

STARTERS

- CHEF’S SOUP OF THE DAY** 6.25
crusty bread
- KATSU CHICKEN BAO BUNS** 9.25
curried mayo, spiced onions
- STICKY SHREDDED PORK FLATBREAD** 9.25
hoisin oyster sauce, fresh chillies
- GRILLED GOATS CHEESE** 8.75 V
beetroot and rocket salad, balsamic dressing
- MUSHROOM BRUSCHETTA** 8.50 VE
wild mushrooms infused with garlic and basil,
toasted ciabatta bread
- WATERMELON & FETA SALAD** 8.25 V
black olives, mixed leaf salad, basil oil
- WARM CRAB CAKES** 9.25
tartar sauce, lemon oil
- CHICKEN LIVER PARFAIT** 8.75
red onion chutney, mixed leaf salad, arran oaties
- HAGGIS & BLACK PUDDING TOWER** 8.95
peppercorn sauce, crispy leeks
- PRAWN & SMOKED SALMON COCKTAIL** 10.25
marie rose sauce, crisp baby gem, smoked paprika,
buttered bread
- CRISPY TEMPURA CHICKEN** 9.25
VEGETABLE 8.75 VE
sweet chilli dip

Main Course Crispy Tempura with fries,
sweet chilli dip
CHICKEN 18.50 **VEGETABLE** 17.25 VE

MAINS

- BRAISED RIBEYE STEAK** 19.50
black pudding croquette, peppercorn sauce,
creamed potatoes, seasonal vegetables
- GRILLED SEA BASS** 19.50
sauté potatoes, stem broccoli, sauce vierge
- CAJUN CHICKEN STRIPS** 17.50
lightly battered, thai green curry sauce,
steamed rice, prawn crackers
- SLOW COOKED LAMB SHANK** 23.95
truffle mash, roast carrots, stem broccoli,
raspberry mint jus
- 6OZ FILLET STEAK** 32.50
sauteed green vegetables, fries
ADD SAUCE 3.75 RED WINE JUS / PEPPERCORN
- FILLET OF SALMON** 18.95
broccoli, lemon and parmesan
cream casarecce pasta
- STRIPS OF BEEF FILLET DIANE** 20.50
brandy, mustard, onion and mushroom sauce,
steamed basmati rice, garlic ciabatta bread
- STEAK FRITES** 24.50
6oz sirloin steak, fries, peppercorn sauce
- LOIN OF PORK** 18.95
creamy garlic spinach and spring onion sauce,
dauphinoise potato, roast carrots, tenderstem broccoli
- CHARGRILLED BREAST OF CHICKEN** 17.95
haggis, peppercorn sauce, cream mash,
roasted vegetables
- OVEN BAKED LASAGNE** 18.50
Rich beef and pork ragu, fresh basil and tomato,
creamy bechamel and cheddar glaze, fries, garlic bread
- SWEET POTATO, CHICKPEA & COCONUT CURRY** 16.50 V
spinach, steamed rice, mini naan bread
ADD SPICED CRISPY CHICKEN BREAST £4
- TRADITIONAL STEAK PIE** 18.95
slow braised beef shoulder, puff pastry,
creamed potato, seasonal vegetables
- CLASSIC FISH & CHIPS** 18.50
battered haddock, garden peas, fries,
chunky tartar sauce
- RAD STEAK BURGER** 16.95
6oz burger, baby gem, smoked applewood cheddar,
bacon, tomato salsa, toasted ciabatta bun, fries,
coleslaw (VEGETARIAN OPTION AVAILABLE 16.50) V
- CRISPY CHICKEN BURGER** 16.95
mature cheddar, hot honey mayo, baby gem lettuce,
ciabatta bun, fries, coleslaw

ON THE SIDE

- Garlic Bread 4.50
- Cheesy Garlic Bread 4.75
- Crispy Onion Rings 4.50
- Fries 4.50
- Chilli Fries, Cajun Fries 4.75
- Buttered Seasonal Veg 4.50
- Creamed Mash Potato 4.50
- Highlander Fries 7.95
Haggis, Peppercorn Sauce

DESSERTS

- STICKY TOFFEE PUDDING** 8.75
butterscotch sauce, vanilla ice cream
- CHEF’S CHEESECAKE OF THE DAY** 8.75
whipped cream, fruit garnish
- WHITE CHOCOLATE & RASPBERRY TART** 8.75
vanilla ice cream, chocolate shards
- CINNAMON COATED CHURROS** 8.75
nutella dipping sauce
- TOFFEE APPLE CREPE** 8.75
butterscotch sauce, tablet ice cream
- BERRY ETON MESS** 8.75
crushed meringue, berry compote, Chantilly cream,
vanilla ice cream, chocolate shards
- SCOTTISH SUNDAE** 8.75
crumbed tablet and shortbread, sliced strawberries,
raspberry ripple ice cream, chantilly cream, fruit coulis
- CHOCOLATE FUDGE CAKE** 8.75
toffee sauce, fudge pieces, white chocolate shards,
honeycomb ice cream
- TRIO OF ICE CREAM** 7.75
vanilla, chocolate, raspberry ripple, tablet
choice of sauces: toffee, chocolate, raspberry
- DUO OF MATURE CHEDDAR & BRIE** 8.50
grapes, crackers, quince jelly

(V) Suitable for Vegetarians (VE) Suitable for Vegans (VEA) Vegan Option Available. Separate Gluten Free, Dairy Free and Vegan Menus available. Please inform us of any allergies or intolerances before placing your order.

Not all ingredients are listed on our menu and we cannot guarantee the total absence of allergens.

An abstract painting with thick, textured brushstrokes in warm tones of orange, pink, and light blue. The colors are layered and blended, creating a vibrant, organic feel. The text 'OPAL RESTAURANT' is centered in white, uppercase letters.

OPAL RESTAURANT