



A LA CARTE MENU

Served 12 - 2.45 & 5 - 8 / 9pm

WEE PLATES

- SOUP OF THE DAY *With crusty bloomer (gf) (v)* 5
CULLEN SKINK *Creamy peat smoked haddock in a leek & tattie broth (gf)* 6
HAGGIS, NEEPS & TATTIES *With a whisky cream* Small 9 Large 12
VEGGIE HAGGIS, NEEPS & TATTIES *With a whisky cream (v) (vg available)* Small 7 Large 10
DUCK BREAST & MANGO SALAD *With orange & balsamic dressing (gf)* Small 10 Large 16

BIG PLATES

- HADDOCK SUPPER *With hand cut chips, mushy peas & tartare sauce (gf available)* 14
CUMIN ROASTED CAULIFLOWER STEAK *With hand cut chips and roasted vine tomatoes* 14
VENISON & GAME SAUSAGES *With mashed potato, peas & gravy* 15
CHICKEN BONNIE PRINCE CHARLIE
With creamy mash, honey & thyme roasted carrots, sprinkled with almonds (gf) 17
LAMB MEATBALLS *In a rich tomato gravy with potato rosti bites (gf)* 17
CHEESE BURGER *With pickled slaw, sautéed onion, mustard mayo & fries (vg available)* 14
Add beef brisket 3 Add pulled pork 3
PIPERS' TRYST MAC & CHEESE *Served with garlic bread (v)*
As it comes 13 Add roasted cherry tomatoes 1 Add beef brisket 3 Add bacon & spring onion 2

SIDES

- | | |
|-------------------|---------------------|
| SKINNY FRIES 3.95 | HAND CUT CHIPS 3.95 |
| GARLIC BREAD 3.95 | MINI-MAC 3.95 |
| MIXED SALAD 3.95 | GRILLED CORN 3.95 |

DESSERTS

- APPLE & PEAR CRUMBLE *With crème anglaise (v)* 7
TRADITIONAL CHRISTMAS PUDDING *with calvados anglaise* 7
BAKED CHOCOLATE CHIP COOKIE DOUGH *With vanilla ice cream (v)* 7
STICKY TOFFEE PUDDING *With butterscotch sauce & vanilla ice cream (v)* 7
TRADITIONAL CRANACHAN *With homemade shortbread (v)* 7
TAIN CHEDDAR AND MORANGIE BRIE *Served with quince and oat cakes 7 (v) (GF available)*

(v) vegetarian (vg) vegan (gf) gluten free Please let your server know of any allergies and dietary requirements

A 10% service charge is automatically added to your bill with 100% of tips go to our staff.



OUR FOOD CHARTER

Here at The Pipers' Tryst, we want to give you a dining experience that's satisfying, memorable, and pure magic! We mix traditional and modern cooking techniques to create delicious dishes that are both a treat to look at and even better to eat.

We're all about using the freshest, locally sourced ingredients, supporting Scottish producers and promoting sustainable farming practices. Our menus have lots of vegetarian, vegan, and gluten-free options, so there's something for everyone. We never use anything artificial in our dishes, and try to use as few processed ingredients as possible.

We're big believers in doing our bit for the planet. We make the most of all our ingredients, compost our waste, and recycle everything we can.



Thank you for supporting
THE NATIONAL PIPING CENTRE

We are a charity and every purchase you make helps to support our activities, aiming to develop, sustain, support and maximize the potential of the Highland Bagpipes in Scotland and beyond.

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