

TAYPARK HOUSE

EVENING MENU

Served daily 6pm-9.30pm

STARTERS

Soup of the Day (v) £6
Served with homemade bread

West Coast Langoustine Bisque £8
Creamy yet light bisque served with homemade bread

Shetland Mussels and Clams £10
Cooked with chorizo, sun-dried tomatoes and white wine reduction

Haddock Ceviche £8
Served with a tropical style Mexican salsa

Roasted Goats Cheese (v) £8
Served with oyster mushroom on toasted homemade olive bread

Ayrshire Pork Belly £9
Served garden pea purée and roasted pickled shallot and crispy carrots



MAINS

Wild Mushroom Risotto (v) £12
Creamy risotto with seasonal wild mushrooms

Smoked Shetland Haddock Linguini £16
Served with clam and saffron sauce

Pan Seared Sea Bass £16
Served with white bean, pancetta & chorizo casserole

Fillet of Cod £17
Served with Mediterranean ratatouille & mussels

French Style Mustard Rabbit £18
Served with roasted new potatoes and seasonal vegetables

Aberdeenshire Flat Iron Steak £20
Served with hand cut chips, poached tomato, chestnut mushrooms & Molcatejeada sauce

Slow Cooked Mediterranean Lamb Shank £21
Served with roasted new potatoes and seasonal vegetables

SIDES £3.50

Hand Cut Chips

Hand Cut Sweet Potato Chips

Taypark Salad

Broccoli With Almonds

Beetroot & Nut Salad

Creamy Mash Potatoes

Buttered Seasonal Vegetables

Homemade Bread



DESSERTS

Served with your choice of cream or ice cream

Trio of Chocolate Mousse £7

Apple Tarte Tatin £7

Taypark Brûlée £7



Please advise a member of staff if you have any allergies or dietary requirements