

Appetiser

£

Moroccan mildly spiced sweet potato and red lentil soup small bowl 3.95 large bowl 5.95
Garnished with fresh coriander and lemon emulsion

Honey roasted carrot, yellow split pea and amaranth soup small bowl 3.95 large bowl 5.95
Scented with roasted garlic garnished with mild spiced polenta bread crumbs

Crispy mildly spiced mooli French fries 6.25
Served with an Isle of Mull cheddar cheese fondue sauce and dried apricot salsa

Wild mushroom, Strathdon Blue Cheese and Crème fraiche pastie 7.25
Chefs homemade vegetarian suet pastry baked to order so allow 15 minutes,
served with beetroot relish and a cepe mushroom vinaigrette

Smoked pollock skink crumble 7.50
Chef's home smoked pollock, leek, onion and potato casserole cooked to order
with a crumble crust, served hot with a cucumber, grape, chervil and chili cooler

Slow roasted Eastern spiced Shetland lamb hogget confit crepe 8.95
Served warm with tahini, red cabbage salad and a mint yoghurt and harissa dressing

Corned beef terrine 6.95
Chef's famous corned beef terrine is back by popular demand it's served chilled
with a garnish of piccalilli, wasabi mayonnaise and homemade tomato ketchup

Prime Scottish beef fillet, chicken liver and onion faggot spring roll 8.50
Served with crushed green pea and horseradish salad
garnished with a pickled walnut vinaigrette and Bramley apple puree

Main Course

Garbanzo bean patties 16.50
Dressed in lemon and coconut scented panko bread crumbs, then cooked to order
and served with a savoury mixed bean and tomato cassoulet drizzled with lemon oil

Root vegetable and spelt risotto 16.50
Garnished with tandoori apple emulsion and miniature smoked cheese scones

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

Allergy Notice

Please tell a member of staff if you or one of your dinner guests has a food allergy.
Your restaurant host will confirm with the chef regarding the ingredients for the dishes on the menu.
Please ask how we can amend the menu to accommodate your special dietary needs.



<i>Main Course</i>	£
Pan roasted breast of chicken Served in a thickened golden chicken consommé garnished with mashed potatoes laced with leeks, broccoli polonaise, a crispy rice and prune cake and garlic aioli	16.95
Slow roasted pressed Ayrshire pork belly Served with a local beer infused white cabbage, potato and oregano potato mash, pureed pumpkin scented with orange and a natural jus redolent with dates	16.95
Game casserole Cuts of assorted game cooked to order in a rich oxtail and red wine gravy garnished with blackcurrants, red cabbage, mashed potatoes laced with beef brisket confit, roasted macedoine of root vegetables all crowned with chefs light homemade puff pastry	19.50
Highland venison 6oz haunch steak scented with liquorice root served with a casserole of yellow split peas, butternut squash, sweet potatoes and raisins, garnished with a pressed boulangere potato cake and a rich beetroot and port jus	21.00
Prime Scottish beef 8oz fillet steak served with shallot puree and sautéed wild mushrooms, plus of course our triple cooked hand cut chips and your choice of an au poivre sauce or Café de Paris butter	28.50
<i>Dessert</i>	
Raspberry and vanilla charlotte russe brûlée Served with fruit berry compote	7.25
Orange and papaya curd tart Served with white pepper and cream cheese sorbet and a maple syrup dressing	7.25
Triple layered Bramley apple and Calvados eves pudding Served hot with fruit and nut granola crunch and Inverness ginger bread ice cream	7.25
Chef's delicious Coul mess Crushed meringues with blackcurrant ice cream, sundried cranberries, and ginger nut yoghurt all drizzled with Crème de Cassis syrup	7.25
Chocolate, beetroot and mixed nut olive oil cake Served warm vanilla pod ice cream, turmeric syrup and violet dust	7.25
Scottish Cheese platter	8.95

Typical selection consists of Strathdon blue, Tain Truckle cheddar, Crowdie, Ullapool Smoked cheddar and Clava Brie with homemade oatcakes and celery