

A long, dark wood dining table is set for a formal dinner. The table is covered with a dark cloth and features a central arrangement of white daisies in a clear glass vase. Each place setting includes a blue napkin, silverware, and a glass. The ceiling is covered in a dense network of bare, brown branches, and several large, ornate crystal chandeliers hang from it. The overall atmosphere is rustic yet sophisticated.

louie brown's BAR

Dinner Menu





Starters

SOUP OF THE DAY

Served with seeded bread

£5.25

HAGGIS & BLACK PUDDING FRITTERS

Served with peppercorn sauce

£7.95

FIRECRACKER PRAWNS

Tempura battered prawns with spiced coriander salsa

£7.95

BANG BANG CHICKEN

Chicken breast marinated in a spiced satay sauce; on a bed of shredded carrot, red onion, spring onion, mixed leaf and peanuts (contains peanuts)

As a starter £7.50

As a main £14.50
(with rice, chips or both)

KING PRAWNS PIL PIL

Capers, butter, chilli & garlic

£8.50

BREADED GOAT'S CHEESE

Served with beetroot & picked red onion salad

£7.95

ASIAN STYLE CRAB CAKES

Served on Pak Choi with honey & chilli syrup

£7.50


MUSSELS MARINIÈRE

Classic white wine, garlic and cream sauce

£9.00

WINGS

American style wings with sour cream, glazed in your favourite sauce

With hot & spicy sauce 

With BBQ sauce

As a starter £9.50

As a main £14.50

NACHOS

Perfect as a main or a starter to share. Tortilla chips with melted cheese, jalapeños, sour cream, guacamole and salsa

£9.25

Add chilli beef  or haggis

£12.95

Sharing Boards

All served with rustic breads, extra virgin olive oil and aged balsamic vinegar. Meant for two.

ANTIPASTI BOARD


Cured meats, mozzarella, crusty bread, olives, sun dried tomatoes, gherkins and houmous


£16.95

CHEESE BOARD

A selection of traditional cheeses served with fresh fruit, chutney, gherkins, biscuits and seeded bread

£16.95

 Suitable for vegetarians

 Spicy dishes (mild, medium, hot)

FOOD ALLERGIES & INTOLERANCES

Please speak to your server about the ingredients in your meal when placing your order regarding any allergies, intolerances or religious beliefs. Some dishes can be prepared as vegetarian or vegan - please ask your server.

Mains

FISH & CHIPS

£14.95

Hand battered Scottish haddock with chips, tartare sauce, garden peas and a lemon wedge

DAUBE OF BEEF

£15.75

Slow braised beef served on horseradish mash, seasonal vegetables, red wine jus and parsnip crisps

CHICKEN & HAGGIS WELLINGTON

£15.75

Served with whisky sauce, seasonal vegetables and hasselback potatoes

SWEET CHILLI FAJITAS

£13.75

Served with salsa, sour cream and cheese

V

Vegetable

£13.75

Chicken

£16.50

Beef

£16.95

Mixed (Beef & Chicken)

£16.95

PORK CHOPS

£16.50

Seared pork chops on sage mash, seasonal vegetables, black pudding bon bons, apple sauce and red wine jus

THAI RED CURRY

£13.75

Fragrant and spiced red Thai curry, served with coriander rice, garlic naan bread and fresh chillies

V

Vegetable

£13.75

Chicken

£16.25

Beef

£16.95

King Prawn

£16.95

V

Tofu

£13.95

PAN-FRIED SEABASS

£16.25

Served with steamed new potatoes, seasonal vegetables and fresh herb pesto

STEAMED FILLET OF SMOKED HADDOCK

£16.25

Served on buttered mash, hollandaise sauce, asparagus and poached egg

CRAB & PRAWN LINGUINI

£16.50

Soft crab meat and prawns tossed in lime, chilli & coriander pesto

PAN-FRIED SALMON FILLET

£16.50

Served on crushed potatoes, pickled radish and mixed herb crème fraiche

MAC & CHEESE

£12.25

A classic, served with garlic bread

With chorizo or chilli beef

£13.50

CHILLI CON CARNE

£12.50

Served with sour cream on a bed of basmati rice and topped with tortilla chips

CARIBBEAN CHICKEN

£15.95

Coconut and chilli infused chicken breast served with rice and mange tout

ADDITIONS

Add a little something to the side

Bread & Oils

Chargrilled Halloumi

Rocket & Parmesan Salad

Chips & Dips

Garlic Bread

Onion Rings

Seasoned Vegetables

Tender Stem Broccoli with Chilli Jam



All dishes are £3.50 each

Burgers

All our burgers are served on a brioche bun with lettuce, tomato, chips, coleslaw & onion rings.

THE DALGETY BAY BURGER

£13.75

Handmade burger served with melted cheese and relish

CHILLI & LIME BURGER

£13.75

Chargrilled chicken breast with chilli & lime marinade and spiced mayo

CHARGRILLED HALLOUMI BURGER


£13.95

Halloumi topped with a Portobello mushroom, avocado, red onion and relish

TOP UP YOUR BURGER

Add an extra topping to your burger

Cheddar Cheese


Jalapeños 

Bacon

Fried egg

£1.95 each

Haggis

Chilli beef 

£2.25 each

Chargrill

SIRLOIN STEAK

£26.95

Served with tomatoes, mushrooms, garlic butter and chips

FILLET STEAK

£28.95

Served with tomatoes, mushrooms, garlic butter and chips

STEAK & EGGS

£15.75

6oz sirloin steak (cooked medium) served with chips and two fried eggs

SAUCES


£2.95


Add your choice from peppercorn, blue cheese or diane sauce

CHARGRILLED GAMMON STEAK

£15.75

Served with chips, salad and fried egg

 Suitable for vegetarians

 Spicy dishes (mild, medium, hot)

FOOD ALLERGIES & INTOLERANCES

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Salads

CLASSIC CAESAR

Crisp lettuce, thyme roasted croutons, bacon lardons, parmesan shavings and Louie's Caesar dressing

£10.50
With chicken £14.50
With king prawns £15.95

FETA, CHERRY TOMATO, BLACK OLIVE, RED ONION & PEACH SALAD 🌱

Dressed in house honey mustard dressing

£13.75

WARM CHICKEN SALAD

Chicken breast served on a bed of crisp salad, cous cous, toasted pumpkin seeds, mango purée and honey mustard dressing and topped with a poached egg

£14.75

Lunch Menu

Available Monday to Saturday from 12pm - 5pm.
All served with chips & garnish.

ALL SANDWICHES ARE £9.50

CRISPY HALLOUMI WRAP 🌱

With yuzo mayo, lettuce, olives and peppers

LOUIE'S CLUB SANDWICH

Chicken, bacon, cheese, egg mayo, tomato, lettuce, served on your choice of white or wholemeal bloomer

HEALTHY CLUB

Lean turkey, lean bacon, rocket & tomato on wholemeal bloomer

STEAK & ONION SUB

Served with mustard mayo and onion rings

FISH FINGER SUB

breaded Scottish haddock served in a wholemeal sub with tartar sauce, baby gem lettuce and spring onion (also available on white bloomer bread)

SPICED PIRI PIRI CHICKEN WRAP 🌶️

Cajun spiced chicken tossed in Piri Piri sauce wrapped with baby gem lettuce

PASTRAMI, BLUE CHEESE & RED ONION OPEN SANDWICH

served on your choice of white or wholemeal bloomer

MOZZARELLA & PESTO TOASTED SUB 🌱

A slice of the Italian dream. Lightly melted mozzarella with pesto and peppers

Sunday Roast

Available from 12pm - 5pm.
Served with all the trimmings - please ask your server for more details.

Adults £13.95
½ portion £8.25
Children £5.45



Desserts

PIE OF THE DAY

Served with ice cream or warm custard

£7.50

CHEESECAKE OF THE DAY

Ask your server for today's flavour

£7.50

STICKY TOFFEE PUDDING

Served with toffee sauce and ice cream

£7.25

CRÈME BRÛLÉE

Classic vanilla custard served with shortbread and berries

£7.25

CLASSIC PROFITEROLES

Cream filled choux pastry with chocolate sauce

£7.75

CHOCOLATE CHIP COOKIE

Warm home-made chocolate chip cookie served with vanilla ice cream

£7.25

SELECTION OF SCOTTISH ICE CREAM

Choose from vanilla, strawberry, chocolate, mint choc chip or honeycomb

£5.95

Hot Drinks

AMERICANO

Small £3.05

CAPPUCINO

Large £3.50

CAFÉ LATTE

FLAT WHITE

HOT CHOCOLATE

ESPRESSO

£2.75

DOUBLE ESPRESSO

£3.05

TEA


Various flavours from around the world


£2.45

ADDITIONS

Add an extra shot: £0.60

Add marshmallows, cream or flavoured syrup: £0.50

 Suitable for vegetarians

 Spicy dishes (mild, medium, hot)

FOOD ALLERGIES & INTOLERANCES

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Plant-based Menu

STARTERS

TANDOORI BUFFALO WINGS

£9.50

Served on a bed of Indian salad

VEGETABLE GYOZA

£7.25

Served with soya & chilli dip

MAINS

CHICKEN STYLE FAJITAS

£12.95

Served with houmous, salsa and vegan cheese

MOVING MOUNTAINS VEGAN BURGER

£13.75

Topped with vegan halloumi cheese, served with relish and side salad

CHICKEN STYLE CURRY

£13.75

Served with fragrant rice and flatbread

DESSERTS

STICKY TOFFEE PUDDING

£6.95

Served with toffee sauce and ice cream

CARAMEL CHEESECAKE

£6.95

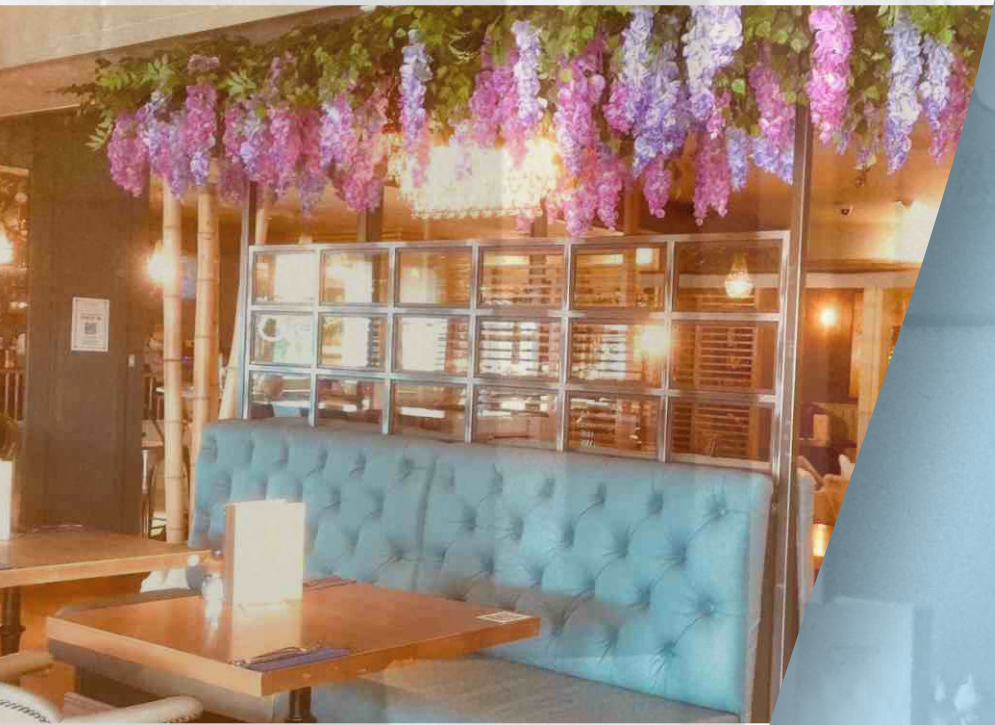
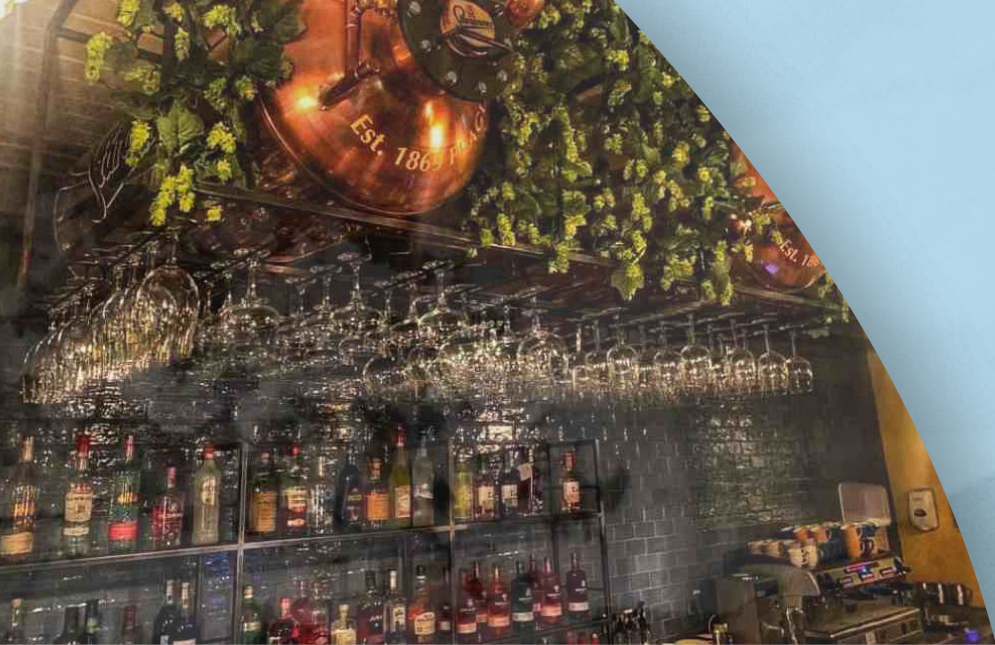
Served with chocolate ice cream

FRESH FRUIT SALAD


£5.45

Served with mango sorbet





Wine

Wines with the  symbol are available by the glass in measures of 175ml & 250ml

WHITE

RIVA DELLE VENEZIE VENETO  £20.95
A blend of Chardonnay and Pinot Bianco

SEÑORA ROSA CHARDONNAY CENTRAL VALLEY  £20.95
Ripe peach and tropical fruit flavours

VILLA ROSELLA GLERA PINOT GRIGIO VENETO  £20.95
A fresh pale yellow wine, with notes of white flowers and apple


STILL BAY CHENIN BLANC £21.95
Mouth-watering tropical fruits with a racy acidity

FRANSCHHOEK CELLAR SAUVIGNON BLANC  £24.45
Gooseberries and lime followed by flinty notes


TERRASSES DE LA MAR, PICPOUL DE PINET £26.45
Ultra-trendy grape varietal which has been grown in the South of France for over 400 years

ROSÉ


RIVA IGT DELLE VENEZIE VENETO  £20.95
Light and delicate with strawberry and raspberry flavours

WILLOWOOD ZINFANDEL  £21.45
A lively, fruity rosé wine with aromas of red summer fruits and an attractive crisp sweetness

RED

RIVA DELLE VENEZIE RED VENETO  £20.95
A blend of ripe, fruity Merlot and bolder Cabernet Sauvignon

SEÑORA ROSA CABERNET SAUVIGNON  £20.95
Soft, smooth red wine with fruity tones

BOTTER, MERLOT DEL VENETO VENETO  £21.95
Medium-bodied, easy-drinking wine with plenty of colour

LA PONDEROSA MALBEC £25.45
Cherry and plum flavours with a hint of vanilla

ALVIER CARMENERE £22.45
Well balanced with an abundance of fruit flavours

THE BOUNDARY HUT PINOT NOIR £26.45
A juicy pinot with lovely notes of red fruit

VINA AMATE RIOJA CRIANZA £27.45
Soft and smooth with hints of chocolate and vanilla

PROSECCO

BOTTER PROSECCO SPUMANTE DOC TREVISO £31.50
Pale yellow, delicately fruity; both well balanced and light bodied

CHAMPAGNE

CHIMÈRA, BRUT CHAMPAGNE £36.50
Lemony, biscuity flavours, fine bubbles and a touch of aging are the dominant flavours in this fine champagne

LAURENT PERRIER CHAMPAGNE £60.00
Laurent Perrier is perfectly balanced. Fresh and fine, this champagne reveals delicious hints of fruit on the finish

VEUVE CLICQUOT, YELLOW LABEL CHAMPAGNE £67.50
Golden-yellow, well-structured, fresh, forceful and full of flavour

Wines are subject to change due to supplier issues at this time,
we appreciate your understanding.



Functions @ Louie Brown's

Our private function room at Louie Brown's is available to hire for any type of event:

- ~ Birthday Parties
- ~ Wedding Celebrations
- ~ Engagements
- ~ Baby Showers
- ~ Anniversaries
- ~ Private Dining

For more information about our our private function room please ask your server, call us on 01383 821115 or email info@louiebrowns.co.uk.

Outdoor Terrace

Enjoy the sunshine on our outdoor terrace. Food & drinks are served as long as the sun is shining. It is the perfect place to escape with a coffee, a pint or a cocktail.



Sky Sports

Join us at Louie Brown's for all the best sporting action. Have a drink and enjoy the most popular football matches, rugby, golf and more on the big screen.





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