



The Chestnuts Hotel



STARTERS

Tower of Haggis, 'Neeps' and 'Tatties'
served with a Whisky Jus
£7.95

Cullen Skink – Smoked Haddock and Potato Chowder
served with Wholemeal Bread
£8.25

Piri-Piri King Prawn Skewer,
Sun Blushed Tomato Salad, Minted Raita
1 Skewer ~ £7.25
2 Skewers ~ £8.50

Button Mushrooms, Garlic Cream Sauce,
Mozzarella Glaze and Wholemeal Bread (v)
£7.95

Grilled Goats Cheese with Beetroot and Apple (v)
£7.95

Chicken Liver Pâté, Red Onion Chutney, Garlic Bread
£7.95

Prawn Marie Rose and Apple served with
Seasonal Leaves and Wholemeal Bread
£7.95

Fanned Melon, Pineapple, Mango and Berry Compote
with Raspberry Sorbet and Fruit Coulis (v)
£7.75

Homemade Soup of the Day served with
Wholemeal Bread
£5.50

Crispy Tempura, Sweet Chilli Dip, Salad Garnish
Chicken ~ £7.95
King Prawn ~ £8.25
Mixed (Prawn & Chicken) ~ £8.25
Vegetable (v) ~ £7.25

MAIN COURSES

(Unless otherwise stated all are served with Chef's choice of Seasonal Vegetables and Potatoes)

Traditional Roast Turkey with Sage & Onion Stuffing, Pigs in Blankets,
Goose Fat Roast Potatoes and Root Vegetables finished with Rich Gravy
£18.95

Pan Fried Chicken Breast in a Wild Mushroom & White Wine Cream Sauce
with Roast Root Vegetables
£17.95

Fillet of Salmon served with Sauteed Vegetables, Creamy Mash
and a Tomato and Basil Sauce
£17.75

Moroccan Lamb & Red Pepper Tagine served with Basmati Rice & Naan Bread
£17.95

East Neuk Smoked Haddock Mornay in Cream Sauce Glazed
with Cheddar Cheese
£17.95

Homemade Steak and Ale Pie topped with a Light Puff Pastry
£16.95

Seafood Trio ~ Seabass Fillet, Salmon and King Prawns
finished with Garlic Butter
£18.95

Beef or Vegetarian Lasagne (v) Cheddar and Mozzarella Glaze,
Salad Garnish and Garlic Bread
£15.95

Cajun Breast of Chicken served with Basmati Rice, Sauteed Vegetables
and a Cajun Cream Sauce
£17.95

Chestnuts Curry of the Day – Please ask your Server
£16.95

Breaded or Battered Fillet of East Neuk Haddock, Fries, Tartare Sauce
and Garden Peas
£16.95

Sea Bass Fillets served with Mashed Potatoes, Sauteed Vegetables,
Napoli Sauce and Basil Pesto
£16.95

Beef or Mushroom Stroganoff (v) with Onions, French Mustard and Brandy,
finished with Double Cream served with Basmati Rice
Beef ~ £18.95 *Mushroom (v)* ~ £15.50

CRISPY TEMPURA

Served with Sweet Chilli Dip, Salad Garnish & Fries

Chicken ~ £16.95 *King Prawn* ~ £17.95
Mixed (Chicken & Prawn) ~ £17.95 *Vegetable(v)* ~ £14.95

MOZZARELLA GLAZED CREPES

Choose From

Button Mushrooms in a Garlic Cream Sauce
£13.95 (v)

Cajun Chicken, Peppers & Onions in a Cajun Cream Sauce
£14.95

Smoked Haddock, Salmon, King Prawns and Potato in a
White Wine Cream
£15.50

Crepe's are served with Salad Garnish

add Regular Fries to any Crepe for an additional
£2.75

Sunday Roast

We offer a Sunday Roast every week with a variety of meats. Sunday Roast is served on a bed of Creamy Mash with Roast Vegetables and Yorkshire Pudding.

Private Dining ~ Garden Room

Our 'Garden Room' can comfortably accommodate up to 20 guests, perfect for special occasions or private events. Choose from our 2/3 course set menu options. Best of all, there's no room hire charge!

PLEASE ASK YOUR SERVER IF YOU REQUIRE OUR MENU WHERE ALL DISHES ARE MADE WITH INGREDIENTS THAT DO NOT CONTAIN GLUTEN

IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT PLEASE ADVISE YOUR SERVER



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SCOTCH BEEF STEAKS

All of our Steaks are hand cut by local butchers A. Picken and Son from the finest quality 28 day aged Scotch Beef. Cooked to your liking and served with Buttered Mushroom, Grilled Beef Tomato, Battered Onion Rings and Fries

8oz(225g) Sirloin ~ £28.95 8oz (225g) Fillet ~ £32.95

Add a Sauce ~ £1.95

Peppercorn, Blue Cheese Sauce, Garlic Butter or Red Wine Jus

BURGERS

Served in a Toasted Bun with House Relish, a Battered Onion Ring, a pickled Gherkin Skewer, Salad Garnish and Fries
Also available in a Gluten Free Bun

5 oz Lean Scotch Beef Burger ~ £15.95

Double Beef Burger ~ £17.95

Cajun Chicken Breast ~ £16.95

'Moving Mountains' Plant Based Veggie Burger ~ £14.95

Additional Toppings...

Cheddar ~ £2.50 Bacon ~ £2.50 Toasted Goats Cheese ~ £2.50

Blue Cheese ~ £2.50 Brie ~ £2.50 Haggis ~ £2.00

Cajun Fries ~ £2.00

Sauces – All £1.95

**Peppercorn Sauce, Blue Cheese Sauce,
Garlic Butter or Red Wine Jus**

CHESTNUTS SALADS

Served with dressed leaves, Peppers, Cucumber, Tomato, Onion, Coleslaw, Beetroot, Boiled Egg, Crisps and your choice of Fries or Baby Potatoes

Ham and Pineapple ~ £15.95

Grilled Goats Cheese ~ £15.95

Prawn Marie Rose & Apple ~ £16.50

SIZZLING FAJITAS

Served with sauteed Sweet Mixed Peppers and Onions on a sizzling Iron Skillet with Grated Cheddar, Salsa, Sour Cream and Soft Flour Tortillas

Chicken ~ £16.95

King Prawn ~ £18.95

Mixed (Chicken and Prawn) ~ £18.95

Vegetable(v) ~ £14.95

SIDE ORDERS

Fries ~ £3.50 Cajun Fries ~ £3.75

Garlic Bread ~ £2.50 Cheesy Garlic Bread ~ £3.50

Sauteed Potatoes ~ £2.50 Creamy Mash ~ £2.50

Wholemeal Bread ~ £1.95 Gluten Free Roll ~ £1.95

Bread, Olive Oil and Balsamic Vinegar ~ £3.95

2 Flour Tortillas ~ £1.95

Onion Rings ~ £3.50 Vegetables ~ £2.95

Mixed Salad ~ £2.50 Coleslaw ~ £1.95

Red Wine Jus ~ £1.95 Peppercorn Sauce ~ £1.95

DESSERTS FOR LATER

If you haven't left room for a dessert why not take one home for later.....

Cheesecake with Ice Cream ~ £6.95

Sticky Toffee Pudding with Ice Cream ~ £6.95

Toffee & Banana Meringue Crush with

Vanilla Ice Cream ~ £6.95

2 Scoops of Woody's Ice Cream ~ £3.75

Cheese Platter ~ £6.50

DESSERT

All of our Ice Cream is Woody's 'The Cream of Ayrshire' Award Winning Luxury Dairy Ice Cream

Lemon and Ginger Cheesecake served with Vanilla Ice Cream
£7.95

Traditional Christmas Pudding served with Warm Brandy Sauce
£7.95

**Melon, Pineapple, Mango, Berry Compote, Fruit Coulis,
Strawberry Ice-Cream**
£7.95 **Sundae - £8.25**

Rhubarb and Berry Crumble, Homemade Custard
£7.95

Passion Fruit Posset with Vanilla Ice Cream
£7.95

Toffee & Banana Meringue Crush with Vanilla Ice Cream
£7.95 **Sundae - £8.25**

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream
£7.95 **Sundae - £8.25**

**Trio of Puddings – Posset, Mini Toffee & Banana Crush and
Mini Cheesecake**
£7.95

**Cheese Platter – Brie, Blue Cheese, Austrian Smoked
and Cheddar with Grapes, Apple and Celery**
Plate for 1 ~ £7.95
Slate for 2 ~ £9.95

Ice Cream Coupes

Vanilla, Chocolate, Strawberry,
Tablet, Coconut Ice-Cream or Raspberry Sorbet
topped with a wafer and your choice of sauce

2 Scoops - £3.95

3 Scoops - £4.95

Sauces available – Toffee, Chocolate, Mango or Berry Coulis

Sozzlers

**A single scoop of any Ice-Cream or Sorbet served with a
Chocolate Pencil and a shot of...**

Espresso ~ £5.95

Liqueur ~ £6.95

Liquor Recommendations: Drambuie, Glayva, Tia Maria,
Baileys, Creme de Menthe, Amaretto, Cointreau...

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