

the *ceilidh place*

ESTABLISHED 1970

EVENING MENU

Escalivadas with sourdough (GF avail)		6.95
Yesterday's soup with granary bread (V, GF)		4.50
The Ceilidh Place fish broth with rouille crouton (GF avail)	S 10.00	L 20.00
Ullapool Smoked Salmon with lemon mayo and dill (GF)	S 8.95	L 16.00
Pickled herrings with beetroot and horseradish (GF)	S 7.50	L 14.00
Lochbroom langoustines with lemon mayo and salsa verde (GF)	S 12.50	L 23.00
Mussels steamed with garlic, white wine and cream (GF)	S 8.00	L 15.00
Grilled cod with sundried tomato, olive and basil butter served with watercress and crushed potatoes (GF)		21.00
Breaded haddock with chips and homemade tartare sauce		13.50
Casserole with new potatoes – please ask for today's variety		16.50
Gammon steak with sweet potato and pineapple salsa (GF)		14.50
Chicken ciabatta with chimichurri, bacon, salad and fries (GF avail)		10.50
Steak Frites – choose your options:	Rib Eye	26.00
• Chimichurri sauce	Rump	23.00
• Whisky and peppercorn sauce		
Chickpea, spinach and sweet potato tagine with coconut, chilli and dukkah (V, GF)		10.25
Forest Mushroom Risotto (GF)		13.95
Chilli crab baked with a herb and garlic crust served with sourdough and salad		16.50

SIDES

Granary Bread and Sicilian olive oil	3.50	Mixed Vegetables	3.50
Fries	2.50	New potatoes or Mashed potatoes	2.75

While we do try and display all allergy advice, please ask your server for more information if you require. Some of our dishes can be adapted to suit vegan diets.