

<p><i>Steak Deal For Two</i> TUESDAY – FRIDAY - £48 PLEASE ASK A MEMBER OF THE TEAM <i>Sunday Lunch</i> SERVED 12 – 7PM</p>	<h1>THE SORN INN</h1>	<p><i>Curry Night</i> EVERY THURSDAY <i>Blackboard Specials</i> PLEASE ASK A MEMBER OF THE TEAM</p>	
<p>TAPAS Our Tapas plates can be enjoyed as a starter. Or as a main we would suggest 2 – 3 Tapas per person</p> <p>BREAD & OLIVES, dipping oil SOUP OF THE DAY, our bread CAULIFLOWER CROQUETTES, piccalilli CHICKEN LIVER PARFAIT, grape & apple chutney, crouton GRILLED MONKFISH, satay sauce, cucumber raita MINUTE WOODRUSH VENISON STEAK, chimichurru sauce ONION BHAJIS, mango chutney & lime yoghurt FLUFFY PANCAKE, PULLED BEEF, beer gravy, crispy onions KING PRAWN TEMPURA, marie rose sauce, little gem lettuce PARMESAN GNOCCHI, tomato & red pepper compote SALT & PEPPER CALAMARI, ginger & coriander mayonnaise CHICKEN WINGS, bbq sauce SMOKED MACKEREL FISH CAKES, lemon & chive dressing CRISPY PORK BELLY, black pudding crumble, apple sauce</p>		<p>THE BUTCHER'S CORNER Our steaks are hand picked & locally sourced. They are dry aged for 30 days.</p> <p>5 5 6 6 7 7 6 7 7 6 6 6 6 7</p> <p>8OZ/10OZ RIBEYE 26/28 8OZ/10OZ SIRLOIN 26/28 8 OZ FILLET 31 16OZ NEW YORKER (to share) 46 CHATEAUBRIAND (for two) (when available) 56 Served with hand cut chips and onion rings</p> <p>ENHANCE YOUR STEAK</p> <p>6 6 6 6 6 6 7</p> <p>SLICE OF HAGGIS 2 SLICE OF BLACK PUDDING 2 CORRIE MAINS EGG 1.5</p>	
<p>BURGERS</p> <p>PLAIN OUTLANDER – HAGGIS & PEPPERCORN SAUCE BACON & CHEESE VEGAN THAI VEGETABLE IN SESAME CRUMB BLACK PUDDING & CORRIE MAINS EGG</p>	<p>12 14 15 13 14</p>	<p>SAUCES</p> <p>PEPPERCORN 3 BLUE CHEESE MUSHROOM MADEIRA CREAM RED WINE & THYME JUS OUR STEAK BUTTER</p>	
<p>SORN INN CLASSICS</p> <p>REAL ALE BATTERED COD & CHIPS, MUSHY PEAS SUPREME OF CHICKEN, BANANA RICE, FRUIT CURRY SAUCE AYRSHIRE BACON CARBONARA MUM'S STEAK PIE, CREAMED POTATOES, BUTTERED CABBAGE CUMBERLAND SAUSAGES, CREAMED POTATOES, ONION JUS</p>	<p>8/14 15 6/10 8/14 10</p>	<p>SIDES</p> <p>OUR CHIPS 3.5 OUR ONION RINGS 3.5 SALAD WITH OUR DRESSING 3.5 GREEN BEANS, SHALLOTS & BACON 3.5 CAULIFLOWER CHEESE 3.5 BLACK PUDDING MACARONI 4 CHESTNUT MUSHROOMS & GARLIC 3.5 OUR COLESLAW 3.50</p>	
<p>HOUSE SPECIALITIES</p> <p>LOIN OF PORK, BRAISED RED CABBAGE, DAUPHIN POTATOES, BLACK PUDDING CRUMBLE, SMOKED BROCCOLLI PUREE, CURRIED APPLE SAUCE RUMP OF ABERDEENSHIRE LAMB, MOROCCAN STYLE VEGETABLES, COUSCOUS, APRICOT COULIS, CHICKPEA JUS FILLET OF SHETLAND PLAICE, PARMESAN & BASIL CRUST, CRUSHED NEW POTATOES, SOYA BEANS, COURGETTES, SUN BLUSHED TOMATO</p>	<p>17</p>	<p>VEGAN/VEGETARIAN</p> <p>PARMESAN GNOCCHI, ROQUETTE, MUSHROOMS 13 CHICKPEA & SWEET POTATO CURRY, COCONUT RICE, RAITA 13</p>	

