

The Omnivore @ Kalliope House: Leila's Best of Local

3 Courses for £30pp or individual Prices as Listed

STARTERS

Three-Cheese Soufflé with Homemade Plum Chutney - £12

*Using a blend of local Anster Cheese, Mature Scottish Cheddar & Red Leister
Served piping hot with a Lightly Dressed Side Salad & generous dollop of Chutney*

Scottish Blue Cheese Soufflé with Pear & Walnut Salad - £12

*Served with a Pear Walnut & Baby Leaf Salad, Homemade Berry and Extra Virgin Olive Oil
Vinaigrette*

Warm Salad of Scallops & Stornoway Black Pudding - £12

*Fresh Scallops Sautéed in Butter and served on a bed of Mixed Leaf Salad with Extra Virgin Olive Oil
fried Potato cubes & Light Lemon & Extra Virgin Olive Oil Dressing*

MAINS

Crail Ale Beef & Root Vegetable Stew & Dumplings - £14

*Slow Cooked Scottish Beef Casserole Served with fluffy Potato & Cheese dumplings using speciality
local Craft Ale & local beef & local cheese*

Local Pork or Chicken Escalope & Potato Gratin - £15

*Lean tenderised Escalope fillet coated in homemade seasoned Breadcrumbs served with Lemon
Wedge & your choice of Mayonnaise or Salsa Verde or Sweet Chilli Sauce, Creamy Potato Gratin
and Buttered Carrots*

Garlic & Herb-Butter Roasted Free-Range Scottish Chicken - £16

*Served with, Sautéed Seasoned Greens, Extra Virgin Olive Oil & Lemon Roasted Potatoes &
Pouring Jus*

The Carnivore @ Kalliope House: Leila's Best of Local

3 Courses for £30pp or individual Prices as Listed

STARTERS

Haggis Fritters with Homemade Chilli & Ketchup Sauces - £8

Premium Scottish Haggis bonbons served with a small side salad and a trio of sauces

Homemade Game Pâté Melba Toast & Chutney - £10

Seasonally available local game (venison, or duck, or rabbit, or pheasant) & liver Pate with Homemade Thin & Crispy Toast, Chutney and Fresh Pickle Garnish

Warm Salad of Venison & Beetroot - £12

Delicately Marinated Venison cooked Medium Rare & Served warm with a Beetroot & Baby Leaf Salad, Raspberry & Ras El Hanout Ketchup and Raspberry and Extra Virgin Olive Oil Vinaigrette, & toasted Pine nuts

MAINS

Scottish Rib-eye Steak with Chips or Baked Potato - £18

Premium Thick Cut Grass-Fed Scottish Rib-eye Served with your choice of hand-cut chips or baked potato and Roasted Argentinean Style Salsa, or Whiskey Cream Sauce, or homemade Hollandaise

Roast Pork with Crackling & All the Trimmings - £18pp (or £30 Two Sharing)

Premium Arbroath Pork served with Cabbage & Apple, Mixed Potato & Parsnip Mash & Pouring Gravy

Venison or Beef Wellington - £18pp (or £30 Two Sharing)

Delicately Marinated Venison or Beef wrapped in homemade Potato-Puff-Pastry served with Sautéed Garden Greens & Blackcurrant or Red Wine Gravy

The Pescatore @ Kalliope House: Leila's Best of Local

3 Courses for £30pp or individual Prices as Listed

STARTERS

Local Seafood Salad - £12

Freshly caught and cooked Lobster, or Dressed Crab, or Scallops or Pittenweem Scampi (purchased on the day from the village not available on Sundays) served with a freshly cut Mixed Leaf Garden Salad, Lemon & Extra Virgin Olive Oil Dressing & Seasoned Toasted Croutons

Twice-Baked Roast Smoked Salmon Soufflé with a Cream & Dill Sauce -£12

Light & Fluffy Soufflé of St. Monan's village Roast Smoke Salmon served with a hot Lemon & Dill pouring Cream and Salad Garnish

Hot-Potted Prawns & Artisan Bread - £10

Cooked in a Sweet Paprika & Sea Salt Butter served simply with Local Artisan Bread

MAINS

Local Haddock Homemade Tartare Sauce & Chips - £16

Cooked simply in a lemon & parsley butter or Breaded with homemade Breadcrumbs served with homemade Tartar Sauce & Extra Virgin Olive Oil fried Chips

Salmon & Haddock Fishcakes - £15

Your combination of local haddock or smoked haddock or salmon or roast smoke salmon Fishcakes served with a Garden Salad & Homemade Sweet Chilli Sauce

Fish of the Day with Salsa Verde & Chips - £18

Best of what Fish is Available on the Day simply cooked served with a Garden Herb, Garlic & Lemon Salsa and *Extra Virgin Olive Oil fried Chips*

The Herbivore* @ Kalliope House: Leila's Best of Local

3 Courses for £30 or individual Prices as Listed

STARTERS

Seasonal Garden Salad - £8

Served with Toasted Nuts Extra Virgin Olive Oil Seasoned Croutons and a homemade Garden Berry and Extra Virgin Olive Oil Vinaigrette

Beetroot & Goats Cheese Soufflé - £12

Served with a Roast Beetroot & Baby Leaf Salad a homemade Garden Berry and Extra Virgin Olive Oil Vinaigrette

Garden Vegetable Fritter with Homemade Sweet Chilli Sauce - £10

Combining the best of seasonally available vegetables in a light but Herb Packed batter served with side Salad & Homemade Sweet Chilli Sauce or Garlic Dip

MAINS

Root Vegetable Curry With Rice & Homemade Naan - £15

Created with a delicious blend of Scottish Root Vegetables and hand blended spices served with Basmati Rice and Homemade Garlic or Plain Naan Bread and a selection of Fresh and Preserved Chutney

Local Cheese, Macaroni & Cheese with Garlic Bread & Salad - £15

Classic Cheesy Macaroni dish made with Premium local Cheeses served with homemade Garlic Bread and optional Side Salad

Crail Ale Vegetable Stew with Anster Cheese Dumplings - £15

Created with a delicious blend of Scottish Root Vegetables stewed in a Local Craft Ale topped with Fluffy Potato, Herb & Anster Cheese Dumplings

**Vegan or Gluten Free Options Available please ask the Chef*

The Dessert Menu @ Kalliope House: Leila's Favourites

3 Courses for £30 or individual Prices as Listed

Milk Pudding with Rhubarb & Rose Compote - £8

Italian Inspired Light Milk & Vanilla set Pudding served with a cold Compote of Garden Rhubarb & Rose (available with alternative fruit compotes please ask)

Seasonal Garden Fruit Crumble & Custard - £6

Delicious and Healthy Balance of Fruit topped with a Buttery Sweet Crumble and served with hot pouring Custard or Cream

German Style Real Baked Cheese Cake - £8

Fluffy Light Cheese Cake with Homemade Biscuit Base with Fruit Topping

Mackies Vanilla Ice Cream with Sweet Spoon or Butterscotch Sauce - £4

Simple Two Generous Scoops with your Choice of Topping

Chocolate Soufflé - £12

Served with Seasonal Berries & Pouring Cream, or Hot Chocolate Sauce, or Whisky Sauce

Fresh Fruit Salad with Homemade Garden Fruit Liqueur - £8

Complimentary Coffee and Tea Selection with any Dessert

Regular Fresh Coffee –Decaffeinated Coffee

Greek Coffee

Selection of Tea and Fresh Herbal Tea

Homemade Fruit Liqueur

The Socialite @ Kalliope House: Leila's Best of Sharing

A Trio of Hot Potted Prawns, Roast Smoke Salmon Pate, & Cold Smoked Salmon Salad - £20

Hot Potted Prawns in Sweet Paprika & Sea Salt Butter, a Pâté of St. Monan's Roast Smoked Salmon, and a Smoked Salmon Salad with homemade fresh pickles served with Local Artisan Bread and Lemon Wedges

Haggis Fritters & Breaded Halloumi Sticks with a Trio of homemade Dips - £15

Premium Scottish Haggis bonbons & Breaded fried Halloumi Sticks served with a small side salad and selection of sauces

Leila's Cold Meze Selection - £15

A Trio of Homemade Hummous, Tzatziki and Spicy Cheese Dip served with Extra Virgin Olive Oil Toasted Artisan Bread, Mixed Olives & Vegetable Sticks

Leila's Hot Meze Selection - £20

A Trio of Saganaki Prawns, Garden Vegetable Fritters & Greek Style Meatballs

Leila's Salad Selection - £20

A Quartet of Potato Salad, Beetroot & Berry Vinegar Salad and a Greek Village Salad, and Bean Salad, served with Local Artisan Bread

Cheese, Fruit & Chutney Board with Local Artisan Bread - £15

All Sharing Menu Options are suitable for 2-3 People sharing, but can be made and priced to accommodate groups as desired or mix and matched.