

A` la Carte Menu

The emphasis of this menu is creating the highest quality dishes using the best of local produce

Our food contains allergens, if you are concerned about food allergens please ask one of our associates prior to ordering

Starters

Pounds

Seared West Coast Scallops <i>gf</i>	12
<i>Slow Cooked Pork Belly ~ Cauliflower Textures ~ Raisins ~ Braising Liquor</i>	
Cured Canon of Macbeth Lamb <i>gf</i>	12
<i>Artichoke ~ Mint Salad ~ Parmesan Shavings</i>	
Rock Rose Marinated Scottish Salmon <i>gf</i>	10
<i>Dill Aioli ~ Cucumber Ribbons ~ Fever Tree Tonic Gel</i>	
Quail & Quinoa Salad <i>gf</i>	10
<i>Caramelised Watermelon ~ Pine Nuts Vinaigrette</i>	
Savory Connage Crowdie Gateau (v) <i>gf (a)</i>	8
<i>Seaweed Crumbs ~ Beetroot Sorbet ~ Candied Walnuts</i>	
Loch Erriboll Langoustine Bisque <i>gf (a)</i>	8
<i>Spinach & Ricotta Tortellini</i>	

(V) denotes a vegetarian option. (GF) denotes gluten free (GFA) gluten free alternative available



Main Courses

Pounds

Newtonmore Brown Hare *gf (a)* 18
*Seared Saddle ~ Leg Foie Gras Royale ~ Apple & Passion Fruit Compote ~
Passion Fruit Caramel ~ Bayleaf Potato Dauphine*

Aberdeenshire Rose Veal *gf* 23
*Slow Cooked Shoulder ~ Carved Pink Fillet ~ Lemon Thyme Polenta ~ Baby
Artichoke ~ Aubergine Puree ~ Black Olive Jus*

Pan Seared Wild Seabass *gf* 26
Fennel Marmalade ~ Courgette Puree ~ Confit Cherry Tomato ~ Courgette Pearls

Roasted Scabster Monkfish Tail *gf* 22
Puy Lentil & Garlic Ragout ~ Green Asparagus Spears Wrapped in Pancetta

Pave of Scottish Wild Turbot *gf* 22
*Slow Cooked Beef Cheek ~ Rosemary Braising Jus ~ Chargrilled Baby Leeks ~
Savoy Cabbage ~ Jerusalem Artichoke Puree*

Assiette of Scottish Suckling Pig *gf* 20
*Homemade Choucroute ~ Nutmeg Creamy Potatoes ~ Grelot Onions ~ Riesling
Jus*

Crispy Bar of Polenta (v) *gf* 16
*Courgetti Puree ~ Fennel ~ Artichoke Salad ~ Aubergine ~ Confit Cherry
Tomatoes*

(V) denotes a vegetarian option. (GF) denotes gluten free (GFA) gluten free alternative available



From The Grill	Pounds
From “Grant’s” Speyside Butcher	
28 Days Matured Fillet Steak <i>(80z Pre Cooked Weight)</i>	29
28 Days Matured Ribeye <i>(80z Pre Cooked Weight)</i>	23
28 Days Matured Sirloin Steak <i>(80z Pre Cooked Weight)</i>	23
Fillet of Scottish Salmon	17
Char-grilled Chicken Breast	17

All grilled items served with flat mushroom, grilled tomato & a side of chunky chips or a selection of seasonal vegetables

Sauces	<i>Peppercorn</i>	2.5
	<i>Arran Mustard</i>	2.5
	<i>Béarnaise</i>	2.5
Side Orders	<i>Sautéed Garlic Button Mushrooms</i>	3
	<i>Buttered Seasonal Vegetables</i>	4
	<i>Sweet Potato Fries</i>	3
	<i>Buttered New Potato</i>	3
	<i>Onion Rings</i>	3



Desserts	Pounds
Frangipane Pear Tart <i>Pistachio Ice Cream</i>	6
Pomegranate Panna Cotta <i>gf (a)</i> <i>Red Grapefruit Salsa ~ Pink Peppercorn Tuile</i>	6
Sticky Toffee Pudding <i>Toffee Sauce ~ Vanilla Ice Cream</i>	6
Hard & Soft Scottish Cheese <i>Strathdon Blue ~ Connage Gouda ~ Morangie Brie ~ Connage Cheddar</i> <i>Grapes ~ Quince ~ Celery ~ Oatcakes</i>	10
Balvenie Whisky Scottish Cheese Board <i>Balvenie 14yo Malt Whisky ~ Strathdon Blue ~ Connage Gouda ~ Morangie</i> <i>Brie ~ Connage Cheddar ~ Grapes ~ Quince ~ Celery ~ Oatcakes</i>	14

Add a glass of Late Harvest, Sauvignon Blanc, Chile dessert wine 125ml **£2.95**



Digestifs	Liqueur Coffees	£6
Cockburns Ruby Port - 50ml - £3.10	Highland Coffee , <i>Tomatin Legacy</i>	
Sandeman L.B.V. Port - 50ml - £3.65	Irish Coffee , <i>Tullamore D.E.W.</i>	
Martell VS Cognac - 25ml £3.10	Irish Cream Coffee , <i>Baileys Irish Cream</i>	
Martell V.S.O.P Cognac (10 -12 yrs) 25ml - £4.40 <i>Golden amber in colour. On the palate a touch of</i> <i>vanilla and a smooth complexity of dry fruit with a</i> <i>hint of sweetness. Beautifully balanced.</i>	French Coffee , <i>Grand Marnier</i>	
Martell X.O Cognac (40-45yrs) 25ml - £11.95 <i>Aromas of gingerbread, dry fruits, orange</i> <i>marmalade and lemon zest. A supremely complex</i> <i>Cognac, full of flavour with hints of almond &</i> <i>vanilla and an exquisitely long aftertaste.</i>	Cafe Royale , <i>Martell V.S.</i>	
	Italian Classico , <i>Ameretto</i>	
	Caffe Corretto , <i>Sambuca</i>	
	Calypso Coffee , <i>Tia Maria</i>	
	Seville Coffee , <i>Cointreau</i>	
	Skye Coffee , <i>Drambuie</i>	
	American Coffee , <i>Makers Mark</i>	
	Friar's Coffee , <i>Frangelico</i>	
	Jamaican Coffee , <i>Kahlua & Capt. Morgan's</i> <i>Dark Rum</i>	