



# The SCOTTISH ARMS

- Rustic - Local - Scottish and European Cuisine -

## - Starters -

- Grilled Aberlour Lamb Ribs** four ribs dry rubbed with coffee & brown sugar, served over braised green cabbage, and drizzled with an *aberlour a' bunadh* whisky-plum sauce .....\$ 12
- Black Atlantic Mussels** white wine, garlic, chilies, ginger, lemon -lime zest, grilled bread..... 1/2 lb \$7/ 1 lb \$ 12
- Brie & Black Garlic Baguette** black garlic butter on toasted baguette with melted brie.....\$ 6
- Calamari** seasoned flour, flash fried, served with olive tapenade.....\$ 10
- Scottish Smoked Salmon** cucumber crème fraiche, crostinis, crispy capers, soft boiled egg.....\$ 10
- Charcuterie & Cheese Board** artisan meats from *Salume Beddu*, chef's terrine, fine cheeses, bread, house made spreads & crackers, pickled veggies.....\$ 14
- Celtic Crisps** house made 'potato chips' with hot cheese or cold curry sauce (both for \$.50).....\$ 5
- Scotch Eggs** hard cooked egg encased in pork sausage, breaded, served with honey mustard sauce.....\$ 8
- Baby Bridies** well seasoned minced beef in puff pastry triangles.....\$ 8
- Haggis Fritters** ground lamb, heart, liver, kidney, oats, spices, whisky, breaded & fried -with whisky sauce .....\$ 8
- The Highland Gathering** scotch egg, haggis fritters, baby bridies, & scottish smoked salmon.....\$ 14

## - Entrees -

- Wine Braised Lamb Shank**  
hefty shank braised in red wine, herbs, spices served over colcannon potatoes, baby carrots, & roma tomatoes...\$ 23
- Sautéed Golden Trout**  
whole filet with seared blue potatoes, wilted spinach, and rosemary-apple beurre blanc.....\$ 19
- Grilled & Glazed Double Cut Pork Chop**  
bone-in chop grilled to medium with tamarind date glaze, candied sweet potatoes, poblano-pistachio mole sauce.\$ 22
- Roasted Chicken & Glenfarclas Whisky Mushrooms**  
oven roasted airline chicken breast, savory bread pudding, crispy potato nest, *glenfarclas* mushroom broth.....\$ 16
- The Iron Kilt Steak - Inspired by Executive Chef Carl Hazel's Iron Fork Winning Dish**  
KaKao rubbed 8 oz filet wrapped with pancetta from *Salume Beddu* with creamy tatties, seasonal vegetables and, KaKao demi.....\$ 24
- Aberdeen Haggis with Neeps & Tatties**  
ground lamb heart, liver, kidney, oats, spices, served with mashed potatoes & whisky glazed rutabagas.....\$ 14
- Black Angus Stout Braised Short Ribs**  
slow braised short ribs, young's double chocolate stout demi, smashed carrots, & braised turnip greens.....\$ 18

## -Salads-

-add grilled chicken \$4, breaded chicken \$4, calamari \$5, smoked salmon \$6-

**Shaved Kale Salad** pickled carrots, crimini mushroom, crushed almonds, truffle vinaigrette..half-\$4/whole- \$8

**Caesar** fresh romaine, parmesan, soft-boiled egg, garlic dressing, croutons, bacon.....half-\$5/ whole-\$9

**Apple-Fennel Salad** black garlic-fig vinaigrette, apples, fennel, spinach, toasted walnuts, blue cheese..

.....half-\$6 / whole-\$10

**Roasted Beet Salad** roasted beets with champagne vinaigrette, honey-cider gastrique, crumbled goat cheese, and crispy parsnips.....\$8

## -Pub Fare-

**Berkshire Bangers 'N Squeak** our take on the classic bangers 'n mash with two house-made pork sausages using locally raised berkshire hog, rosemary-garlic demi, sautéed baby carrots, and bubble & squeak potatoes..\$13

**Fish & Chips** north atlantic haddock in scottish ale batter, house fries, sautéed peas, lemon caper sauce.....\$14

**Shepherd's Pie** wine braised local lamb, onions, carrots, neeps, & parsnips baked with mashed potatoes.....\$12

**Cock-a-Leekie Supper** bowl of slow cooked, shredded chicken, leeks, white wine, cream, served with a puff pastry lid and a choice of salad, house cut fries, crisps (Sub Additional Sides \$1.00).....\$12

**Lamb Burger** with fennel jam, lettuce, tomatoes, onions, and house cut fries (add goat cheese for \$1).....\$11

**Berkshire Pork Burger** caramelized apples & onions ragout, Irish Cheddar, bacon, house cut fries .....\$11

**The Scottish Arms Burger** black angus mixed with sautéed leeks, topped with whipped imported cheddar butter, lettuce, tomato, onion, and roasted red pepper remoulade.....\$10

**Steak & Stilton Pasty** braised beef, stilton, caramelized onions in puff pastry with choice of half salad.....\$9

**Haddock Sandwich** ale battered haddock, lettuce, tomato, onions, lemon caper sauce, & celtic crisps.....\$9

## -Additional Sides-

Creamy Tatties, Sautéed Baby Carrots, Sautéed Spinach, Bubble & Squeak Potatoes,  
Seasonal Vegetables, Sautéed Peas, Side of Crisps, Side of Fries,  
Colcannon Potatoes, Braised Seasonal Greens

\$2.99 / Substitutions.....\$1.00

*The Scottish Arms proudly supports local Missouri farms that produce natural, pasture-raised, grass-fed livestock which does not involve the use of steroids, antibiotics, or growth hormones. Additionally, much of our produce comes from Greg Pusczek's organic Illinois farm, Pancetta from Salume Beddu (a local family owned artisan shop), and spices from KaKao Chocolate.*

To ensure efficiency of service, checks may not be split for larger parties & 18% gratuity will be added

A \$2 charge will be added for any split entrees & pub fare