



Set Dinner Menu

2 course £21.50

3 course £23.90

Food allergies and intolerances
Before ordering, please speak to our staff about your requirements

Soup of the Day (v)

Finest Oak Smoked Salmon (Supp £3.00)

Served with chopped onions & capers

Duck Liver Pate

With plum chutney & toasted brioche

Melon & Speck Duet

Breast of Chicken topped with Haggis

Drambuie cream sauce

Fresh vegetables & sauté potatoes

Scottish Fillet Steak (Supp £5.00)

With pepper & cognac sauce

Ratatouille & Dauphinoise potatoes

Austrian Cheese Spätzle (v)

Served with side salad

Fillet of Scottish Salmon

With pink peppercorn sauce

Fresh vegetables & sauté potatoes

Chocolate & Baileys Mousse

Argentinian Malbec is perfect with chocolate £4.75 (50ml)

Hazelnut & Orange Tart

Tokaji is a great match for hazelnuts £4.75 (50ml)

Ice-cream & Chocolate Sauce

Pairs with Austrian Beerenauslese £4.75 (50ml)

Welcome to Hermann's Restaurant
where we hope you enjoy
your food and wine

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Evening A La Carte Menu

To Start

Vegetarian Soup of the Day (v) Ask your host for today's flavour	£4.60
Toasted Goats Cheese (v) Balsamic onions & mixed leaves	£5.50
Cullen Skink Our version of this traditional Scottish soup With smoked haddock, potatoes & cream	£5.90
West Coast Scallops on Stornoway Black Pudding With potato tower & saffron bisque	£9.20



Est. 1995

Good Food , Fine Wine

Main Courses

All main courses are cooked to order

Asparagus & Mixed Mushroom Risotto (v)	£13.50
Served with side salad <i>Vegan option available ~ with Provencal sauce</i>	
Wiener Schnitzel	£14.90
Escalope of pork, bread crumbed & shallow fried Served with cranberry sauce Fresh vegetables & sauté potatoes	
Chicken Cordon Bleu	£14.90
Breast of chicken stuffed with speck & cheese Provencal sauce Fresh vegetables & sauté potatoes	
Special Fish of the Day	Seasonal price
Ask your host for today's catch	
Jager Schnitzel	£19.50
Escalope of veal, pan fried Creamy mushroom & tomato sauce Dauphinoise potatoes & fresh vegetables	

Desserts

All of Hermann's desserts are made on the premises

Apfelstrudel	£5.95
The traditional Austrian dessert, served warm with ice-cream <i>Try our Hungarian Tokaji – perfect with dried fruits</i>	<i>£4.75 (50ml)</i>
Crème Brûlée	£5.95
Irresistible vanilla cream with crunchy caramel top <i>Austrian Beerenauslese pairs nicely with cream</i>	<i>£4.75 (50ml)</i>
Hermann's Raspberry & Almond Tart	£5.95
Served with ice-cream <i>Beerenauslese's high acidity is made for berry tarts</i>	<i>£4.75 (50ml)</i>
Amaretto Truffle Torte	£5.95
Served with ice-cream <i>Argentinian Malbec is lovely with dark chocolate</i>	<i>£4.75 (50ml)</i>
Cheese Board	£6.25
A selection of Scottish soft & hard cheeses <i>Try our Delaforce vintage port</i>	<i>£6.30 (50ml)</i>
Hermann's Mini Desserts	£6.25
A selection of Hermann's favourite desserts <i>We recommend a flight of dessert wines</i>	<i>£12.90 (50ml)</i>