

# EMILY'S — BYRE —

The Scottish have been influenced by Indian cuisine and spices for centuries, with recipes brought back by soldiers in the Scottish Regiment. Due to this fondness for Indian cuisine, at Emily's Byre we are proud to bring to you delicious, authentic, Indian dishes with an emphasis on 'Northern Frontier' specialities. All our food is prepared with the freshest of produce sourced from local purveyors. Our fish is from Iain Stewart, meats from Stewart Maclachan of Lochaber Larder and ice creams from Luvians in Perthshire. Fine herbs and vegetables are sourced from Breckenridge, while our haggis and black pudding are supplied by Grants of Speyside. Housed in an original 1840's old byre (cowshed), Emily's is a rustic farmhouse with a cozy bar, where local diners and foreign travelers can have a real good time!

## Soups & Starters

- Cullen Skink ~ 10.00**  
Traditional Scottish soup with smoked haddock, potatoes and onions, served with a slice of sourdough
- ✔ **Tomato and Coriander Shorba ~ 9.00**  
Indian spiced tomato soup, served with a slice of sourdough
- Ⓢ **Classic Prawn Cocktail ~ 15.00**  
Served with a homemade cocktail sauce
- Ⓢ **Cobb Salad ~ 15.00**  
Grilled chicken, bacon, cherry tomatoes, avocado, smoked cheddar, boiled egg and cos lettuce with ranch dressing
- Ⓢ **Tai Chien Chicken ~ 12.00**  
Wok tossed Oriental chicken breast with sweet peppers, spring onions and dried red chillies
- Ⓢ **Mulmuly Kebab ~ 12.00**  
Succulent minced chicken and cheese kebabs, served with mint and coriander chutney
- Ⓢ **Chicken Tikka ~ 12.00**  
Tandoori spiced chicken pieces, served with mint and coriander chutney
- Ⓢ **Salmon Tikka ~ 18.00**  
Tandoori spiced salmon pieces, served with mint and coriander chutney
- Ⓢ **Crunchy Lentil Bites ~ 11.00**  
✔ Yellow lentil bites, served with a coconut and mustard seed dip
- ✔ **Dahi Chaat ~ 11.00**  
Bite size puffs with chickpeas, tamarind chutney and yoghurt
- Ⓢ **Chargrilled Broccoli Florets ~ 10.50**  
✔ Broccoli marinated with yoghurt and garlic, topped with toasted pine nuts
- ✔ **Punjabi Samosa ~ 10.00**  
Crunchy pastry filled with spiced potatoes

## Scottish Specials

- Haggis, Neeps 'N' Tatties ~ 21.00**  
Traditional Scottish dish of sheep mince, oats and spices, served with swedes and potatoes with a rich whisky sauce
- Scottish Beef Stew ~ 21.00**  
Slow cooked beef stew, served with creamy mash
- Ⓢ **Smoked Haddock Mac 'N' Cheese ~ 18.00**  
Creamy macaroni and cheese with Arbroath smoked haddock

## Indian Specials

- Ⓢ **Hyderabadi Lamb Shank ~ 30.00**  
Slow cooked lamb shank with spices, served with steamed rice
- Ⓢ **Lucknowi Lamb Korma ~ 22.00**  
Slow cooked lamb with caramelised onions and yoghurt, served with steamed rice
- Ⓢ **Kerala Prawn Curry ~ 24.00**  
South Indian curry with coconut milk and aromatic spices, served with steamed rice
- Ⓢ **Chicken Tikka Masala ~ 22.00**  
Chargrilled chicken in a spicy chilli, onion and tomato gravy, served with steamed rice
- Ⓢ **Classic Butter Chicken ~ 22.00**  
Ⓢ Chargrilled chicken pieces in a rich tomato gravy, served with steamed rice
- Ⓢ **Chicken Jalfrezi ~ 22.00**  
Stir fried chicken pieces, vegetables and spices, served with steamed rice
- Ⓢ **Chicken Biryani ~ 24.00**  
Basmati rice with spiced chicken, served with raita
- Ⓢ **Roasted Cauliflower and Potato Biryani ~ 22.00**  
✔ Basmati rice with spiced cauliflower and potato, served with raita
- Ⓢ **Dal Makhani ~ 18.00**  
✔ North Indian slow cooked black lentil curry, served with steamed rice
- Ⓢ **Mushroom Malai Matar ~ 20.00**  
✔ Creamy, mildly spiced mushrooms, peas, onions and tomatoes, served with steamed rice
- Ⓢ **Miloni Sabzi ~ 20.00**  
✔ Mixed vegetables in a spinach gravy, served with steamed rice
- Ⓢ **Bhindi Do Pyaza ~ 20.00**  
✔ Spiced okra with sautéed onions, served with steamed rice
- Ⓢ **Punjabi Baingan Bharta ~ 20.00**  
✔ Roasted eggplant with spices, served with steamed rice

## International Specials

- Classic Fish 'N' Chips ~ 21.00**  
Beer battered haddock, served with peas and tartar sauce
- Chicken Milanese ~ 22.00**  
Breaded chicken breast, served with our house salad
- Ⓢ **Chicken Stroganoff ~ 22.00**  
Chicken strips and mushrooms in a creamy sauce, served with steamed rice
- Grilled Teriyaki Salmon ~ 24.00**  
Served with Asian vegetables and steamed rice
- The Highland Cheeseburger ~ 20.00**  
Chargrilled beef patty topped with cheese, served with fries  
Add: Bacon ~ 2.00
- Ⓢ **Thai Red Curry ~ 20.00**  
Flavoured with lemon grass and Thai basil, served with steamed rice  
Add: Chicken ~ 4.00 | Prawns ~ 5.00
- ✔ **Stir-Fried Udon Noodles ~ 18.00**  
With Asian vegetables, tossed in an Oriental sauce  
Add: Tofu ~ 4.00 | Chicken ~ 4.00 | Prawns ~ 5.00

✔ Vegetarian Dishes | ✔ Vegan Dishes | Ⓢ Gluten Free Dishes | Ⓢ Black Sheep Signature Dishes

**FOOD ALLERGIES AND INTOLERANCES:** All our dishes are prepared in kitchens where nuts, flour etc. are commonly used, so unfortunately we cannot guarantee that our dishes will be free of traces of these products. Olives may contain stones. Fish and meat dishes may contain bones, and all dishes may contain items not mentioned in the menu descriptions.

Before you order food and drinks, please speak to our staff if you want to know about our ingredients.



## Sides

- ✔ Cheese Garlic Naan ~ 5.00
- ✔ Butter Garlic Naan ~ 4.00
- ✔ Plain Naan ~ 3.00
- ✔ Tandoori Roti ~ 3.00
- Ⓜ✔ Steamed Basmati Rice ~ 3.00
- ✔ Poppadum ~ 3.00
- Ⓜ✔ Raita ~ 4.00
- Ⓜ✔ Fries ~ 5.00
- Ⓜ✔ Grilled Corn on the Cob ~ 4.00

## Kids Menu

- Chicken Tenders and Fries ~ 8.50
- Mini Cheeseburger and Fries ~ 8.50
- Fish Fingers and Fries ~ 8.50
- ✔ Mac 'N' Cheese ~ 7.50
- ✔ Curly Fries ~ 5.00

## Desserts

- 🍷 Scottish Bread Pudding ~ 11.00  
With whisky crème anglaise
- 🍷 Sticky Toffee Pudding ~ 11.00  
With vanilla ice cream and toffee sauce
- Old Fashioned Chocolate Cake ~ 11.00  
Moist chocolate cake served with vanilla ice cream
- 🍷 Crème Supreme ~ 11.00  
Ⓜ Chilled baked yoghurt with fresh berry compote and lemon ripple ice cream
- Peach Cobbler ~ 11.00  
Poached peaches baked with a golden buttery crust, served with vanilla ice cream
- 🍷 Kulfi ~ 10.00  
Ⓜ Traditional Indian ice cream with roasted almonds and pistachios
- Ⓜ Affogato ~ 8.00  
✔ An Italian Classic!  
Vanilla ice cream with a shot of hot espresso
- ✔ Mango Sorbet ~ 5.00
- ✔ Coconut Ice Cream ~ 6.00
- ✔ Selection of Ice Cream ~ 5.00  
Salted Caramel  
Vanilla  
Chocolate  
Cappuccino

## Beverages

- Milkshake ~ 5.00  
Chocolate / Vanilla / Strawberry
- Cold Coffee with Ice Cream ~ 6.00
- Mango Lassi ~ 5.00
- Coca-Cola 330ml ~ 4.50
- Diet Coke 330ml ~ 4.50
- Coke Zero 330ml ~ 4.50
- Sprite 330ml ~ 4.50
- Lemonade 200ml ~ 4.00
- Fanta Orange 330ml ~ 4.50
- Irn-Bru 330ml ~ 4.50
- Red Bull 250ml ~ 5.00
- Ginger Ale 200ml ~ 4.00
- Appetiser 275ml ~ 4.50
- J2O 275ml ~ 4.50  
Orange and Passion Fruit  
Apple and Raspberry
- Juice 250ml ~ 4.00  
Cranberry / Orange / Apple
- Soda Water 200ml ~ 3.50
- Tonic Water 200ml ~ 3.00
- Light Tonic Water 200ml ~ 3.00
- Flavored Tonic 200ml ~ 4.00  
Mediterranean / Aromatic / Elderflower
- Bottled Water  
Still or Sparkling:  
330ml ~ 3.50 | 750ml ~ 6.00

## Coffee

- Americano ~ 4.50
- Cappuccino ~ 4.50
- Café Latte ~ 4.50
- Flat White ~ 4.50
- Espresso ~ 3.50
- Double Espresso ~ 5.00
- Café Mocha ~ 4.50

## Tea

- Fine Tea Selection  
Pot for one ~ 4.00 / Pot for two ~ 6.00  
English Breakfast / Darjeeling / Earl Grey  
Chamomile / Highland Green Tea
- Cutting Chai ~ 5.00  
Authentic Indian masala chai
- Hot Chocolate ~ 5.50  
Add marshmallows and cream ~ 0.50

Prices include VAT.

A discretionary 10% service charge will be added to your bill.

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**Rokeby**  
Manor

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Comfort of  
Travellers