

SKIP'S

- Seafood Bar & Grill -

ESTD. 2022

BREAD & OLIVES

Sourdough basket - £3.50

Basket of fresh bread with evoo & aged balsamic (V) (VG)

Mixed Marinaded Olives - £4.95

5 different olives with lemon & chili (V) (VG) (GF)

Garlic Bread - £4.95

Sourdough garlic bread (V)

Crab Rarebit - £6.95

Sourdough topped with fresh crab & gruyere rarebit

STARTERS

Cullen Skink - £6.50

Traditional smoked haddock & potato soup

Hand Dived Seared King Scallops - £12.95

3 caramelised scallops with Iberian black pudding & apple puree

Steamed Shetland Mussels - £8.00

Steamed Shetland mussels, shallot, garlic, white wine & parsley cream sauce or a curry cream served with garlic crouton (GF)

Mixed Fried Fish - £10.95

Squid, king prawns, monkfish & haddock in a light crisp batter with homemade tartare sauce

Grilled Langoustines - £11.50

Fresh langoustines grilled in garlic lemon butter (GF)

Oysters - x3 £7.50 / x6 £14.50

Traditional red wine shallot vinegarette & tabasco (GF)

Roast Vegetables - £7.95

Chilled & marinaded in herb oil with chickpea puree (V) (VG) (GF)

Fillet of Beef Carpaccio - £11.95 (add roast bone marrow £2)

Lemon & truffle dressing, truffle pecorino (GF)

Homemade Crab Fritters - £8.50

Fresh crab in a light crisp batter with aioli

SKIPS SIDES

Dauphinoise potatoes - £5.00 (V) (GF)

Thick cut chips with aged parmesan & truffle oil - £5.50 (V) (VG) (GF)

Hand cut sweet potato fries - £5.00 (V) (VG) (GF)

Mature cheddar mac'n'cheese - £6.50 (V)

Courgette & aubergine fritters - £5.50 (V) (VG)

Seasonal vegetables & potatoes - £5.00 (V) (VG) (GF)

Mixed house salad or tomato & red onion salad - £5.00 (V) (VG) (GF)

House slaw - £5.00 (V) (GF)

MAINS

Monkfish Curry - £22.50

Monkfish & sweet potato in a light spiced tomato, lime leaf & curry with cucumber mint yoghurt & coconut basmati (GF)

Whole Lemon Sole Meunière - £24.00

Traditionally cooked in brown parsley & lemon butter with fresh vegetables & potatoes

Skips Fish & Chips - £17.50

Light crispy battered fillet of haddock with hand cut chips, homemade tartare sauce & mushy peas

Fresh Lobster - P.V. (available on request with 24hrs notice)

Half or whole Scottish lobster grilled in garlic butter or with thermidor sauce, served with tossed salad

Grilled Langoustines - £25.00

Fresh langoustines grilled in garlic lemon butter with house salad & hand cut chips (GF)

Pan Seared Chicken Supreme - £18.00

French style peas with bacon, onion veloute with fresh vegetables & dauphinoise potatoes (GF)

Ox Cheek Pappardelle - £17.00

Pulled slow braised cheek fresh herbs red wine tomato tossed in ribbon pasta

Battlefield Burger - £16.00 (add pulled ox cheek £2)

Fillet beef burger with smoked cheese, bacon, lettuce, tomato, mustard mayo, pickle, house slaw & hand cut chips

Pie of the Day - £16.50

Today's puff pastry homemade pie with fresh vegetables & potatoes

Pearl Barley Risotto - £14.50

With seasonal wild mushrooms (V)

STEAKS

Cote de Boeuf 8oz. - £24

Grilled Scottish ribeye cooked to your liking with hand cut chips & garnish (GF)

Fillet Steak 8oz. - £26

Grilled Scottish fillet steak cooked to your liking with hand cut chips & garnish (GF)

Chateaubriand 16oz. - £58

Pan roast head of Scottish fillet cooked to your liking served with hand cut chips, potatoes & vegetables served with Madeira & Bernaise sauce

Add Surf - P.V.

King Prawns / Grilled Langoustines / 1/2 Lobster with garlic butter (when available)

Add Sauce - £3

Peppercorn, Bernaise, Bordelaise, Madeira, Whisky & Grain Mustard, Red Wine Jus

Today's Seafood Platter for 1 - £28

Langoustines, scallops, oysters, squid, king prawns & monkfish grilled with garlic butter, served with dressed salad & hand cut chips (GF)

(Add a half lobster - P.V.)

Skip's 3 Course Sunday Roast - £23.50

Sunday roast with all the trimmings served with a complimentary glass of prosecco & canape

V - Vegetarian / VG - Vegan / VGA - Vegan Alternative / GF - Gluten Free / GFA - Gluten Free Alternative

Please ask for our allergen guide should you have any specific dietary requirements. Let us know of any food allergies before placing your order, even if you have eaten the dish previously.

Whilst every care is taken to reduce the risk of contamination, unfortunately we cannot guarantee that our dishes will be 100% allergen free. Please ask your server if you require further information.

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DESSERT MENU

STICKY TOFFEE PUDDING - £7.00

Homemade with butterscotch sauce & vanilla ice cream

SELECTION OF ICE CREAM - £7.00

A selection of ice cream & sorbet (GF)

CHEESECAKE - £7.00

Homemade cheesecake of the day

LEMONCELLO TARTLET - £7.00

Sweet shortcrust pastry tart filled with lemoncello cream with berry coulis & whipped cream

CREPE SUZETTE - £16.00

Thin pancakes cooked in citrus fruit caramel flambéed brandy & grandmarnier at your table for 2

CHEESEBOARD - £9.50

A selection of cheese with accompaniments

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KIDS MENU

2 Course £7

MAINS

Mac n Cheese

with garlic bread (V)

Hamburger & Chips

or salad

Chicken Burger & Chips

or salad

Breaded Chicken Strips

with chips

Grilled Chicken Breast

with veg & gravy

Mini Fish & Chips

DESSERTS

Mixed Ice Cream

(V) (GF)

Fruit Salad

(V) (VG) (GF)

Pancakes with Chocolate Sauce

(V)

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