

Appetiser

£

Roast Parsnip and Apple Soup Scented with Roast Garlic Small bowl 3.95 Large bowl 5.95
Garnished with sweet and sour carrot dressing

Char Grilled Red Pepper and Borlotti Bean and Vegetable Broth Small bowl 3.95 Large bowl 5.95
Garnished with lemon scented orzo pasta

Crispy Hummus Fritters 6.50
Served hot with a small feta and olive salad garnished with tzatziki and smoked tomato emulsion

Mildly Spiced Cauliflower Korma Samosa 6.95
Served hot from the oven then garnished with a curried watermelon chutney and cilantro oil

Coley Escabeche 7.50
Local sustainable white fish fried then marinated it in a vinegary jus with onions, spices and herbs.
served chilled with roasted garlic bread and a saffron and honey roasted shallot aioli

Ginger Beer Cured Smoked Salmon Salad 8.95
Served with kohlrabi, carrot, fennel and dill slaw
garnished with wasabi mustard and crème fraiche dressing and a toasted Highland muffin

Hare and Wild Boar Pressed Terrine 8.50
Served with baby gem leaves garnished with crostini croutons and ranch dressing,
an apple and maple puree and Arran grain mustard

Main Course

Broccoli, Cashew and Smoked Cheddar Fondue Strudel 16.95
Garnished with cheddar mash, tomato and herb sauce and steamed vegetables

Noisettes of Wild Mushrooms 16.95
Served with cepe mushroom and thyme risotto with a port wine jus and garlic scented spinach

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

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.



Main Course

£

Pork Chop

18.95

Topped with a blackened spiced papaya breadcrumb crust, served with smoked cheddar potato mash and a warm salad of sweet potato, butternut squash and apple garnished with a rich barbeque sauce

Calves Liver

19.50

Thin slices of tender liver served hot on a warm salad of crushed new potatoes, carrots and red onion marmalade scented with mild tandoori spices, garnished with a crispy panko crumbed pancetta wrapped asparagus and a savoury shin of beef bordelaise sauce

Duck Breast

21.00

Topped with a star anise glaze, served in a Thai consommé laced with vegetables, rice noodle and coriander garnished with a miniature duck confit spring roll

Lamb Rump

24.00

Topped with Dijon mustard and pistachio crust, served with a pressed boulangere potato cake, beer braised savoy cabbage, lamb jus and mint jelly

Prime Scottish Beef

28.50

8oz fillet steak served with shallot puree, sautéed wild mushrooms and hand cut chips plus your choice of au poivre sauce or Café de Paris butter

Dessert

Chocolate Rum and Raisin Tart

7.25

Served with mango sorbet garnished with a vanilla carnation quenelle

Passion Fruit and Lemon Grass Panna Cotta

7.25

Served with a chilled cantaloupe melon soup and crystallised ginger biscuits

Warm Raspberry and Vanilla Pudding

7.25

Served with pistachio ice cream garnished with Turkish Delight syrup

Coul Mess

7.25

Sticky crushed meringues topped with tutti frutti ice cream, macerated pineapple mild chilli pepper syrup, natural yoghurt and crushed garibaldi biscuits

Apricot Frangipane Flan

7.25

Served warm with vanilla pod ice cream and golden sultana butterscotch sauce

Scottish Cheese Platter

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

8.95