

Sample Menu – Prices and Inclusions may vary



TO SHARE

Great Glen Charcuterie, Scottish Cheeses, Torridon Farm Pork Rillettes, Chutney, Olives, Pickles, Sourdough, Netherend Butter **£28**

STARTERS

Spiced Butternut Squash Soup, Smoked Pancetta, Bread and Netherend Butter **£11**

Mushroom Parfait, Apple and Plum Chutney, Toasted Brioche, Hazelnuts **£13**

Highland Smoked Salmon, Cream Cheese, Pickled Cucumber, Soda Bread **£14**

Grilled Mackerel, Beetroot and Apple **£14**

Torridon Farm Ham Hock Terrine, Caramelized Onion Chutney, Pickles, Toasted Sourdough **£16**

MAINS

Cullen Skink Risotto, Poached Torridon Farm Hens Egg **£24**

Warm Salad of Roasted Winter Vegetable, Goats Cheese, Rocket and Balsamic Glaze **£16**

8oz Ross-Shire Rib-Eye, Fries, Roasted Tomatoes
Served with choice of sauce: Peppercorn, Blue Cheese, Garlic Butter **£43**

Barbeque Glazed Smoked Half Chicken, Fries, Salad **£22**

Beinn Eighe Venison Burger, Horseradish, Haggis, Applewood Smoked Cheddar, Fries **£18**

SIDES

Fries **£5**

Green Salad **£5**

Bread and Netherend Butter **£5**

Roasted Winter Veg **£5**

DESSERTS

Cranachan with Raspberries, Toasted Oats, Honey Ice Cream, Glenmorangie Ten **£10**

Rich Chocolate Torte, Clotted Cream **£10**

Sticky Toffee Pudding, Butter Scotch Sauce, Vanilla Ice Cream **£10**

Scottish Cheese Selection, Oatcakes, Caramelised Onion Chutney **£15**

Specials Available



A discretionary 12.5% service charge has been added to your bill.
Please speak to the team if you have any questions about the menu or any dietary requirements.
All our dishes are freshly prepared and cooked each day so when we are busy, we do ask for your patience.
Dishes that can be altered to be DF – Dairy Free, GF - Gluten Free, V - Vegetarian and VG - Vegan.

