

LUNCH AT THE CEILIDH PLACE 12-3PM

Smaller plates

Soup with fibremalt bread	7.50
The Ceilidh Place pies – changing all the time, just ask!	12.00
Pulled Levantine lamb, freshly made flatbread, baba ganoush, tzatziki, pickled onions, harissa oil	15.00
Soy, lime & ginger cauliflower wings, kimchi slaw	10.50
Salt & pepper squid rings, lemon mayonnaise	11.50
Mexican corn rib, peanut & lime drizzle, tangy salsa	10.50

Sandwiches

Crayfish cocktail & little gem on a wholemeal roll	9.50
Brie, fig & hot honey toastie on sourdough	15.00
Garlic mushroom, spinach & vegan mozzarella toastie on sourdough	15.00
Home-made pastrami sourdough toastie, homemade sauerkraut, gouda, Russian dressing	15.00

Bigger plates

Smash beef burger, cheese, crispy bacon, balsamic onion, gherkins, fries	17.50
•add pulled pork + 3.50	
Buttermilk chicken burger, pickles, leaves & fries - top with mango hot sauce <u>or</u> ranch	17.50
Aultbea black pudding hash, chorizo, poached egg, sriracha mayo, rocket	15.00
The Ceilidh Place bowl: chickpeas, quinoa, roast cauliflower, roast beets, green goddess, carrot chutney, garlicky yoghurt dressing, coriander	15.50
Breaded haddock & chips, homemade tartare sauce	21.00
Mussels with white wine, garlic & cream, fries	14.00
Pea risotto, wild garlic & hazelnut pesto	16.00

A little something on the side

Fries	4.50
House salad	4.50
Buttered greens	4.50
Mac n cheese	7.50
•add pulled pork +3.50	
Loaded fries - cheese, ranch, spring onion, salsa & tajin	6.50
•add pulled pork + 3.50	

Please let the waiting staff know of any allergies and dietary requirements