



TORRS WARREN
COUNTRY HOUSE HOTEL

DINNER MENU

STARTERS

Homemade soup of the day served with
A crusty roll £5.95

Caprese salad served with basil oil
& balsamic vinegar £5.95

Haggis, neeps & tatties
Served with whisky cream £6.45

Smoked duck served with celeriac
Remoulade, seasonal salad & bread crisps £6.95

Smoked trout on mixed leaf, red onion, parmesan &
Crouton salad finished with crème fraiche £7.45

MAINS

Wild mushroom risotto served with white truffle
Oil & parmesan shavings £14.95

Crispy battered haddock served with pea puree,
Hand cut chips & tartar sauce £14.95

Chicken breast served with potatoes, cherry tomatoes,
Haggis bon bon & whisky cream £14.95

Market fish of the day served with lemon & chive
Butter, seasonal vegetable & hand cut chips £16.95

Slow cooked venison stew in a red wine & redcurrant jus served with
Arran mustard potatoes & seasonal vegetables £17.95

12oz sirloin steak served with vine tomatoes, Portobello mushroom,
Hand cut chips & peppercorn sauce £24.95

Sides-Chips/Potatoes/medley of vegetables-£2.50

PUDDINGS

Eton Mess £5.95

Homemade crumble of the day
Served with crème anglaise £5.95

Sticky toffee pudding served with butterscotch
Sauce & honeycomb ice cream £5.95

Vanilla panna cotta served with
Berry compote £5.95

Selection of cheese & biscuits £6.95

Selection of Tea & Coffee £3



All fresh & locally sourced foods.