

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>	
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*

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

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**
*Courgette Puree ~ Fennel ~ Artichoke Salad ~ Aubergine ~ Confit Cherry
Tomatoes*

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From The Grill	Pounds
From “Grant’s” Speyside Butcher	
28 Days Matured Fillet Steak <i>(8oz Pre Cooked Weight)</i>	29
28 Days Matured Ribeye <i>(8oz Pre Cooked Weight)</i>	23
28 Days Matured Sirloin Steak <i>(8oz 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

- Drambuie & Dates Pudding – STP with a Twist** 7
Salted Caramel Sauce ~ Vanilla Ice Cream
- Raspberry & Prosecco Jelly** *gf* 7
Meringue Tuille ~ Fresh Raspberries ~ Lemon Confit Salad
- Hazelnut & Dark Belgian Chocolate Textures** 8
Brownie ~ Mousse ~ Sorbet
- Hard & Soft Scottish Cheese** *gf (a)* 10
*Strathdon Blue ~ Connage Gouda ~ Morangie Brie ~ Connage Cheddar
 Grapes ~ Quince ~ Celery ~ Oatcakes*
- Balvenie Whisky & Hard & Soft Scottish Cheese** *gf (a)* 14
*Balvenie 14yo Malt Whisky ~ Strathdon Blue ~ Connage Gouda ~ Morangie
 Brie ~ Connage Cheddar ~ Grapes ~ Quince ~ Celery ~ Oatcakes*

Add a glass of Late Harvest, Sauvignon Blanc, Chile dessert wine 125ml £4.30



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> Cafe Royale, <i>Martell V.S.</i> Italian Classico, <i>Ameretto</i> Caffe Corretto, <i>Sambuca</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>	Calypso Coffee, <i>Tia Maria</i> Seville Coffee, <i>Cointreau</i> Skye Coffee, <i>Drambuie</i> American Coffee, <i>Makers Mark</i> Jamaican Coffee, <i>Kahlua & Capt. Morgan's</i>	