



The Gargunnock Inn

GOOD FOOD, GOOD BEER, GOOD TIMES

Starters/Nibbles/Sharers

Chefs Soup, bread, and butter (gf) £5.5

Haggis Nachos, tortilla chips topped with melted cheddar, mozzarella and steamed haggis, served with a spicy sriracha chilli sauce and cooling blue cheese dressing £7.5 (without haggis £6.5)(gf) (v))

Panko breaded squid strips, lemon, tartare sauce £8

King prawn cocktail, shelled king prawns served with lettuce and a traditional marie rose sauce (gf) £8.50

Beef tomato and mozzarella salad, with basil and balsamic (gf)(£7.50

Smoked ham hock and chicken terrine, plum and apple puree, crusty bread (gf)£7.50

Sandwiches (available until 5pm)

All served with dressed salad, (ADD CHIPS FOR £2)(gf) option available for all sandwiches

Brie, bacon and cranberry in ciabatta bread £9.50

Posh fish finger ciabatta with tartar sauce £10

Spicy Cajun chicken salad in ciabatta bread, with sweet chilli dip £10

Toasted caprese ciabatta, filled with mozzarella, tomato, and pesto (v) £9

Mains

Breaded whole tail scampi, chips, tartar, dressed salad £15

Beer battered haddock, chips, mushy or garden peas, tartar (gf) £15

Top crust steak and ale pie, chips or potatoes, roasted vegetables £15.50

Our pub classic and most popular dish, been on the menu since we opened the doors nearly 3 decades ago
Oven roasted breast of chicken, steamed haggis, whisky cream sauce, roasted vegetables, chips or potatoes £17.45

Beef lasagne, dressed salad £13 add chips or garlic bread £2 each

Blackened Cajun chicken salad, breast of chicken in cajun spices served on a dressed salad with prawns and sweet chilli sauce, with chips (gf) £17.45

Vegan butternut squash, sweet potato, chickpea and spinach madras, served with steamed rice £14 (Vegan)(gf)

Aberdeen Angus steak burger, toasted bun, tomato and lettuce, tomato relish, chips £14

Chickpea, sweetcorn coriander, paprika and onion jam burger, toasted bun, lettuce and minted mayo, chips (v)(gf) £12.50

Cajun chicken burger, toasted bun, lettuce, tomato, Cajun mayonnaise, chips £15.50 (gf)

Burger toppings – Cheddar, mozzarella, blue cheese, bacon, gherkins £1.5 each

8oz Fillet, roasted tomato, onion rings and chips £29.50 (gf)

Sauces – Whisky or Pepper £3 (gf)

Sides

Chips £3.25 Chips n cheese £4.00 Vegetable platter £2.85 Onion rings £3.50

Garlic Bread £4.50 Garlic bread n cheese £5.25 Mixed salad £3.75

(v) - Vegetarian

(gf) – Can be adapted to be gluten free, please inform your server

Childrens

Smaller portions of the main menu items are also available (apart from steaks or burgers)

Starters

garlic bread £2.25

garlic bread n cheese £3

soup with crusty bread £3.5

Mains

battered fish and chips, with beans, peas or salad £6 (gf)

beef and pork sausages and chips, with beans, peas or salad £6

beef lasagne, with chips, garlic bread or salad £7

chicken nuggets and chips, with beans, peas or salad £6.5 (gf)

cheeseburger and chips, with beans, peas or salad £6.5

Dessert

scoop of ice cream (vanilla, strawberry or chocolate) £2

ice cream chocolate and toffee sundae £3.50

Desserts

sticky toffee pudding – same recipe for 25 years £6.5

chefs crumble £6.5

chefs sundae – vanilla ice cream and whipped cream with chefs current choice of toppings and sauces £6.5 (gf)

a selection of traditional cheese, chutney, oatcakes £8

Trio of vanilla, chocolate and strawberry ice creams £5.75

Duo of sorbet £5.75

Tea and Coffee

Tea – regular, earl grey, decaf, peppermint, red berries, camomile, assam, green £2.20

Black coffee/ Americano £2.60

White coffee £2.75

Cappuccino, Latte £3

Mocha £3.20

Espresso £2

Double espresso £3

Hot Chocolate with whipped cream £3.20

Liqueur coffee (Irish, Gaelic) £6.75

Cocktails

Espresso Martini £8.80

Vodka, Kahlua, and espresso

Negroni £7.50

Gin, Galliano, martini rosso and bitters £7.50

Whisky Sour £8.50

A classic!! Dewers whisky, lemon juice and sugar shaken with egg whites

Passionfruit Martini £8.80

47 Below Vodka, passionfruit liqueur, and passionfruit juice

Garden Spritz £7.70

Gin, St Germain Elderflower liqueur, lemon, cucumber and basil, topped with soda water