Stravaigin

WANDERING SINCE 1994

snacks

BAVARIAN BAKE HOUSE SOURDOUGH, whipped butter or Gigantes plaki (v, vg, gf*)	6
BURRATA, tomato & sherry fondue, sourdough crisps (v, gf*)	10
NOCELLARA OLIVES, oregano, chilli & lemon (vg, gf)	5.5
MOUSSAKA BITTERBALLEN, whipped feta & Greek salad	10
OAXACAN ROASTED PEANUTS, lime (vg, gf)	8
NASSAU FISH FRITTERS, scotch bonnet, buttermilk dressing	9

small plates

STRAVAIGIN'S OWN HAGGIS, neeps & mash tatties	9/18
STRAVAIGIN'S OWN VEGGIE HAGGIS, neeps & mash tatties (v)	8.5/17
GRILLED SARDINES, Malaysian Rendang broth, shaved fennel & chilli salad, coriander (gf*)	12
STRAVIGIN'S SOUP, Bavarian's bakery sourdough, whipped butter (v, gf*)	8
CHAR SIU CELREIAC, confit garlic tahini, cashew furikake, coriander (vg)	12.5
MISO CARAMEL PIG CHEEK, samphire, peanut miang, daikon & watermelon salad (gf)	14.5

big plates

LOCH MELFORT SEA TROUT, charred leeks, lime leaf bisque, ratte potato (gf)	28.5
HERITAGE CARROTS, walnut cream, picked beets, crispy tofu (vg)	18
GLENFESHIE ESTATE PIGEION BREAST, potato terrine, mushrooms, bramble (gf)	32
AGED RIBEYE STEAK, shallot ketchup, chunky chips, pepper sauce (gf)	38
CHICKPEA BHAJI BURGER, coconut raita, pickled mango jam, chips & salad (vg, gf*)	16.5
STRAVAIGIN'S DOUBLE CHEESE BURGER, jalapeño jam, pickles, chunky chips, salad (gf*)	18
KARNATAKAN COCONUT & LENTIL CURRY, PILAU RICE, PARATHA (gf*)	
with: grilled chicken thigh & potato	19.5
or king prawn & courgette	19.5
or sweet potato, chickpea & red pepper (vg)	17.5

sides

CHILLI & GARLIC GREENS (vg*, gf)	6.5
CHUNKY CHIPS (vg, gf)	6
PARATHA (vg)	1.5
POLENTA & PARMESAN CHIPS (v, gf)	6
BRANDY & PEPPER SAUCE (gf)	3
WHISKY CREAM (v, gf)	3

v: vegetarian, vg: vegan, gf: gluten free
Dishes marked with * can be altered to meet dietary requirements on request. Please advise a member of staff if you have any allergies

Suppliers: John Vallance Seafood Specialists, Glasgow. John Gilmour Butchers, East Lothian. Bavarian Bakehouse, Maryhill. Bavarian Bakehouse, Cumbernauld. Harvey and Brockless, Edinburgh. Barnhill Farms, Inchinnan, Turner and George.

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dessert

DARK CHOCOLATE DELICE, candied clementine, cocoa nib crisp (v,gf)	8.5
YOGHURT PANNA COTTA, candied almonds, mulled blueberry (gf)	8.5
PINEAPPLE CRÈME CARAMEL, mango sorbet, coconut crisp (vg, gf)	8
ICE CREAM OF THE MOMENT, today's cookie	8.5
MULL CHEDDAR, conserve, marinated figs	10
AFFOGATO 8 (v, gf)	8

Add Baileys 4.75 Frangelico 4.25 Ameratto 4.5 Sailor Jerrys 4.75

sweet wines

Banyuls Rimage, Domaine de Valcros, France, 2020	6.5/33
Monbazillac, Domaine l'Ancienne Cure, France, 2020	5/27
Sauternes,Chateau Filhot, France, 2010	8.6/45.5
Pedro Ximenez, Bodegas Gutierrez Colosia, Spain	8.2/41.5
His Eminence choice, 10 year Tawny Port, Delaforce, Portugal	9.4/51

Degestif

ESPERSSO MARTINI, absolut, Kahlua, espresso	11
OLD FASHIONED, Woodford Reserve, Angostura	12
NEGRONI, beefeater, Campari, Martini rosso	11
AMERETTO SOUR, disaronno, lemon, sugar	10.5

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