

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 Shetland Scallops <i>gf</i> <i>Pressed Pork Cheek ~ Pickled Mushroom ~ Crispy Salsify ~ White Wine & Cream Reduction</i>	12
John Ross Smoked Salmon & Cream Cheese Roulade <i>gf</i> <i>Apple & Horseradish Salad ~ Nori ~ Lemon Dill Oil ~ Parmesan Tuile</i>	9
Fricassee of Jumbo Tiger Prawns <i>gf</i> <i>Orange & Garlic Butter ~ Spinach ~ Confit Cherry Tomatoes</i>	11
Garlic Roasted Shetland Mussels <i>gf</i> <i>Local Samphire</i>	7
Goats Cheese Bonbons (v) <i>Beetroot Carpaccio ~ Madeira Reduction</i>	7
Duck Confit & Foie Gras Terrine <i>gf</i> <i>Apricot Chutney ~ Toasted Brioche</i>	8
Soup of the Day <i>gf</i> <i>Cromarty Bakery Bread</i>	5

(v) denotes a vegetarian option. (gf) denotes gluten free or alternative available – please ask server



Main Courses

Pounds

Roasted Chicken Breast <i>gf</i> <i>Smoked Garlic & Pancetta Farce ~ Cauliflower Puree ~ -Potato Champ ~ Red Wine Jus</i>	18
Pan Seared Scottish Cod Fillet <i>gf</i> <i>Dill & Lemon Potato Cake ~ Braised Fennel & Wilted Spinach ~ Mussel & Chorizo Sauce</i>	16
Chargrilled Lamb Cutlets <i>gf</i> <i>Salsa Verde ~ Black Olive Polenta ~ Tomato Fondue ~ Baby Vegetable ~ Lamb Jus</i>	23
Coffee Roasted Highland Venison Loin <i>gf</i> <i>Pistachio Salsify ~ Wilted Kale ~ Red Onion Compote ~ Blueberry Jus</i>	22
Roasted Scottish Monkfish <i>gf</i> <i>Wrapped in Parma Ham ~ Cranberry Farce ~ Roasted Parsley Root ~ Wilted Spinach ~ Saffron Potatoes</i>	21
Mushroom Ravioli (v) <i>Wilted Spinach ~ Tarragon Sauce</i>	15
Black Olive Polenta (v) <i>gf</i> <i>Tomato Fondue ~ Baby Vegetables ~ Lambs Lettuce</i>	15

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From The Grill	Pounds
From “Grant’s” Speyside Butcher	
28 Days Matured Fillet Steak <i>(80% Pre Cooked Weight)</i>	29
28 Days Matured Ribeye	23
28 Days Matured Sirloin Steak <i>(80% 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>	<i>2.5</i>
	<i>Arran Mustard</i>	<i>2.5</i>
	<i>Béarnaise</i>	<i>2.5</i>
Side Orders	<i>Sautéed Garlic Button Mushrooms</i>	<i>3</i>
	<i>Buttered Seasonal Vegetables</i>	<i>4</i>
	<i>Sweet Potato Fries</i>	<i>3</i>
	<i>Buttered New Potato</i>	<i>3</i>
	<i>Onion Rings</i>	<i>3</i>



Desserts

Pounds

Coconut Mousse <i>gf</i> <i>Mango, Pineapple & Pine Nut Salsa ~ Chocolate Sorbet ~ Toasted Coconut Slices</i>	6
Chocolate & Orange Parfait <i>Blood Orange ~ Tarragon Syrup</i>	6
Sticky Toffee Pudding <i>Toffee Sauce ~ Vanilla Ice Cream</i>	6
Trio of Plum <i>gf</i> <i>Warm Rice Pudding ~ Ice Cream ~ Pannacotta</i>	6
Hard & Soft Scottish Cheese <i>Dunsyre Blue ~ Lanark white ~ Morangie Brie ~ Connage Cheddar Grapes ~ Quince ~ Celery ~ Wafers</i>	10
Balvenie Whisky Scottish Cheese Board <i>Balvenie 14yo Malt Whisky ~ Morangie Brie ~ Connage Cheddar ~ Grapes ~ Quince ~ Celery ~ Wafers</i>	10

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



Digetifs

Cockburns Ruby Port - 50ml - £3.10
Sandeman L.B.V. Port - 50ml - £3.65
Martell VS Cognac - 25ml £3.10
Hennessey VS Cognac - 25ml - £3.80
Martell V.S.O.P Cognac (10 -12 yrs) 25ml - £4.40
Golden amber in colour. On the palate a touch of vanilla and a smooth complexity of dry fruit with a hint of sweetness. Beautifully balanced.
Martell X.O Cognac (40-45yrs) 25ml - £11.95
Aromas of gingerbread, dry fruits, orange marmalade and lemon zest. A supremely complex Cognac, full of flavour with hints of almond & vanilla and an exquisitely long aftertaste.

Liquor Coffees

£6

Highland Coffee, *Tomatin Legacy*
Irish Coffee, *Tullamore D.E.W.*
Irish Cream Coffee, *Baileys Irish Cream*
French Coffee, *Grand Marnier*
Cafe Royale, *Martell V.S.*
Italian Classico, *Ameretto*
Caffe Corretto, *Sambuca*
Calypso Coffee, *Tia Maria*
Seville Coffee, *Cointreau*
Skye Coffee, *Drambuie*
American Coffee, *Makers Mark*
Friar's Coffee, *Frangelico*
Jamaican Coffee, *Kahlua & Capt. Morgan's Dark Rum*

