

# THE CEILIDH PLACE DINNER MENU

WIFI CODE  
ceil1970

## Starters

Baked fig and goat's cheese with peppered honey & rye toast	9.50
Sticky sesame cauliflower wings, pickled carrots & ginger (vegan, GF)	9.50
Crispy salt & pepper squid, roast garlic aioli & lemon	10.75
Aultbea black pudding and pork belly bites with roast apple sauce	9.50
Great Glen charcuterie & Highland cheese plate with chutney & oatcakes Small & large available	11.00 / 19.75
West coast fish trio, Boydie's hot and cold Ullapool smoked fish and Ceilidh Place gin and herb cured fish with salad, oatcakes and chive crème fraiche small & large available (GF)	11.50 / 22.00

## Mains

Warm salad of harissa toasted chickpeas, roasted squash and new potatoes set on a bed of butter bean hummus, topped with feta and mixed seeds (GF & Vegan Available) small & large available	9.50 / 18.00
Wild mushroom risotto finished with truffled hazelnut, thyme oil & parmesan (GF, vegan available) small & large available	9.50 / 19.00
Ceilidh Place smash beef burger with cheese, bacon & treacle onions served with skin on fries Upgrade to truffle fries for £1.50	15.50
Baked cod with a white bean, sundried tomato and chorizo cassoulet and lemon with a lemon & caper butter.	23.00
Pan fried duck breast with crushed potatoes, bacon & sautéed savoy cabbage	26.50
8oz Highland beef rib-eye (GF) Served with skin on fries, roast cherry tomatoes & rocket. Choose from any of the following sauce:	29.50
<ul style="list-style-type: none"><li>• Roast garlic &amp; herb compound butter with shallots</li><li>• Creamy mixed peppercorn</li></ul>	

## Sides

House salad with dressing	3.75
Steamed greens with sesame	3.75
Baby potatoes with butter	3.25
Skin on fries	3.25
Skin on fries with parmesan & truffle	4.75
Bread and butter	3.25
Mac & cheese	4.75

Please let us know of any allergies or intolerances