

Upper Largo Hotel Sample Menu 1

3 Courses - £ 31.50 2 Course - £25.50

Freshly Made Soup of the Day (V)

Barnett's Artisan Bread

Mixed Vegetable Spring Rolls (V)

Salad Garnish - Sweet Chilli Mayonnaise

Haggis in Crispy Batter

Cracked Black Pepper Sauce

Smoked Haddock & Salmon Fishcakes

Sniracha Mayo – House Salad



Fresh Haddock, Battered or Panko Breaded

Skin-On-Skinny Fries - Garden Peas – Tartare Sauce

Homemade Steak & Ale Pie

Puff Pastry Topping - Fresh Seasonal Vegetables –

Baby Boiled Potatoes or Skin-On-Skinny Fries

Chicken Balmoral

Stuffed with Haggis – Wrapped in Smoked Streaky Bacon –

Duck Fat Roast Potatoes – Fresh Seasonal Vegetables – Whisky Cream Sauce

Roast Vegetable Mediterranean Lasagne (V)

Seasonal Salad – Toasted Garlic & Herb Bread



Warm Chocolate Fudge Cake - Chocolate Sauce – Chantilly Cream

White Chocolate & Raspberry Cheesecake - Berry Compote – Cocoa Tuile

Sticky Toffee Sundae – Toffee Sauce

Scottish Cheeses - Red Onion Chutney - Oatcakes



Tea & Filter Coffee

Upper Largo Hotel Sample Menu 2

3 Courses - £ 36.95

Freshly Made Soup of the Day (V)

Barnett's Artisan Bread

Local Lobster Bisque

Toasted Cheese & Chive Scone

Wild Mushroom & Roquefort Croquettes (V)

Sweet Red Onion & Chilli Jam – Micro Herb Salad

Crispy Pigs Cheek

Stornoway Black Pudding – Celeriac & Tarragon Purée



Slow Braised Blade of Beef

Crispy Duck Fat Roast Potatoes – Grilled Asparagus – Claret & Bramble Jus

Pan Seared Fillet of Hake

Lobster Butter – Broad Bean, Potato & Seafood Broth

Roast Butternut Squash, Sweet Potato & Spinach Cannelloni (V)

Toasted Garlic Bread – Rocket & Parmesan Salad

Pheasant Balmoral

Stuffed with Haggis – Wrapped in Smoked Streaky Bacon – Crushed Potatoes –

Fresh Seasonal Vegetables – Malt Whisky Cream Sauce



Tiramisu – Black Cherry Gel – Chocolate Soil

Homemade Sticky Toffee Pudding – Toffee Sauce – Vanilla Ice Cream

Dark Chocolate & Coconut Tart – Berry Syrup – Chocolate Ice Cream (VG)

Scottish Cheeseboard

Homemade Apple Chutney – Snipped Grapes – Fife Oatcakes



Tea & Filter Coffee

Upper Largo Hotel Sample Menu 3

3 Courses - £ 39.95

Freshly Made Soup of the Day (V)

Barnett's Artisan Bread

Smoked Salmon Parcel

Goats Cheese & Avocado Mousse – Garlic & Herb Crostini –
Cucumber & Dill Pickle

Grilled Fresh Asparagus (V)

Miso Butter – Poached Duck Egg – Parmesan Crisp

'Chicken-in-a-Basket'

Crispy Buttermilk Chicken Thigh – Curry Ketchup – Micro Herb Salad



Roast Saddle of Venison

Smoked Ham Hough & Hispi Cabbage Potato Cake – Tenderstem Broccoli –
Red Wine & Garden Rosemary Jus

Wild Mushroom, Rocket & Pine Nut Risotto (V)

White Truffle Oil & Parmesan Shavings

Pan-Roasted Fillet of Halibut

Local Shelled Langoustines – Saffron Fondant Potato –
Langoustine Velouté – Confit Baby Carrots



Tarte Au Citron – Caramelised Banana – Yoghurt Ice Cream

Mint Rolo Cake – Espresso Coffee Cream – Honeycomb Pistachio Tuile

Dark Chocolate & Coconut Tart – Berry Syrup – Chocolate Ice Cream (VG)

Fine Scottish Cheeseboard

Plum & Apple Chutney – Snipped Grapes – Fife Oatcakes & Biscuit Selection



Tea & Filter Coffee



THE UPPER LARGO

HOTEL • BAR • RESTAURANT

The Law Room & Caravel Bar

SAMPLE MENUS 2026

'Here to help with all your celebration & special occasion requirements'

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ALL MENUS ARE SUBJECT TO CHANGE

(V)(VG)(GF)substitutions can be made to some dishes.

**If you have a food allergy or intolerance, please let us know before ordering
Please note that our Kitchen handles food that some may be intolerant to.**