



CHEF GARRY'S LUNCH & DINNER MENU

Appetiser



Sweetcorn and caramelised onion soup Garnished with a lightly curried lemon butter dressing – small bowl **£3.75**, large bowl **£5.50**

Roasted red pepper and mildly spiced fennel soup Garnished with preserved lemon oil – small bowl **£3.75**, large bowl **£5.50**

Smoked courgette carpaccio Served chilled with toasted pine nuts, caramelised shallot marmalade salsa verde and a roasted red pepper and parmesan salad
£6.25

Tomato and lemongrass panacotta Served with a blue cheese, mulled pear and pecans garnished with a tomatillo dressing – **£6.50**

Smoked haddock kedgeree egg roll Served warm with toasted oatmeal and red onion salsa garnished with mango chutney and coriander dressing – **£6.75**

Pan seared tournedos of oxtail Served warm with a pea, pastrami and barley risotto and a beetroot and ginger beer jus – **£7.95**

Rabbit and fois gras terrine Served with a prune and apple chutney, sun-blushed tomato salad, and a roasted garlic dressing and a homemade brioche – **£8.95**

Cured smoked duck breast salad served with parisienne of melon, pink grapefruit, passionfruit liquor and basil oil – **£7.95**





Main Courses



Sautéed potato gnocchi Scented with spinach dust, served on a piperade of roasted vegetables and a barigoule sauce – **£14.50**

Pan fried falafel Served with couscous laced with lemon, mint and almonds garnished with basil, apricot and pistachio dressing and a mint, cumin and coriander yoghurt – **£16.00**

Fresh fish is delivered almost daily from Billy McGlinn of Highland Fish Please refer to the nightly specials page to find out what our catch of the day is.

Priced Daily

Roast breast of chicken Coated in a barbequed maple glaze, pan roasted then served on mashed potatoes laced with tomatoes, onions and paprika in a tomato and basil consommé with broad beans – **£16.50**

Slow roasted Ayrshire pork belly Served on a warm salad of mildly tandoori spiced red lentils, garnished crab apple and potato crisps and a pork jus scented with beetroot – **£16.50**

Ardgay Game's Highland venison 6oz haunch steak served with hibiscus scented fondant potato and spelt, blue cheese and red cabbage risotto garnished with date puree and cepe jus – **£18.50**

Loin of veal 7oz Dutch veal steak served on a savoury mushroom fricassee with new potatoes, pancetta and spinach with a mango emulsion and crispy peppered leeks – **£24.00**

Prime Scottish beef 8oz fillet steak served with shallot puree, sautéed wild mushrooms, homemade chips and your choice of au poivre sauce or Café de Paris butter – **£26.00**





Desserts



Chocolate mocha liqueur brûlée Served with fruit and nut biscotti sponge fingers and brandy and port soaked raisins – **£6.95**

Chef's "Artic Roll" Iced nougatine parfait rolled in elderflower soaked sponge with lemon curd and apple syrup – **£6.95**

Flambéed macerated pineapple Served with rum based mild chilli and basil syrup garnished with coconut ice cream and salted caramel – **£6.95**

Slow roasted strawberry ice cream sundae served with crushed meringue, vanilla yoghurt, strawberry coulis, custard cream cookie crumbs and crystallised violet powder – **£6.95**

Cranachan yoghurt cake Raspberry and oatmeal yoghurt "cheese cake" served with blackcurrant ripple ice cream and a maple syrup, honey and lavender dressing – **£6.95**

Scottish Cheese Platter Typical selection consists of Strathdon blue, Tain Truckle cheddar, Crowdie, Ullapool Smoked cheddar and Clava Brie with homemade oatcakes and celery – **£8.50**

ALLERGY NOTICE

Please tell a member of staff if you or one of your dinner guests has a food allergy. Your restaurant host will have information about all of the ingredients for the dishes on the menu and how we can amend the menu to accommodate any special dietary needs you may have.

