

Evening Menu

STARTERS

Soup of the Day Served with Crusty Bread	£5.95	Scottish Salmon & Arbroath Smokie Mousse With Creamy Langoustine Bisque Sauce	£9.95
Gougeres Savory Choux Puff with Emmental & Gruyere Cheese	£7.75	Chef's Homemade Pate Toasted brioche & Homemade Winter Chutney	£7.95

MAIN COURSE

Aberdeen Angus Ribeye Steak With Sautéed Mushrooms, Tomato, Onion Rings & Chips	£26.75	Chicken Stroganoff Strips of tender Chicken with Mushrooms & Shallots in a Mustard & Crème Fraiche sauce served with Basmati Rice	£15.95
Steak Pie Topped with Flakey Pastry, Chips & Vegetables	£16.50	Slow Braised Lamb Shank Served with Creamy Mash & Red Wine & Rosemary Jus	£18.75
Battered Scottish Haddock Served with Fresh Vegetables, Chips & Homemade Tartare Sauce	£15.75	Winter Risotto Winter Root Vegetables & Chestnut Risotto served with Parmesan Cheese & Roasted Pinenuts	£15.50
Seasonal Vegetables, Mushroom & Vegan Cheese Flatbread Served with Side Salad (Vg)			

Today's Special - see our blackboard or ask your server

Peppercorn Sauce	£3.75	Haggis & Whisky Cream Sauce	£3.75
Onion Rings	£3.50	Mixed Salad	£3.50
Chips	£3.50	Garlic Bread	£3.50

DESSERTS

Sticky Banana & Toffee Pudding Served with Butterscotch Sauce & Vanilla Ice Cream	£7.75	Scottish Cheese A selection of three fine Scottish Cheeses, with Oatcakes, Fruit & Chutney	£9.50
Black Forrest Pavlova With Chocolate Mousse & Fruit Coulis	£7.95	Chefs Homemade Cheesecake Ask for todays Choice	£7.50
Assorted Ice Cream With Whipped Cream & Fruit Coulis	£7.95		

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COFFEE

Americano	£3.25	Cappuccino	£3.35
Latte	£3.35	Espresso	£3.00
Liqueur Coffees	£7.25	Tea	£3.10

****All of our coffees can be made with decaffeinated beans & decaffeinated tea is also available****

WINES

Our Wine List includes a selection of great value wines from the simple and straightforward to the more complex. We recommend the following Sparkling, Red & White wines but please see our Wine list for a wider selection

Recommended Wines

Sparkling Procecco <i>Fresh, Fruity & Soft on the palate</i>	Bottle £25.00	Sauvignon Blanc, Pa Road <i>Crisp, Zingy & a fantastic example of a superior New Zealand Sauvignon</i>	Bottle £29.50
Primitive "Passitivo"(Appassimento), Paola Leo <i>Full bodied, rich, powerful with a punch of dried fruits & spices but still beautifully balanced</i>	Bottle £29.50		

Single Serve Wines

Prosecco

Prosecco Il Freshco Millesimato, Villa Sandi 20cl £8.50

White

Chardonnay, Dry River 187ml £5.50

Ripe & Fruity with tropical fruit notes

Pinot Grigio, Dry River 187ml £5.50

Soft & fruity with peach & pear flavours

Sauvignon Blanc, Tierra del Ray 187ml £5.50

Crisp & herbaceous finishing with zingy lime

Rose

Zinfandel Rose, Wildwood 187ml £5.50

Medium sweet blush wine, just like strawberries & cream

Red

Shiraz, Dry River 187ml £5.50

Packed with jammy fruit & black pepper

Merlot, Tierra del Ray 187ml £5.50

Soft & chocolatey with hints of plums & cherry

As part of our drive to offer more locally produced food whenever we can, we are committed to sourcing our meat, poultry, fish, vegetables & fruit from within Angus or Tayside & trust the quality shows on your plate.

Suppliers include James Pirie of Newtyle who supply all of our butcher meat, haggis & black pudding.

Turriffs of Montrose supply our fruit and vegetables and our fishmongers deliver from Arbroath & Aberdeen.

If you are not happy with any aspect of your meal, please tell us so we have an opportunity to put it right.

ENJOY YOUR MEAL!

The descriptions of the dishes on our menu do not list every individual ingredient. If you are concerned about nuts or other allergens in our dishes, please ask a member of staff for assistance before ordering your meal.

Please be aware that while we offer gluten free dishes, our meals are prepared in an environment where gluten is present.

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