

5th proof 30.6.10

ALBANNACH

Starters

Soup of the day	£6.00	Macswen Haggis Taster Served with neeps & tatties	£9.50
Cullen Skink soup Traditional Scottish smoked haddock soup	£6.50	Fresh oysters 6 Rock oysters, shallot red wine vinegar	£10.00
Crab risotto Crab & lobster tomato broth with orange tobiko	£8.50	Pan-fried king scallops Served with yellow & red pepper salsa & frisee salad with lardons	£11.50
Beef carpaccio Thinly sliced beef, rocket salad & shaved parmesan cheese	£8.50	Sausage board Specially made for Albannach: Spicy chipolata, Cumberland, Lincolnshire, & black pudding	£14.40

From the Grill

Filet mignon Our signature dish, served with potato rosti, baby spinach & Albannach sauce	£32.00	Scottish salmon filet Served with butter bean mash, orange & butter dill sauce	£16.50
Rump steak 225g £17.00 300g £18.50 Served with romero pepper, onion & mushroom garnish		Skate wing Served with baby leeks & butter & caper sauce	£17.00
Sirloin steak 225g £18.50 300g £21.50 Served with romero pepper, onion & mushroom garnish		Albannach burger Homemade served with beef tomato, bacon, cheddar cheese & spicy tomato salsa	£12.50
Grilled spatchcock chicken Marinated in coriander, oregano, garlic & parsley	£16.50	Spicy steak sandwich Grilled rump steak, romero pepper, tomato, chipotle mayonnaise in a twist ciabatta	£14.00
Black face lamb Marinated in cracked black pepper, served with garlic mashed potatoes & red wine jus	£21.00	Veal chop Served with asparagus, garlic mashed potatoes & Albannach sauce	£22.50

Salads

Goat's cheese salad Artichokes, beetroot, baby spinach, ruby chard & walnuts	£8.50
English garden salad New potatoes, runner beans, sundried tomatoes, french green beans, cheddar cheese & honey mustard dressing	£8.50
Chicken salad Grilled corn-fed chicken breast, mixed salad leaves, tomatoes, grilled sweet peppers, croutons & light Caesar dressing	£9.50

Mains

Traditional fish & chips With green peas mash & homemade tartare sauce	£14.50
Sun blushed tomato & basil risotto	£10.00
Macswen haggis Served with neeps & tatties	£16.50
Traditional steak & ale pie The finest cuts of beef slowly cooked with organic Caledonian ale, topped with fresh pastry crust	£16.50
Duck confit Served with pan seared savoy cabbage & caramelized plums	£16.50

Sides

Hand-cut chips	All £3.50
Neeps & tatties	Green beans with bacon & tomato
Mixed roasted vegetables	Tomato salad
	Mixed salad

Sauces

Albannach	All £2.50
Peppercorn	
Béarnaise	

There is a discretionary 12.5% service charge added to your bill
All of the above prices are inclusive of VAT at the current rate

7th proof 30.6.10

ALBANNACH

Wine list

Prosecco & Champagne

	175ml gls	Btl		175ml gls	Btl
Prosecco , ADAMI, Valdobbiadene, Bosco di Gica, Ita	£7	£35	Veuve Cliquot Rosé	£11	£70
Devaux Grande Reserve Brut NV	£9	£42	Laurent Perrier Rosé NV		£90
Devaux Grande Reserve Rosé NV		£50	Perrier Jouet Belle Epoque, '98		£150
Perrier Jouet Grand Brut NV		£55	Dom Perignon '00		£200
Veuve Cliquot Yellow Label NV		£60	Dom Perignon Rosé		£220
			Krug Grand Cuvee		£270
			Louis Roederer Cristal '00		£350

White Wines

	175ml gls	Btl
Il Banchetto Bianco, Ita '08	£5	£18.5
Maas Vallei, Chenin/Sauv blanc, SA '09	£5.25	£19.95
Petit Papillon Grenache Blanc, Vin de Pays d'Oc, Fr '08	£5.5	£21
Piropo Pinot Blanc, Arg '08	£6	£24
Valdivieso, Sauvignon Blanc, Chi '09	£6.5	£27
Divino, Cortese Produttori del Gavi, Ita '08		£28
Terra Alpina, Pinot Grigio, Veneto '07		£30
Madfish abd unwooded Chardonnay, Aus '08		£32
Riesling "H" Prinz von Hessen, Ger '07		£34
Friendly Gruner-Veltliner Laurenz V, Austria '08		£36
Springfield Estate Sauvignon Blanc Life from Stone, SA '08		£38
Cloudy Bay, Sauvignon Blanc, NZ '07		£41
Sancerre Blanc Domaine de la Chezatte, Fr '08		£43
Chablis Bouchard Aine & Fils, Fr '07		£46
Petaluma Adelaide Hills Viognier, Aus '06		£56
Puligny-Montrachet, Vieilles Vignes, Fr '03		£60
Meursault Cuvée Charles Maxime Latour Giraud, Fr '06		£70
Chassagne Montrachet 1er cru "Morgeot", Blain Gagnar, Fr '07		£90

Rosé Wines

	175ml gls	Btl
Petit Papillon Grenache Rose, Vin de Pays d'Oc, Fr '08		£22
Valdivieso Rose, Chi '08	£6	£25

Red Wines

	175ml gls	Btl
Il Banchetto Rosso, Ita '08	£5	£18.5
Maas Vallei, Pinotage/Shiraz, SA '09	£5.25	£19.95
Libertad Malbec/Shiraz, Arg '08	£5.5	£22
Saint Etalon Merlot, Vin de Pays d'Oc, Fr '07	£6	£24
Valdivieso, Cabernet Sauvignon, Chi '09	£6.5	£27
Alamos Seleccion Pinot Noir, Arg '08		£28
Cotes du Rhone, Alain Jaume, Fr '07		£32
Rioja Crianza, Dinastia Vivanco, Spa '05		£34
Knapstein Cabernet Sauvignon/Merlot, Aus '06		£37
Chianti Colli, Senesi Ita '07		£39
Mitchelton CV Shiraz, Aus '06		£40
Morgan, Twelve Clones, Pinot Noir, USA '06		£42
Journeys End Cabernet Sauvignon, SA '05		£44
Catena Malbec, Arg '06		£46
Chateau Viramiere St-Emilion Grand Cru, Bordeaux, Fr '04		£54
Châteauneuf du Pape, Château St-Jean, Fr '07		£65
Les Charmeuses Nuits St Georges Vieilles Vignes Nicolas Potel, Burgundy, Fr '05		£75
Brunello di Montalcino Poggio Alle Mura Castello Banfi, Ita '04		£95

Opening Times

Mon - Sat	12pm	-	1am
Sunday	12pm	-	7pm
Last food orders at 10:45pm			

Private dining room available for hire