

STARTER

Soup of the Day, Bread & Flavoured Butter (V/GF Available)	£9.00
Hand-made Flatbread, Olives, Hummus, Dukkha (Vegan available)	£9.50
Crab Gratin, Leeks, Tomato & Toasted Sourdough	£12.50
Jerk Chicken Wings & Mango Ranch Dressing	£11.00
Pork & Black Pudding Scotch Egg, Pickled Walnut Emulsion, Piccalilli & Pickles (DF Available)	£12.00

SALADS & PLATTERS

	Starter/Main
Roasted Peach, Feta & Candied Walnut Dressed Leaves (Vegan available GF Available)	£11.00/£19.00
The Inn's Home Smoked Chicken Caesar Salad (GF / DF available)	£11.00/20.00
Charcuterie Platter; Salami, Prosciutto, Home-Smoked Chicken, Olives & Bread (GF Available)	£16.50/£26.00
Fish Platter; Trout Pate, Smoked Trout, Rollmop Herring, Smoked Mackerel Silver-skin Anchovies, Crispy Capers, Olives & Bread (GF Available)	£16.50/£26.00
Vegetable Platter; Roasted Peppers, Courgette, Aubergine, Marinated Beans, Falafel Olives, Hummus, Feta, Dressed Leaves & Ciabatta (Vegan available)	£18.00/£25.00

BURGERS - All served with Skinny Fries & Side Salad

Scottish Steak Burger, Caramelised Red Onions, Beef Tomato, Little Gem & Mustard Mayo	£19.00
Marinated Chargrilled Chicken Burger, Chimichurri, Lemon Mayo & Beef Tomato (GF available)	£19.00
Lightly Spiced Chickpea & Sweetcorn Burger, Tomato & Chipotle Mayo (V/GF & Vegan available)	£16.50
Add Blue Cheese, Applewood Cheddar or Bacon £2.00 each. Change to Sweet Potato Fries for an additional £1.00	

MAINS

Belhaven Best Beer Battered Haddock & Skinny Fries, Crushed Peas, Salad & Tartar Sauce	£21.00
Small portion of Beer Battered Haddock & Skinny Fries, Crushed Pea, Salad & Tartar Sauce Gluten Free Haddock & Chips available, please ask your server.	£16.50
Pie of the Day, Roasted Root Vegetables, Baby Potatoes & Gravy (Allow for 20 minutes to cook)	£22.00
Pork Fillet, Picada Crumb, Creamed Cabbage, Hasselback Potatoes, Roasted Apple Puree & Jus	£28.00
Market Fish of the Day	£Market Price
Roasted Aubergine, Sundried Tomato, Giant Couscous, Courgette Pepper & Crisp Kale (GF Available / Vegan / DF)	£20.00
8oz Chargrilled Ribeye Steak, Mushroom, Roasted Vine Tomato & Hand Cut Chips (GF Available) (Add Peppercorn Sauce, Garlic Butter or Chimichurri for an additional £2.50)	£36.00

SIDES

House Mixed Salad in an Arran Mustard Dressing (V/GF available)	£5.50
House Slaw (V/GF available)	£4.50
Sweet Potato Fries with Chipotle Mayo (V/GF available)	£5.50
Skinny Fries with Garlic Mayo (V/GF available)	£5.00
Roasted Root Vegetables (V/GF available)	£5.00
Bread and Flavoured Butter (for 1)	£2.50
Mixed Olives (Vegan & GF available)	£4.50
On the side Garlic Mayo or Chipotle Mayo	£1.00 each

DESSERTS

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream	£10.00
Vanilla Panacotta, Marinated Strawberries, Strawberry Gel & Shortbread (GF Available)	£11.00
Milk Chocolate Mousse Cake, Salted Caramel & Hazelnut Brittle	£11.00
Vegan Chocolate Mousse, Honeycomb & Fresh Berries (Vegan / GF / DF)	£10.00
Affogato - Steaming Hot Espresso over Creamy Vanilla Dairy Ice Cream (V / GF available)	£9.00
Selection of Stewart Tower Dairy Ice Cream (3 scoops) (V / GF available) (Additional Scoop Ice Cream £3.00 / Additional Hot Toffee Sauce £2.00)	£9.00
Selection of Scottish Cheese with Oatcakes and Chutney (V / GF available)	
3 cheeses	£11.00
4 cheeses	£13.00
5 cheeses	£15.00

Here at The Inn on the Tay we source as much as possible from Scotland's amazing natural larder.

Meat comes from McDonald Bros. or Campbells from Scottish Herds.

Fish and Shellfish sourced from within Scottish Waters.

with dairy from Bonaly and Eggs from Corrie Mains Farm.

Fruit & Vegetables are from Seasonal Produce and are sourced from Scottish Growers wherever possible.

Our Ice Creams are from Stewart Tower Dairy and our Head Chef is a fantastic Forager and gathers ingredients in season including Wild Garlic, Chanterelle, Cep & Chicken of the Wood.

Many of our dishes can be adapted to cater to dietary requirements.

Please do make our staff aware of any allergies or dietary requirements before ordering.

**While we strive to cater for all dietary requirements,
we can never guarantee no cross contamination as our kitchen is a small area.**

A discretionary 10% service charge will be added to tables of 6 persons or more.