLAS Bar & Bistro is dedicated to supporting the victims of the Asian Tsunami. When you order selected bottles on our wine menu or our Fisherman's Bùlas, BùLAS and Forth Wines will each donate 50p towards the Tsunami appeal.

We thank you for your support.

We hope you enjoy your meal and we welcome comments and feedback to help us improve your experience. Please note that our head chef and his team have worked with our suppliers to eliminate modified ingredients from our menu.

Every care is taken to ensure that all the products and ingredients we use derive from a sustainable resource, either wild or farmed, responsibly.

With very few exceptions, the dishes on this menu come fresh from local shores, hills, or smokehouses.

Some of our menu items contain nuts. If you are allergic to nuts, please speak to our staff for recommendations.

We cannot guarantee that any dish will not contain traces of nuts.

Make yourself at home