



# the Mains of Scotstown<sup>inn</sup>

Jesmond Square, Bridge of Don, Aberdeen, AB22 8WT



## Welcome to the Mains of Scotstown Inn.....

Our Suppliers are an important part of our kitchen, and as such we make certain we work closely with them to ensure we receive the freshest local produce from around Grampian & Scotland. Our supplier chain is checked regularly to ensure the quality and sustainability of products from all farms and producers. There is more information on our menus and produce on our website at

[www.MainsOfScotstown.co.uk](http://www.MainsOfScotstown.co.uk)

We are proud of our restaurant, owners Martin and Tracey are realists and know we don't always get it 100% right and encourage feedback from our customers. Please ensure you fill in a comment card at the end of your meal to let us know what you enjoyed how we can be even better. Or send an email to [Feedback@MainsOfScotstown.co.uk](mailto:Feedback@MainsOfScotstown.co.uk) we love to hear our customer comments and suggestions, and we will only get better at what we do if "you" our customer keep us up to date with what you want.....

*Martin Young*

Managing Director/Co-owner





## Starters...

### Handmade Black Pudding Scotch Egg £5.55

Marshals Farm shop free range egg, encased with minced Farm Assured pork fillet and Stornaway black pudding, coated in crunchy golden breadcrumb on a bed of summer leaves, cherry tomatoes & croutons, dressed with wholegrain mustard vinaigrette.

### Prawn Cocktail (With a difference) £5.99

**Try something different....** North Atlantic cold water crayfish and crab savoury cheesecake, set on a crunchy brown bread base, topped with prawns, and finished with cucumber & lime dressing & award winning Casa di Gelato; bloody mary flavoured sorbet.

### Chef's Soup of the Day £3.25

Our soups are made daily using nothing but fresh local produce from Scotland's larder. Served with a warm bread roll and British butter.

### Double Baked Granite Cheese Soufflé £5.99



Our award winning soufflé recipe, made with locally produced Granite city mature cheddar, served on a cheese & onion bread crouton with homemade onion chilli chutney.

### Spring Huggis, Neeps n' Tatties £4.99

Golden crispy spring rolls hand filled with locally sourced Inverurie haggis & Perthshire sweet potato, served with our homemade honey roasted neep & Drambuie chutney.

### Mains Moules Marinier £5.25

Portsoy landed North Sea mussels, steamed with Bella Modella zesty pinot grigio, wild garlic, shallots and finely diced chillies. Served with a wedge of warm bloomer bread.

### Soda, Spears & Shrooms £5.25



Warm toasted soda bread topped with handpicked sautéed mushrooms and local asparagus spears, sautéed together with garlic & cream, finished with shavings of Italian parmesan cheese.

### Nachos £4.99



Tortilla chips topped with sour cream, tangy salsa & melted mature cheddar cheese.

**"We don't do fast food; we do homemade food as fast as we can"**





## Fish...

### Monkfish Scampi Melt

**£17.25**

Whole pieces of North Sea Monkfish tail and white wine & lime marinated buffalo mozzarella, coated with cajun breadcrumbs, shallow fried until golden. Served with fresh lime, hand cut chipped potatoes and our own mild tomato curry sauce on the side.

### Papillote of Scottish Salmon

**£15.25**

*Old School cooking....* Scottish salmon, North Sea mussels, spring onion and dill steamed in a parchment parcel with Campo Flores organic sauvignon white wine and lemon juice. Served with baby buttered boiled potatoes.

### Cod Carbonarra

**£15.25**

Portsoy Fillet of cod pan fried and served on a bed of tagliatelli, bacon, wild mushrooms and garlic creamy carbonarra. Served with toasted parmesan ciabatta.

### Cullen Skink Done Different

**£12.99**

Delicious 3 egg, potato, onion & leek omlette, topped with traditionally smoked haddock and mature cheddar cheese. Served with hand cut chipped maris piper potatoes.

### Mains Moules Marinier

**£11.99**

Portsoy landed North Sea mussels, steamed with Bella Modella zesty pinot grigio, wild garlic, shallots and finely diced chillies. Served with a wedge of homemade bloomer bread.



Marine  
Conservation  
Society

All of our fish are registered as "Fish to Eat" by the Marine Conservation Society, and we take every step to ensure that our supply is sustainable and local.

## Side Orders...

Garlic Ciabatta Bread	£2.99
Tempura Battered Onion Rings	£1.99
Summer Side Salad	£2.75
New Boiled Buttered Potatoes	£1.99

Pesto & Mozzarella Brochette	£3.99
Hand Cut Chipped Potatoes	£2.50
Creamy Mashed Potatoes	£1.99

## Just Ask...

If it's not on the menu... and we have the ingredients... We'll do it...



## Something New...

### Balgownie Pheasant

**£14.99**

Oven roasted wild Aberdeenshire pheasant breast, hand filled with oatmeal and onion stuffing, then coated with creamy leek and bacon sauce, presented on a bed of sautéed savoy cabbage. Accompanied with buttered baby boiled potatoes, and summer vegetables.

### Butchers Sizzling Bangers

**£10.99**

2 of our own recipe plump pork and haggis sausages, made from prime cuts of Farm Assured Scottish pork. Our Sizzling sausages are made with 100% prime pork mince and Aberdeenshire haggis, served on creamy colcannon mash & sautéed Spring Cabbage, with a rich tempranillo organic red wine gravy and topped with French fried onion rings.

### Corn Fed Chicken

**£13.50**

Plump oven roasted breast of corn fed free range chicken, filled with asparagus mouse wrapped with back bacon, resting on a medley of Mediterranean vegetables and tomato ratatouille. Served with baby boiled potatoes, and summer vegetables.

### Scotch Pork Stroganoff

**£14.99**

This is a simple but stylish variation of the famous Russian classic. Made using Donald Russell prime cut Farm Assured Scottish Pork fillet sautéed with mushrooms, onions and paprika, flambéed with Courvoisier cognac and finished with a splash of cream. Served with boiled basmati rice served in a crisp filo basket.

### Escalope of Buffalo Chicken

**£13.50**

Butterflied breast of chicken coated with golden parmesan breadcrumbs, topped with buffalo mozzarella and fresh basil. Accompanied with a fresh tomato & onion sauce, served on a light summer salad with hand cut chipped potatoes.

**“Good food should never be rushed, nor should the cooking”**





## Handmade Burgers...

Our handmade 8oz burgers are made using 100% Farm Assured Scotch beef, served in a lightly toasted onion and cheddar cheese bun, accompanied with hand cut potato chips.

### **CBB Burger** **£10.25**

Topped with melted mature cheddar cheese, button mushrooms & crispy back bacon. Served on salad leaves with a mild salsa sauce on the side.

### **JD Tex-Mex Burger** **£9.99**

Stacked with 3 tempura battered onion rings & sliced juicy tomato, with our own sticky Jack Daniels BBQ sauce on the side.

### **Cool Chilli Burger** **£10.25**

Topped with mild chilli beef and melted mature cheddar and sour cream served on the side.

### **Big Brie Bliss** **£10.25**

Loaded with local monarch brie, back bacon, sliced tomato, set on American burger mustard and salad leaves with caramelised red onion chutney on the side.

### **Mains Mozzarella & Pesto Burger** **£8.99**



Vegetable burger served with lettuce and tomato with extra thick creamy mayo on the side.

## Steaks with Sauces...

Specially selected Scotch beef, cooked to your liking and served with homemade tempura battered onion rings, sautéed mushrooms, grilled tomato and hand cut potato chips... also comes with a choice of Pepper Sauce, Diane Sauce or gravy.

### **8 oz Sirloin Steak** **£22.99**

### **10oz Rump Steak** **£22.99**

### **Mains Mega Mixed Grill** **£19.99**

4oz rump steak, 4oz chicken breast, pork and haggis sausage, 2 rashers of bacon, Stornaway black pudding, grilled tomato, tempura battered onion rings, sautéed button mushrooms, 2 fried eggs and hand cut chips. Oh..! And a bread roll to clean the plate..

(All meats are approximately 8 oz uncooked, some of our dishes may contain nuts.)  
(If you have any allergies or dietary needs our chefs and staff will be happy to help)



## Pub Food Classics...

### Lasagne Bolognaise

**£9.99**

A classic homemade lasagne made using Scotch beef mince in a bolognaise sauce, layered with pasta, and white sauce topped with melted cheddar cheese & Italian parmesan. Served with hand cut chips and homemade coleslaw on the side.

### Homemade Steak & Mushroom Pie

**£10.15**

Homemade freshly baked farm assured Scotch steak and button mushroom pie, with its own rich gravy topped with golden puff pastry and served with hand cut chips & petit pois peas.

### Sweet Potato Curry



**£10.25**

Sweet potatoes sautéed with chick peas and spinach finished with mouth-watering mild tikka curry sauce. Served with boiled basmati rice.  
Accompanied with popadom's, spicy onions and mango chutney.

### Fish and Chips

**£10.99**

North Sea haddock hand-battered with a homemade golden tempura batter, served with freshly cooked chips, mushy peas, homemade tartare sauce and fresh lemon wedge.

### Macaroni Cheese



**£9.15**

*The classics never go away...* Macaroni pasta bound in a mature cheddar cheese sauce complete with hand cut chipped potatoes.

### Honey Chilli Chicken Chow Mein

**£11.25**

Sauteed chicken breast strips, vegetables and noodles tossed together with honey, garlic and sweet chilli sauce. Served with homemade prawn crackers

### Scampi and Chips

**£10.25**

Breaded juicy whole tail scampi lightly cooked till golden brown & served with hand cut potato chips, mushy peas and tartar sauce on the side.

### Broccoli & Cauliflower Bake



**£9.15**

Broccoli & cauliflower bound in a rich cheese sauce topped with parmesan cheese & breadcrumbs, oven baked until golden. Served with chips & toasted garlic bread.



# Homemade Desserts...

## Rhubarb & Strawberry Meringue Pie



£5.25

Fresh rhubarb & strawberries, stewed and set in a short crust pastry base, oven baked with a crunchy topping of meringue. Served with cinnamon & vanilla ice cream...

## Rolly Polly Bread & Butter Pudding



£5.15

The classic bread & butter pudding made using roly-polly raspberry roulade sponge, served with a cream anglais sauce and white chocolate ice cream.

## Black Forrest Cherry Cheesecake



£5.25

Cherry flavoured cheesecake layered with cream and chocolate set on a chocolate bourbon biscuit base, served with a Kirsch cherry liqueur and vanilla ice cream....!

## Chocolate Fondant



£5.65

That's right..... just like the picture. Made using dark Belgium chocolate, moist chocolate sponge on the outside and runny velvety chocolate madness on the inside.... For all you chocolate fans it's a pure dream. AND it comes with mint choc chip icecream.

## Sticky Toffee Pudding



£5.25

Our own home bake pudding recipe served with sticky toffee sauce and ice-cream.

## White Chocolate Berries



£5.10

Mixed selection of Scottish summer berries chilled in the freezer, topped with warm white chocolate sauce.

## Pick & Mix



£4.35

Choose any 3 scoops from the selection of homemade ice creams topped with mini marshmallows.

Mint Choc chip

Raspberry & White Chocolate

Chocolate Indulgence

Simply Strawberry

Cinnamon & Vanilla

Banana & Caramel

Luxury Vanilla

Drambuie Delight

Kirsch Cherry & Vanilla



