

HARBOUR LIGHTS



BRUNCH

SCOTTISH 17

sausages, bacon, tattie scone, haggis, lorne sausage, Stornoway black pudding, beans, tomato, fried eggs

WEE 10

sausages, bacon and fried egg

HARBOUR 15.5

poached fillet of local smoked haddock, poached eggs, tomato and brown toast (gf on req)

SCRAMBLED EGGS 14.5

three scrambled local free range eggs with Scottish smoked salmon (gf) or bacon (gf)

FRENCH 14

brioche and cinnamon french toast with maple syrup and crispy bacon or fresh berries (v) (gf on request)

SMOOTHIE BOWL 10

coconut yoghurt, with banana, blueberries, passionfruit, flaked almonds, pumpkin seeds and berry compote (v) (vg) (gf)

VEGETERIAN 14

tattie scone, vegetarian sausage, mushroom, tomato, hash brown, vegetarian haggis, beans and fried eggs (v)

EGGS BENEDICT 14

toasted crumpets, poached eggs and hollandaise with bacon or salmon or Stornoway black pudding

PARMESAN & TRUFFLE MUSHROOMS 13

on toasted sourdough with caramelised onions (v) (vg on request)

SMASHED AVOCADO 14.5

served on a toasted sourdough with a poached egg and bacon or salmon or homemade smoky beans or chorizo & spicy hollandaise or honey & chilli fried halloumi

MORNING ROLLS

bacon 5.3
sausage 5.3
bacon & egg 6.5

UNFORUNATELY SUBSTITUTIONS WILL NOT BE PERMITTED ON BRUNCH DISHES
EXTRA ITEMS ARE AVAILABLE FROM £2

HARBOUR LIGHTS LUNCH

CULLEN SKINK 9.5

with a mini savoury scone or Highland oatcakes

SMOKED HADDOCK AND SPRING ONION KEDGEREE 16.5

with a light, creamy curry sauce and boiled egg (gf)

HOMEMADE STEAK BURGER 19.5

with mature cheddar, homemade chilli chutney, chips and red cabbage slaw

TRIPLE DECKER CLUB 14

chicken mayo, bacon, lettuce & tomato on toasted bread served with salted crisps

BACON & BRIE CIABATTA 14.5

SIDE DISHES

SKIN ON FRIES 4.8

with parmesan & truffle oil (£1) with rosemary salt (60p)

PAN FRIED HONEY & CHILLI HALLOUMI 7

CHILDRENS/SMALLER PORTIONS

CULLEN SKINK 7.5

with brown or white bread

SAUSAGE WAFFLE AND BEANS 8.5

HOMEMADE CHICKEN GOUJONS 9.5

with chips and beans

GRILLED HADDOCK 18

with chips, side salad and tartare sauce (gf on request)

CRAYFISH & MANGO SALAD 15.5

with a Scottish raspberry dressing (gf on request)

CAJUN CHICKEN BURGER 19.5

with mature cheddar, chips and red cabbage slaw

STEAK CIABATTA 14.5

with cheddar cheese and caramelised onions

BEER BATTERED FISH OPEN SANDWICH 15

with tartare sauce, lettuce and tomato

POTATO WEDGES 4.8

oven baked wedges (gf)

CHILLI & CHEESE CRAB BITES 9

with lemon mayo

HOMEMADE BURGER 11

served in a bun with cheese, chips and coleslaw

WARM PANCAKE WITH BERRIES 7

and maple syrup

PLEASE INFORM US OF ANY ALLERGIES OR INTERANCES AND ASK FOR DETAILS OF DISHES THAT CONTAIN ALLERGENS. WE CANNOT GUARANTEE OUR KITCHEN IS 100% ALLERGEN FREE. ALL OF OUR DISHES ARE COOKED FRESH TO ORDER SO THERE MAY BY A WAIT DURING BUSY TIMES

SOFT DRINKS

still/sparkling	3.3
70cl still/sparkling	5
appletiser	4
ginger beer	4
fresh apple/orange	3.3
soda&lime	3.5
coke/dietcoke	3.3
irn bru/diet irn bru	3.3
sprite/fanta	3.3
san pellegrino	4
blood orange, limonata	
raspberry lemonade	4.5
rhubarb soda	4.5
mixed berry smoothie	6
milkshakes	4.8
strawberry, chocolate, banana, vanilla	

HOT DRINKS

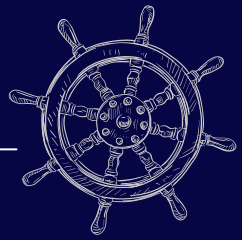
latte	4.5
cappuccino	4.5
americano	4.2
filter coffee	3.7
hot chocolate	4.8
add cream & mallows	(+1)
mocha	5
flat white	4
macchiato	3.8
single espresso	3.5
double espresso	3.8
tea	3.2
loose leaf teas	4.5
english breakfast, green tea, peppermint, mango tango, camomile, goji berry & pomegranate, lemongrass & ginger, rooibos and earl grey	
milk alternatives	0.4
flavourite syrups	0.8

CHILDREN

fruit shoot	2.5
fresh apple/orange	2.5
milkshakes	3.5

COCKTAILS

ALCOHOL CAN BE SERVED FROM 10AM



BOOZY BRUNCH

PEACH BELLINI	10
20cl bottle prosecco, white peach puree	
BLOODY MARY	11
vodka, tomato, tabasco, worcestershire, lemon, salt, black pepper, celery	
PEACHES & CREAM	10
creme de peche, absolut vanilla, peach puree, peach bitters, cream	
APPLE ORCHARD	10.5
glenfiddich orchard experiment, elgin orchard cloudy apple, mint	
BANANA COLADA SPRITZ	12
20cl bottle prosecco, discarded banana peel rum, coconut, pineapple	

WINE

	175ml	250ml	bottle
WHITE			
trebbiano, terre allegre, puglia, italy	8	10.5	28
sauvignon blanc, sherwood estate, waipara, new zealand	9.5	12.5	37
pique&mixe piquepoul-terret, languedoc-roussillon, france			29
RED			
pinot noir, cramele regas, romania	8	10.5	28
malbec, santuario mendoza, argentina	9	12	35
tempranillo, bodegas manzanos, rioja, spain			30
ROSE			
rosapasso, biscardo mabis, veneto, italy	8.5	11	30
SPARKLING			
prosecco superiore, giavi congegliano,			35
prosecco frizzante, cielo e terra, veneto, italy			20cl bottle 9

BEERS/CIDERS

please see beer board/server for our selection of local beers and ciders.

HARBOUR LIGHTS CLASSICS

HENDRICKS AT THE HARBOUR	11
hendricks gin, elgin orchard cloudy apple, lemon, raspberries, cucumber	
RASPBERRY MOJITO	11
bacardi raspberry, sugar, lime, mint, raspberries, soda	
MANGO & PINEAPPLE DROP	11
absolute mango, lemon, pineapple, orange, pineapple syrup	
SALTED CARAMEL ESPRESSO MARTINI	12
absolute vanilla, tia maria, salted caramel, espresso	
SPEYSIDE SOUR	11
glenfiddich 12, lemon, sugar, egg white, bitters	