

Welcome to the Castle Arms Hotel

Evening Menu

Please see our board for today's specials.

If you suffer from any kind of food allergy please let our serving staff know before placing your order. If you have a nut allergy we regret that we will be unable to serve you for safety reasons.

All our dishes are freshly cooked to order, and some may take longer than others to cook. We do appreciate your patience during the busier times.

Main courses are served with hand cut chips or French fries or new potatoes or buttery mashed potatoes, and vegetables or salad unless otherwise stated.

Tel: 01847 851244

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Starters

Soup of the day

Prepared with local produce, served with a warm bread roll or bread.

£6.20

Trio of Caithness Seafood

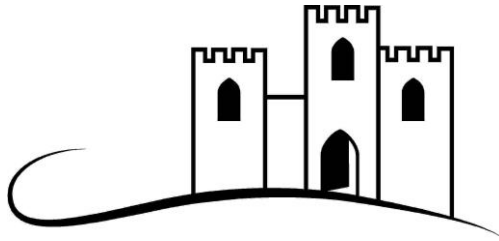
Smoked salmon, smoked trout, smoked mackerel locally sourced, served with GF Oatcakes.

£9.20

Traditional Prawn Cocktail

Atlantic King prawns with our Marie Rose sauce recipe with brown bread and butter.

£7.95



Main Course

Fish and chips

Scrabster landed haddock in homemade beer batter served with hand cut chips, tartare sauce and peas, garnished with a wedge of lemon.

£18.95

Lamb Shank

Roasted lamb shank in mint gravy served with potatoes of your choice and seasonal vegetables.

£18.25

Highland Chicken

Poached chicken breast generously filled with haggis, served with creamy wholegrain mustard sauce, potatoes of your choice and seasonal vegetables.

£15.50

Caithness Beef Stew

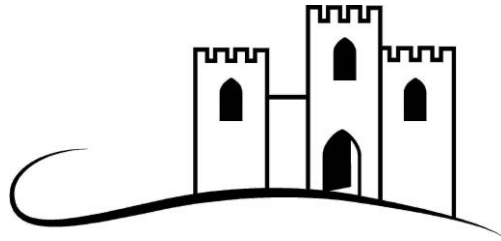
Slow stewed local beef served with a puff pastry lid, potatoes of your choice and seasonal vegetables.

£16.75

Scampi

Breaded wholetail scampi, deep fried until golden, served with hand cut chips, tartare sauce and peas, garnished with a wedge of lemon.

£13.95



Vegetarian Mains

Tortelloni

Spinach and ricotta tortelloni with a tomato and mascarpone sauce, served with garlic bread and parmesan cheese.

£10.75

Nut Roast

Root vegetable, apricot and goats cheese nut roast served with potatoes of your choice and seasonal local vegetables.

£12.25