

HORS D'OEUVRES

Prawn and Melon Basket North Atlantic prawns and melon coated in our own lime mayo sauce on a bed of salad and served in a crisp crêpe basket	5.50	Haggis Pakoras Haggis balls with bashed neeps & tatties surrounded with a whisky cream sauce	4.95	Deep Fried Brie In a crisp coating of pear cider batter on a pool of spiced redcurrant jelly	4.95
Baked Goats Cheese Served with hot grilled vegetables & pesto	5.25	Smoke Roasted Salmon With a mango salsa	5.95	Crispy Duck Pancakes With plum dipping sauce	5.75
Bacon & Black Pudding Stack Sautéed lardons of bacon, chunks of black pudding and cherry tomatoes on a crisp crouton.	5.25	Hand Dived West Coast Scallops & Chorizo Drizzled with a sweet chilli sauce	6.50	Traditional Mussels Freshly steamed with garlic, parsley, lemon & cream	5.75
Chicken Caesar Salad Crisp cos lettuce generously scattered with basil & olive oil croutons, fresh parmesan shavings, Caesar dressing and strips of chicken breast	5.95			Buffalo Mozzarella & Plum Tomato Bruschetta On a rocket salad	4.95

SOUPS

Soup of the Moment	2.95	Seafood Chowder	5.95/11.95
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FISH

Seafood Brochettes Tiger prawn, salmon & scallop kebab served with wild rice and a Chablis cream sauce	13.75	Deep Fried Cod In a light crisp beer batter with crushed minted peas, homemade chips & tartare sauce	10.95	Traditional Mussels Freshly steamed with garlic, parsley, lemon & cream OR garlic, ginger, coriander & coconut milk	10.95
Monkfish Oven baked then placed on a bed of masala mash with a creamy korma sauce	14.95	Seabass Pan fried and placed on a crab, spring onion & garden pea risotto	13.50	Tuna Niçoise Sesame seed crusted tuna loin rested on a green bean salad with sunblushed tomato, red onions & olives	13.95

ENTREES

Rack of Lamb Lamb cutlets rested on a black pudding mash surrounded by a rich red wine & rosemary jus	15.95	Chicken Supreme Filled with mozzarella, sunblushed tomatoes & basil on a Provençal sauce	12.25	Chicken Fillets Strips of freshly prepared chicken coated in a light crisp batter with a spicy szechuan sauce or a lemon pepper sauce & fragrant wild rice	10.95
Beef & Chorizo Stroganoff Strips of sirloin cooked with spanish sausage, paprika, garlic & cream with a timbale of basmati rice	11.95	Pork Belly Twice cooked pork belly with creamed potatoes and a sage jus	11.95	Vegetable Patia Authentic sweet & sour Indian curry served in a crisp tortilla basket	11.95

PASTA

Carbonara Tagliatelle Smoked ham in a creamy cheese sauce	10.50	Navarin of Fish Mussels, prawns, haddock and smoked salmon with pasta in a creamy saffron sauce	13.95	Wild Mushroom Ravioli With a creamy white wine sauce	10.95
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GAME

Venison Fillet Rested on clapshot & haggis with a wild berry & thyme sauce	14.75	Honey Glazed Duck On a sweet potato mash surrounded by a vodka, orange & rosemary jus	13.95	House Burger Venison burger topped with smoked bacon, fried onions, mushrooms, chutney & chunky chips	9.95
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STEAKS

Ross-shire's best cuts of beef served with homecut chips & salad garni or vegetables & potatoes

8oz Sirloin Steak	15.95	8oz Fillet Steak	18.95	RedPoppy Mixed Grill Steak, sausage, venison, chicken, gammon, black pudding, haggis & an organic fried egg	18.95
12oz Sirloin Steak	18.95			Sirloin Highlander Filled with haggis & coated in a whisky sauce	17.95
Pepper Creamy pink peppercorn		Gaelic Mushrooms, tarragon & whisky		Diane Mushrooms, tomato & gravy	
				All sauces £2.50	

SIDES

Side Salad with Balsamic Dressing	Chef's Fresh Selection of Market Vegetables	Garlic Ciabatta with Fresh Parmesan
Homemade Chips	Marinated Olives + Feta Cheese	Real Onion Rings in Crisp Batter
All £2.75		

CHEESE BOARD

Selection of Highland Cheeses served with biscuits, celery & grapes	6.95
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PUDDINGS & DESSERTS

Warm Chocolate Brownie With pistachio nut ice cream	4.95	Brûlée With homemade shortbread	4.75	Lemon Tart	4.75
Sticky Toffee Pudding With butterscotch sauce	4.95	Banoffee Pie Served with cream	4.95	White Chocolate & Blueberry Bread and Butter Pudding	4.95
Homemade Cheesecake Ask for today's choice	4.75			Luxury Ice Cream With fresh fruit compote	4.50

Some dishes may contain nuts

Please remember that all our food is cooked to order and there may be a delay

Please refrain from using mobile phones
VAT included
Service not included

IF THERE IS SOMETHING YOU WOULD LIKE PLEASE ASK AND OUR CHEFS MAY BE ABLE TO OBLIGE