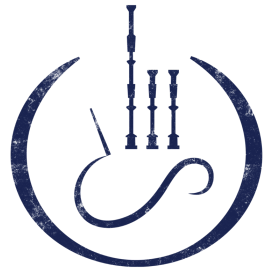


A LA CARTE MENU

12pm - 2.45pm / 5pm - 8 / 9pm



WEE PLATES

SOUP OF THE DAY *with crusty bloomer (gf/v)* 5

CULLEN SKINK *Creamy peat smoked haddock in a leek and tattie broth (gf)* 8

HAGGIS, NEEPS & TATTIES *with a whisky cream Small 10 Large 14*

VEGGIE HAGGIS, NEEPS & TATTIES *with a balsamic glaze (v/vg available) Small 10 Large 14*

SMOKED HADDOCK STACK *with Ramsay's black pudding and Mull cheddar and chive cream* 9

FRASERBURGH HADDOCK GOUJONS *with tartare sauce* 8

GOAT'S CHEESE TART *with red onion marmalade and mixed leaves* 8

BIG PLATES

HADDOCK SUPPER *with hand cut chips, mushy peas & tartare sauce (gf available)* 15

PESTO GNOCCHI *with roasted vine tomatoes* 15

CHICKEN BONNIE PRINCE CHARLIE *with creamy mash, honey & thyme roasted carrots, and a haggis fritter (contains nuts/gf)* 17

LAMB RUMP *with garlic roasted potatoes, honey carrot and red wine jus* 19

8oz RIBEYE STEAK *with handcut chips, grilled garnish of mushrooms and tomato* 22

SMOKED HADDOCK KEDGEREE *with spring onions and poached egg* 17

PAN ROASTED SALMON FILLET *pea and bacon cream sauce and a potato cake* 19

PIPERS' TRYST MAC & CHEESE *served with garlic bread (v)* 14

Add roasted cherry tomatoes +1 bacon & spring onion +1.50

SIDES

Skinny Fries 4.50

Handcut Chips 4.50

Mini-Mac 4.50

Garlic Bread 4.50

Mixed Salad 4.50

Whisky or Peppercorn Sauce 4.50

DESSERTS

APPLE & BLACKBERRY CRUMBLE *with vanilla pod ice cream (v)* 8.50

STICKY TOFFEE PUDDING *with butterscotch sauce & vanilla ice cream (v)* 8.50

TRADITIONAL CRANACHAN *with homemade shortbread (v)* 8.50

TAIN CHEDDAR AND MORANGIE BRIE *with quince & oatcakes (v/gf available)* 9

A discretionary 10% service charge is automatically added to your bill, with all tips going directly to staff

THE PIPERS' TRYST

(V) vegetarian (VG) vegan (GF) gluten free

please let your server know of any allergies and dietary requirements



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.

0141 353 5551

30-34 McPhater Street, G4 0HW

FOLLOW US



LEAVE A REVIEW

We're on TripAdvisor