



Bankfoot Inn – Food Menu

Welcome to The Bankfoot Inn

A warm Scottish welcome awaits you here at the Bankfoot Inn — good food, a nice drink and the kind of place where you can settle in for “just one more.”

Our kitchen is led by Chefs Lorna and Rob, who take pride in serving hearty, comforting dishes made to satisfy — whether you’ve travelled up the A9, cycled over the hills, or simply wandered down from home. Expect honest flavours, well-cooked favourites and food prepared with care.

Front of house is looked after by Gillian and the team, keeping things running smoothly and making sure you’re well looked after while you’re with us.

Whether you’re joining us for a quick bite, a family meal, or a relaxed evening with friends, we’re glad you’re here.

So take a seat, make yourself comfortable, and enjoy your time with us.

Slàinte.

***Food Allergies & Intolerances**

Please ask a member of our team if you require information on the ingredients in the food we serve. Due to the size of our premises and shared kitchen equipment, cross-contamination of ingredients is always possible. Therefore, we cannot guarantee that any dish is completely free from allergens. Allergen information is provided in good faith and meals are consumed at the customer’s own risk.



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To start...

Mini Chicken Kyivs (*GF)

served with salad leaves and garlic mayo

£6

Chicken Liver Pâté (*can be made GF)

smooth pâté with Scotch whisky, topped with apricot jelly

served with Scottish oatcakes

£6

Stuffed Jalapeño Peppers (V)

fiery green jalapeño peppers, stuffed with cool cream cheese

bound in tortilla breadcrumbs

£6

Retro Prawn Cocktail (*GF)

juicy prawns bound in marie-rose sauce

served on crisp salad leaves

£7

Garlic Mushrooms (V)

mushrooms coated in breadcrumbs, served with garlic mayo

£5.50

Grilled Goats Cheese & Black Pudding Salad

or

just Grilled Goats Cheese Salad (V)(*GF)

drizzled with balsamic glaze

£7

Cheese Nachos (V)(*can be made GF)

served with; salsa, sour cream & guacamole

£7

add beef chilli for £2

Freshly Prepared Soup of the Day (V)(*can be made GF)

served with bread & butter

£5

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The Main Event...

Traditional Fish & Chips

fresh fillet of haddock, landed in Arbroath, coated in your choice of batter or breadcrumbs (or half & half), served with chips & garden peas

£15

Breaded Wholetail Scampi

served with peas or salad & your choice of tattie (chips, mashed or boiled)

£13

Homemade Macaroni Cheese (V)

macaroni pasta in our creamy cheese sauce

served with salad & your choice of tattie (chips, mashed or boiled)

£13

Balmoral Chicken (*GF)

succulent chicken breast, stuffed with haggis,

coated in peppercorn sauce

served with veg and your choice of tattie (chips, mashed or boiled)

£15

Rob's Steak Pie

slow-braised Scottish Beef in a rich gravy, topped with golden puff pastry

– classic Highland comfort food. Served with veg and your choice of tattie

(chips, mashed or boiled)

£15

8oz Ribeye or 8oz Sirloin Steak (*can be made GF)

28-day matured Scottish beef, served with chips, grilled tomato, sautéed

mushrooms, and crispy onion rings.

£22

Add our creamy peppercorn sauce for £2

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The Main Event Cont...

Lorna's Lasagne

delicious Italian inspired beef lasagne (made to Lorna's secret recipe)
served with our creamy tomato sauce and chips

£15

Caesar Salad (V)(GF)

served with chicken or halloumi (V) & your choice of tattie
(chips, mashed or boiled)

£13

Chicken Fajitas or just Vegetable Fajitas (V)(*can be made GF)

chicken breast with sautéed onions, peppers & mushrooms
coated in our Mexican inspired fajita seasoning
served with guacamole, salsa, sour cream and tortillas

£15

Sweet Potato, Chickpea and Spinach Curry (V)

chunky sweet potato with chickpeas, red peppers and spinach
in a mildly spiced coconut curry sauce
served with basmati rice or chips & warm naan bread

£15

House Burgers

served in a toasted brioche bun with lettuce, tomato & onion

- 6oz Aberdeen Angus beef burger (*can be made GF)
- spicy chicken fillet burger (coated in breadcrumbs)
- oriental inspired spicy veggie burger (V)

all served with coleslaw & chips

please advise if you would like cheese added to your burger

£15

Sides

Chips (V)(*GF) £4

Coleslaw (V)(*GF) £3

Onions Rings (V) £4

Garlic Bread (V)
£4

Side Salad or Veg (V)(*GF)
£3

Chilli Cheese Bites (V)
£4

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Ye cannae beat something sweet...

Warm Apple Crumble (V)

served with vanilla ice cream, pouring cream or custard
£6

Sticky Toffee Pudding (V)(*can be made GF)

served with warm toffee sauce &
vanilla ice cream, pouring cream or custard
£6

Warm Chocolate Fudge Cake (V)

served with vanilla ice cream, pouring cream or custard
£6

Salted Pistachio Semifreddo (V)(*GF)

pistachio flavoured semifreddo on a pistachio crumb base, topped with
pistachio pieces and white chocolate curls
£6

Cheesecake of the Day (V)

served with vanilla ice cream or pouring
£6

Trio of Ice Cream (V)(*GF) GF)

Vanilla, Strawberry & Chocolate
£5

Trio of Sorbets (V)(*GF)

Lemon, Mango, Raspberry &
Passion Fruit
£6

Hot Drinks

Coffee - £2.80

Cappuccino - £2.80

Tea - £2.80

Café Latte - £2.80

Hot Chocolate - £2.80

Espresso - £2.50

Liqueur Coffee - £6

Drambuie, Tia-Maria, Cointreau, Glayva, Disaronno or Baileys

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Wine List

175ml £5 | 250ml £7 | Bottle £20

(Unless otherwise stated)

White Wines

Bin 1 – Pinot Grigio Delle Venezie (Italy) (Vg)

Crisp and fruity with fresh citrus notes and a clean, refreshing finish.

Bin 2 – The Secretary Bird Sauvignon Blanc (South Africa) (Vg)

Zesty and vibrant with green apple and citrus flavours, balanced by a bright mineral finish.

Bin 3 – The Secretary Bird Chardonnay (South Africa) (Vg)

Smooth and elegant with ripe peach character and a fresh mineral finish.

Red Wines

Bin 4 – San Andres Merlot (Vg)

Soft and well-structured with notes of cherry, plum and a touch of spice.

Bin 5 – The Secretary Bird Shiraz (South Africa) (Vg)

Rich and juicy with dark berry fruit and black pepper, leading to a long warming finish.

Bin 6 – El Mestengo Malbec (Argentina) (Vg)

Soft and mellow with flavours of plum, blackberry and a hint of marzipan.

Rosé

Bin 7 – La P'tite Pierre Rosé (France)

Light and refreshing with delicate summer fruit flavours.

Sparkling

Bin 8 – Prosecco Spumante Extra Dry (Italy) (V)

Fresh and lively with delicate white stone fruit and lemon notes.

Bottle £25

20cl Single Serve £7.50

(V) – Suitable for vegetarians (Vg) – Suitable for vegans

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