



Est. 1995

Good Food , Fine Wine

Set Dinner Menu

2 course £24.50

3 course £26.90

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

Soup of the Day (v)

Finest Oak Smoked Salmon (Supp £3.50)

Served with chopped onions & capers

Duck Liver Pate

With plum chutney & toasted brioche

Melon & Speck Duet

Breast of Chicken topped with Black Pudding

Drambuie cream sauce

Fresh vegetables & sauté potatoes

Scottish Fillet Steak (Supp £8.00)

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

Pansal De Calas is perfect with chocolate £4.75

Hazelnut & Bramble Tart

Tokaji is a great match for hazelnuts £4.75

Ice-cream & Chocolate Sauce

Pairs with Austrian Beerenauslese £4.75



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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	£4.95
Toasted Goats Cheese (v) Balsamic onions & mixed leaves	£5.95
Cullen Skink Our version of this traditional Scottish soup With smoked haddock, potatoes & cream	£6.30
West Coast Scallops on Stornoway Black Pudding With potato tower & saffron bisque	£10.20



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Main Courses

All main courses are cooked to order

Asparagus & Mixed Mushroom Risotto (v) Served with side salad	£14.80
Wiener Schnitzel Escalope of pork, bread crumbed & shallow fried Served with cranberry sauce Fresh vegetables & sauté potatoes	£16.80
Chicken Cordon Bleu Breast of chicken stuffed with speck & cheese Provençal sauce	£16.80
Special Fish of the Day Ask your host for today's catch	Seasonal price
Jager Schnitzel Escalope of veal, pan fried Creamy mushroom & tomato sauce Dauphinoise potatoes & fresh vegetables	£20.80



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Desserts

All of Hermann's desserts are made on the premises

Apfelstrudel	£6.30
The traditional Austrian dessert, served warm with ice-cream <i>Try our Hungarian Tokaji – perfect with dried fruits</i>	<i>£4.75</i>
Crème Brûlée	£6.30
Irresistible vanilla cream with crunchy caramel top <i>Austrian Beerenauslese pairs nicely with cream</i>	<i>£4.75</i>
Hermann's Raspberry & Almond Tart	£6.30
Served with ice-cream <i>Beerenauslese's high acidity is made for berry tarts</i>	<i>£4.75</i>
Amaretto Truffle Torte	£6.30
Served with ice-cream <i>Pansal De Calas is lovely with dark chocolate</i>	<i>£4.75</i>
Cheese Board	£6.75
A selection of Scottish soft & hard cheeses <i>Try our Delaforce vintage port</i>	<i>£6.30</i>
Hermann's Mini Desserts	£6.75
A selection of Hermann's favourite desserts <i>We recommend a flight of dessert wines</i>	<i>£12.90</i>