

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>Slow cooked pork belly, cauliflower textures, raisin & braising liquor</i>	12
Savory Connage crowdie gateau(v) <i>Seaweed crumbs, beetroot sorbet, candied walnuts</i>	8
Rock Rose marinated Scottish salmon <i>Dill aioli, cucumber ribbons, Fever tree tonic gel</i>	10
Cured canon of Macbeth lamb <i>Baby artichoke & mint salad, parmesan shavings</i>	12
Quail & quinoa salad <i>Caramelized watermelon, pine nuts vinaigrette</i>	10
Loch Erriboll langoustine bisque <i>Spinach & ricotta tortellini</i>	8
Gratin of Isle of Lewis oysters & Morangie brie <i>Granny smith batons, Borage cress</i>	14

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



Main Courses

Pounds

<i>Scottish beef cheek pot au feu</i>	18
<i>Carrots, roasted swede, shallot and creamed potatoes</i>	
Pan Seared Scottish hake Fillet <i>gf</i>	18
<i>Dill and lemon potato cake, white wine poached salsify, mussel and white wine sauce</i>	
Highland Venison Loin <i>gf</i>	24
<i>Celeriac Fondant ~ Woodland Mushroom ~ Creamy Pearl Barley ~ Hendricks Gin Jus</i>	
Seared Gressingham Duck Breast <i>gf</i>	22
<i>Red cabbage, roasted peach, potato rosti, peach snaps jus</i>	
Mushroom Ravioli (v)	15
<i>Wilted Spinach ~ Tarragon Sauce</i>	
Pumpkin Risotto (v) <i>gf</i>	15
<i>Crisped Parmesan ~ Rocket Salad</i>	

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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	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>	<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
“Apple tart” <i>Butter tartlet, apple compote, apple parfait, jelly, vanilla batons</i>	6
Black fig carpaccio <i>Port reduction, pistachio ice cream, fig & almond strudel</i>	6
Mango jelly <i>Coconut tuiles, passion fruit & mango salad</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 Grapes ~ Quince ~ Celery ~ Oatcakes</i>	10
Balvenie Whisky Scottish Cheese Board <i>Balvenie 14yo Malt Whisky ~ Morangie Brie ~ Connage Cheddar ~ Grapes ~ Quince ~ Celery ~ Oatcakes</i>	10

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 vanilla and a smooth complexity of dry fruit with a 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 marmalade and lemon zest. A supremely complex Cognac, full of flavour with hints of almond & 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>	