

# INGLIS RESTAURANT

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

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

## STARTERS

### **Soup of the Day**

*fresh cromarty bread*

### **Marbled Salmon & Prawn Terrine**

*parmesan tuile, tomato vierge, crisp leaves*

### **Smoked Rannoch Roe Deer Haunch**

*venison haggis bonbon, parsnip mousse, sloe gin gel*

### **Goats Cheese, Apple, Leek Ballotine**

*honey vinaigrette, candied walnuts*



**Grilled Seabass Fillet***wilted spinach, saffron potatoes, petit legumes, bouillabaisse sauce, rouille crouton***Slow Cooked Free Range Pork Belly***crispy squid, white bean puree, chargrilled baby leeks, red pepper Basquaise***Mushroom & Pearl Barley Risotto***smoked cheddar tuile, watercress salad***Carved Pink Rump of Lamb   £3 supplement***potato gratin, spiced aubergine puree, rosemary jus***Grilled Ribeye Steak & Chips   £6 supplement***with a traditional steak garnish of grilled tomato, mushroom and watercress***Sauces   Peppercorn, Arran Mustard or Béarnaise   £2.50 supplement****Strawberry & Cream Gateau***minted Chantilly cream***Raspberry & Chocolate Tea Cake***raspberry sorbet***Sticky Toffee Pudding***vanilla ice cream, toffee sauce***Cheese****Morangie Brie, Strathdon Blue & Connage Gouda   £4 supplement***grapes, chutney & oatcakes***Two Courses £22****Three Courses £27****Three Courses with Coffee £30**