

WELCOME

The Mosset Tavern is a free house owned and operated by husband and wife team Gordon and Melissa Brailsford who, along with their dedicated team, extend their warmest welcome and sincerest of thanks for your loyal custom.

RESERVATIONS

We always advise booking a table, particularly Thursday to Sunday. You can book on-line at our website at a time that suits you at www.mossettavern.com or call during opening hours from 10am on 01309 672981.

LARGER GROUPS

Parties of twelve or more are required to secure their seats by paying a non-refundable £5 per head deposit. Sadly, we are unable to allow parties of seven or more to pay separately. We are happy to provide fixed priced menus to assist.



MENU

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TO START

SOUP OF THE DAY Served with home baked bloomer bread.	£4
GOAT'S CHEESE BON-BONS In a pine nut and basil crumb, beetroot chutney and rocket leaves. (V) (N)	£6
HALF PINT PRAWN AND CRAYFISH COCKTAIL In Marie-rose sauce on shredded iceberg with salad garnish and baked brown bloomer bread. (GF*)	£7.5
CALAMARI RINGS In bread crumbs with sweet chilli dipping sauce.	£6

PUB CLASSICS

BEER BATTERED PORTSOY HADDOCK Served with skin-on chips, garden peas and tartar sauce. (GF*)	£13 (£9 sp)
SWEET AND SMOKY CHICKEN STRIPS In seasoned flour baked in our famous BBQ glaze, skin-on chips and creamy coleslaw. (GF*)	£11
WEST COAST WHOLE TAIL SCAMPI In bread crumbs fried till golden brown, with skin-on chips and freshly cut salad. Choose from 7, 14 or 21 pieces.	£9, £13, £17
CLASSIC MACARONI CHEESE With skin-on chips and salad. (V) (GF*)	£11 (£8 sp)

FROM THE GRILL

CLASSIC 8OZ RUMP STEAK SUPPER Chargrilled to your liking. Please allow time for cooking. Accompanied by Portobello mushroom, grilled tomato, garden peas and skin-on chips. (GF)	£15
SIRLOIN STEAK SUPPER Chargrilled to your liking. Please allow time for cooking. Accompanied by Portobello mushroom, grilled tomato, garden peas and skin-on chips. (GF)	£20
SURFS UP! Add 3 tempura battered prawns ONION RINGS taste great with steak! Top up 3!	£4 £1
THE MILE HIGH BURGER With two 8oz burgers, streaky bacon, onion rings, cheddar cheese, classic burger salad and skin on chips.	£14.5

CHICKEN AND MADEIRA PARFAIT Toasted brioche, beetroot chutney. (GF*)	£6
TRIO OF SCOTTISH PUDDINGS Stornoway black, white and haggis with a whisky cream sauce.	£7
BREAD BOARD FOR TWO Artisan breads, stuffed peppers, marinated olives, mozzarella balls and balsamic dressed rocket. (GF*)	£7
A DOZEN BONELESS CHICKEN BITES Finished in your choice of hot buffalo, salt and chilli or sweet and smoky glaze with creamy ranch dip. (GF*)	£8

STEAK AND CRAFT ALE PIE Topped with puff pastry lid, vegetables of the day and your choice of baby boiled, mashed potato or skin-on chips.	£12 (£9 sp)
ROAST OF THE DAY With homemade Yorkshire pudding, vegetables of the day, roast and baby boiled potatoes and plenty of gravy. (GF*) On a Sunday the roast is from our carvery.	£12 £11 (£9 sp)

THE FAMOUS CAJUN CREAM CHICKEN With basted Cajun sweetcorn, skin-on chips and creamy coleslaw. (GF*)	£13
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GOURMET 8OZ BURGERS Served in a toasted brioche bun with classic burger garnish of lettuce, gherkins, tomato and red onion rings. With skin-on chips. Choose from classic (£9), Campbelltown cheddar (£10), Campbelltown cheese and streaky bacon (£12), and calamari and sweet chilli (£13). (GF*)	
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PROPER VEGGY BURGER Roast root vegetable and quinoa burger topped with mozzarella, rocket leaves and sweet chilli sauce. Served in a brioche bun with skin-on chips. (V)	£10
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VENISON BURGER With beetroot chutney, Kintyre brie, skin on chips and creamy coleslaw.	£13
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MAINS

WILD MUSHROOM AND TARRAGON LINGUINE In a creamy madeira and mozzarella sauce with parmesan dressed rocket leaves. (V) (GF*) Customize your pasta by adding sautéed king prawns or chargrilled chicken for £3.	£11
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CHEF'S VEGGY CURRY Medium strength tomato based curry of honey roast butternut squash, bell peppers and spinach. Braised basmati rice, mini naan bread and mango chutney. (V) Customize your curry by adding sautéed king prawns or chargrilled chicken for £3.	£11
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I'M BEING GOOD SALAD Of roasted butternut squash, feta, caramelised red onion, cherry tomatoes, pine nuts and rocket leaves, your choice of balsamic, pesto or ranch dressings. (V) (N) (GF*) Customize your salad by adding cajun spiced chicken for £3.	£11
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SIDE ORDERS

Skin-on chips	£3
Sweet potato fries	£4
Truffle and parmesan fries	£4
Garlic focaccia bread	£3
Garlic focaccia bread with melted cheddar	£4
Basket onion rings (8)	£3
Creamy coleslaw	£2
Side salad	£3
Vegetables	£3

DESSERTS, PUDDINGS AND ICE-CREAM

TRIO OF ICES Choose from salted caramel, raspberry ripple, chocolate chip, mint choc chip, strawberry or vanilla with a Cadbury's flake. (GF*)	£5
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POPPING PEACH BELLINI CHEESECAKE Layered peach compote, prosecco and popping candy cheesecake. Served with a cheeky shot of prosecco.	£7
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CHURROS Trio of Spanish fried donuts filled with hazelnut chocolate, marshmallows, strawberries and dipping chocolate. (N)	£6
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ICKY STICKY TOFFEE PUDDING With your choice of cream, ice-cream or custard. (GF*)	£6
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CRISPY TORTILLA BASKET Stuffed with a spicy roast vegetable and tomato ragout, topped with cheddar cheese, accompanied by toasted garlic foccacia and dressed salad. (V)	£11
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IRN-BRU GLAZED RACK OF PORK RIBS With skin-on chips and creamy coleslaw.	£14
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GRILLED FILLETS OF SEA BASS With chunky Mediterranean vegetables, chorizo, crayfish and rocket salad, smoked paprika and tomato butter. (GF*)	£15
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ABERDEEN-SHIRE LAMB CHOPS With feta cheese, roast vegetable cous-cous, spring onions, tomatoes and a fresh pine nut pesto. (N) (GF*)	£16
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SAUCES / BUTTERS

Port and stilton	£2
Dianne	£2
Peppercorn	£2
Garlic butter	£2
Whisky and onion	£2
Cajun cream	£2
Sweet and smoky glaze	£2

BANOFFEE MERINGUE An Asher's meringue filled with salted caramel ice-cream, topped with banana, toffee sauce and whipped cream. (GF)	£6
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APPLE AND RASPBERRY CRUMBLE With custard and vanilla ice cream.	£5.5
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TRIO OF SCOTTISH CHEESE Kintyre blue, Apple wood smoked and Campbelltown cheddar with savoury biscuits, grapes and beetroot chutney. (GF)	£7
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(V) vegetarian, (N) contains nuts, (GF) suitable for a gluten free diet, (GF*) can be adapted for a gluten free diet