

# NIGHT TIME MENU

## STARTER

- Goat's Cheese Filo Parcels (v)** with slow oven roasted cherry tomatoes & basil served with a beetroot chutney **£6**
- Prawn & Crayfish Cocktail** prawns and crayfish with lime & smoked paprika aioli & brown toast **£7.50**
- Bon Bons** breaded balls of local black pudding & haggis served with whisky marmalade & pepper sauce **£6**
- Today's Soup (v)** fresh local bread **£4**
- Cured Salmon** beetroot cured Scottish salmon, pickled vegetables, horseradish crème fraiche, served with crostini **£8**
- Bruschetta (v)** toasted ciabatta topped with warm tomatoes, mozzarella, rocket & balsamic reduction **£6**
- Squid** deep fried squid rings served with a chilli & lemon mayo **£6.50**
- Terrine** homemade pork & apricot terrine, roast garlic puree & bread **£6.50**

## MAINS

- Fish & Chips** fresh haddock in a light batter served with chunky chips, pea puree & homemade tartare sauce **£11**
- Pie & Mash** beer braised shin of beef topped with puff pastry served with creamy pomme puree and green beans **£12**
- Arbroath Smokie Fishcakes** mature cheddar & chive fishcakes served with chunky chips & homemade tartar sauce **£10**
- Mussels** Shetland mussels cooked in white wine & garlic finished with parsley and lemon served with fries & mayo **£10**
- Scottish Steak** charred 8oz Ribeye served with chunky chips, roast tomatoes & mushroom, peppercorn sauce or garlic butter **£22**
- Ox Cheek** slow braised ox cheek served with pomme puree, buttered kale with smoked bacon & red wine jus **£14**
- Chicken** pan roasted chicken supreme, parsnip and potato dauphinoise, green beans, chicken and thyme jus **£12**
- Lamb** pan fried Scottish lamb rump served with a fondant potato and provencal vegetables & salsa verde **£15**
- Veg Lasagne (v)** roasted red pepper, courgette and spinach lasagne, dressed rocket & garlic bread **£10**

### **BURGERS** with fries, salad & served in a handmade rosemary focaccia from Barnett's Bakery of Cellardyke

- Harissa Chicken Breast** marinated in our own harissa paste with halloumi & tzatziki dip **£11**
- West Port Beef** 7oz beef burger using a unique recipe from Minnick's Butcher. Topped with mature cheddar & served with a tomato and chilli jam **£10**
- Sweet Potato Plus (v)** breaded patty of smoked sweet potato, roast peppers, puy lentils, quinoa and coriander. Topped with crumbled feta & served with tomato and chilli jam **£9.50**
- Additional Toppings **£1.50**  
Smoked bacon, Haggis, Beef chilli, Veg chilli, Onion rings, Pulled pork

## SALADS

- Chicken** grilled chicken breast, smoked bacon & avocado with Caesar dressing **£5.50 / £11**
- Halloumi (v)** grilled halloumi, roasted veg, bulgur wheat, pomegranate, citrus dressing **£5.00 / £10**
- Greek** marinated black & green olives, diced feta, cucumber, red onion & tomato, balsamic reduction **£5 / £10**

## SIDES

- Fries **£3**
- Chunky chips **£3**
- Mash **£3**
- Garlic ciabatta **£3**
- Onion rings **£3**
- Buttered kale **£3**
- Bulgur wheat & pomegranate salad **£4.50**
- Quinoa, borlotti bean & fennel salad **£4.50**

## HOMEMADE SWEETS **£5.50**

- Warm Mocha Brownie
- Sticky Toffee Pudding
- Banoffee Cheesecake

All served with Mackie's vanilla ice cream or fresh double cream

## HEALTHY MENU (1 MAIN, 2 SIDES & 1 DRESSING FOR £12)

### MAINS

- Harissa marinated chicken breast
- Chargrilled vegetables
- Smoked mackerel

### SIDES

- Quinoa, borlotti bean & fennel
- Bulgur wheat, pomegranate & feta
- Couscous, walnut, date & cinnamon
- Warm kale shaved carrot & pine nuts

### DRESSINGS

- Balsamic reduction
- Tzatziki
- Lime & coriander crème fraiche
- Citrus dressing





WEST  
PORT  
BAR & KITCHEN

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