

Highland Steakhouse

Established 1974

STARTERS

GARLIC FLAT BREAD £3.95 with cheese	£4.50
PASTOURMA Cypriot char-grilled spicy beef sausage	£6.95
HALLOUMI FRIES with sweet chilli sauce	£6.95
HIGHLAND CLASSIC PRAWN COCKTAIL	£7.95
AVOCADO & PRAWN COCKTAIL	£8.95
Fresh prawns, creamy avocado and crisp lettuce to create this retro cocktail starter	
SALT & PEPPER CALAMARI, TARTRE SAUCE	£8.95
PAN FRIED TIGER PRAWNS, BUTTERY GARLIC WHITE WINE SAUCE	£9.95
CRISPY BREADED MUSHROOMS WITH SIRACHA MAYO	£5.95
CHICKEN LIVER PATE, ONION MARMALADE, TOAST	£5.95
SOUP OF THE DAY (Ask your server for details)	£4.95

MAINS

HIGHLAND BURGER	£14.95
Freshly ground beef burger, char-grilled, finished with cheese, iceberg lettuce, tomato and served in a brioche bun with house sauce and fries	
CHICKEN MILANAISE	£17.95
Panko crumbed chicken breast topped with garlic butter, over Linguine in tomato sauce	
BRAISED MEDITERANEAN LAMB SHANK	£26.95
With a rich, red wine gravy over creamy mashed potato and vegetables	
FRIED CALAMARI	£19.95
Coated in a salt & pepper seasoned flour & deep fried, tartare sauce & chips	
LAMB CUTLETS	£24.95
Char-grilled with chips	
SALMON	£15.95
Baked salmon, creamy mash and garlic spinach with a hollandaise swipe	
CHICKEN SOUVLAKI	£15.95
Grilled cubes of chicken breast, onion & peppers, served with rice	
BBQ PORK RIBS	£16.95
With a sticky BBQ sauce, served with fries	
CHICKEN A'LA CREME	£15.95
Chicken breast, white wine and mushroom sauce, with rice and vegetables of the day	

Our Steaks - 32 Day Dry Aged Beef

All our steak dishes are served with a tomato & mushroom garnish and thick cut chips

PRIME RUMP 10oz	£19.95
SIRLOIN STEAK 10oz	£26.00
FILLET STEAK 8OZ	£29.95
RIBEYE STEAK 10oz	£28.95
T-BONE STEAK	£31.95

SAUCES: PEPPERCORN £3.50 / MUSHROOM £3.50

FILLET STEAK AU POIVRE	£32.95
Peppercorn crusted fillet, with a creamy peppercorn & cognac pan sauce	
FILLET STEAK DIANE	£32.95
Pan fried fillet in a classic sauce comprised of mushrooms, cognac and cream	
TORNADO ROSSINI	£34.95
Fillet steak, on toasted brioche, topped with pate and a Madeira sauce	
CHATEAUBRIAND	£62.95
The prized cut from the fillet head. Deliciously soft & tender, its served best medium rare. Ideal for two to share	

Steak Preparations

Rare 45°- 50° Medium Rare 55°- 60° Medium 60° - 65° Medium Well 65° - 70°. Well Done 70+ Sealed outside
while centre Centre is very red, slightly Centre is light pink, Brown from edge to edge Very firm with little juices warm throughout brown
toward the exterior. outer portion is brown. with slight pink centre. Brown throughout

Sides.

THICK CUT CHIPS, TRIPLE COOKED	£3.75
TRUFFLE OIL MASH	£3.75
SAUTE' NEW POTATOES	£3.75
CAULIFLOWER CHEESE	£4.50
MAC & CHEESE	£4.50
BROCOLLI WITH GARLIC & CHILLI OIL DRESSING	£3.75
BATTERED ONION RINGS	£3.75
GARLIC SPINACH	£3.75
MIXED LEAF SALAD	£3.75
HOT BUTTERED ASPARAGUS	£4.75

SUNDAY CARVERY 12-4PM

Join us for our 3 course Sunday Carvery, with our choice of freshly cooked meats, self-serving of seasonal vegetables, home made Yorkshire puddings, freshly prepared roasted potatoes and all your favourite trimmings