

Traditional Bar Meals Served

12 - 7.15pm

STARTERS

Lamb Kofta 7 Succulent Baked Lamb Kofta, Minced Lamb with Warming Spices, Minted Yoghurt, Side Salad (GF)	£6.75
Prawn Cocktail 2,3,4,5 North Atlantic Prawns in a Zingy Cocktail Sauce, Lettuce, Brown Bread, Lemon (GF No Bread)	£6.75
Garlic and Herb Mushrooms (V) 7,2 Served in a Creamy Sauce with Garlic Bread (GF No Bread) (can be made VG with Rapeseed Oil) (V)	£6.25
Homemade Soup of the Day, Served with Bread Roll 2,7	£4.70
Stornoway Black Pudding with Chorizo, Onion Relish and Apple Puree 2,6	£6.85
Red Onion, Olive, Brie, Cherry Tomato, Salad Leaves with Basil Dressing 7,13 (Can be made VG without Cheese) (V)	£5.95

MAINS

Chicken Strathmore (20 min prep time) Stuffed with Locally Sourced Haggis Coated with Creamy Pink Peppercorn Sauce, Potatoes or Fries and Vegetables 2,7,6	£13.50
Scottish Beer Battered Haddock and Chips 2,4,5 Traditionally Served with Homemade Tartare Sauce, Lemon, Fries and Peas	1/2 £12.95 £8.50
Salutation Hotel Steak and Ale Pie with Tender Cuts of Scottish Beef in a Rich Ale Gravy 2,14 Topped with Puff Pastry with Fries or Potatoes and Vegetables	1/2 £12.95 £8.50
8oz Scottish Ribeye Steak with Mushrooms, Crispy Onion Rings, Fries, Cherry Tomatoes Add on Pepper Sauce or Garlic Butter 7	£21.00 £1.95
Scottish Pan Fried Salmon Fillet (GF) 5,7,13,10,11,3 Spring Onion Mash, Soy Sauce and Heatherhills Honey Glaze, Vegetables	£13.95
Macaroni and Cheddar Cheese (V) 2,7 Topped with Melting Scottish Cheddar, Grilled Tomato, Served with Garlic Bread, Fries	1/2 £10.50 £8.50
Salutation Mixed Grill 2,6 4oz Rib Eye, 4oz Gammon, Bacon, Pork Sausage, Mushroom, Stornoway Black Pudding, Tomato, Fries, Peas	£18.95
Chefs House Salad with Seasonal Salad, House Dressing, Coleslaw with Fries or Potatoes 4,9	£10.90
The Famous "8oz Sally Steak Burger" in a Bun. Prime Scottish Steak Burger Topped with 2,7 Crisp Lettuce, Tomato, Relish, Melting Cheddar Cheese and Bacon with Fries, Onion Rings	£11.90
Chick Pea Curry, Mango Chutney, Nan Bread with Fluffy Basmati Rice (VG) (V) (GF)	£10.90

SWEETS

Sweet of the Day (Vegan & GF Selection Available)	£6.50
Warm Chocolate Fudge Cake with Vanilla Ice Cream 7,2,4	£6.50
Homemade Sticky Toffee Pudding, Toffee Sauce and Vanilla Dairy Ice Cream 7,2,4	£6.50
Trio of Mackie's Ice-Creams, Honeycomb, Strawberry, Chocolate or Vanilla 7,13, 4,2	£5.95
Selection of 3 Cheeses, Served with Celery, Grapes, Chutney, Arran Oatcakes 1,2,4,6,7	£7.90

Delicious Selection of Sandwiches & Toasties - £5.60

Available on White, Wholemeal or Gluten Free Bread Served with Crisp Salad Garnish and Coleslaw

Roast Scottish Beef & Grain Mustard -2,9
Ayrshire Ham and Tomato 7
Mature Cheddar and Tomato (v) -7

Tuna Mayonnaise -5,4,7
Prawn Marie Rose -3,4,7
Coronation Chicken -4,7

£7.50 Soup & Sandwich Deal Served from 12noon to 5.00pm
Homemade Bowl of Soup served with a Toastie or Sandwich
from the selection of fillings above...



See our specials board
for our delicious
dishes of the day....

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**SCONE WITH PERTSHIRE RASPBERRY JAM & CREAM 2,7,4**  
**SERVED WITH TEA OR COFFEE FOR £4.85**

**HOMEMADE SHORTBREAD 2,7,4**  
**SERVED WITH TEA OR COFFEE FOR £4.25**  
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	Regular	Large
<i>Espresso, Black Coffee 7</i>	<i>£3.20</i>	<i>£3.95</i>
<i>Cappuccino, Late, White Coffee 7</i>	<i>£3.35</i>	<i>£3.95</i>
<i>Hot Chocolate 7</i>	<i>£3.00</i>	
<i>Tetley Tea & Decaffeinated Tea</i>	<i>£2.95</i>	
<i>Decaffeinated Coffee</i>	<i>£2.95</i>	
<i>Speciality Tea</i>	<i>£2.95</i>	
<i>Homemade Shortbread 2,6,4,7</i>	<i>£2.00</i>	
<i>Homemade Scone with Scottish Raspberry Jam and Cream 2,6,4,7</i>	<i>£2.50</i>	

Allergen Information

The following is a number key to show what items contain allergen ingredients, those without a number do not contain any of these.

*CELERY 1, GLUTEN 2, CRUSTACEANS 3, EGGS 4, FISH 5, LUPIN 6, MILK 7,
MOLLUSCS 8
MUSTARD 9, NUTS 10, PEANUTS 11, SEASAME SEEDS 12, SOYA 13, SO2 14.*

Please make sure the serving staff are aware of any allergies. We Do all we can to ensure there is no contaminations however be advised that nuts and nut oils are used in our Kitchen.