



amber

RESTAURANT & WHISKY BAR

Starters

Spiced parsnip, lentil & apple
soup, served with crusty bread
(V) (GF available) £3.50

Smoked salmon & cream cheese
roulade with prawn salad &
piquant dressing (GF) £6.50

Baked Clava Brie filo pastry &
cranberry chutney (V) £5.95

Mains

Scottish beef and wild mushroom
casserole served with mashed
potato (GF) £12.95

Lamb stovies- a traditional
Scottish dish of slow braised
lamb, onions and potatoes
(GF available) £10.00

Haggis or vegetarian haggis,
mash potatoes & whisky sauce £10.50

Smoked haddock & sweetcorn
chowder, served with crusty bread
(GF available) £11.00

Desserts

White chocolate & hazelnut crème
brûlée (GF) £5.50

Sticky toffee pudding with toffee
sauce and vanilla ice cream £5.95

Sandwiches (GF available)

Clava Brie & cranberry focaccia (V) £5.50

Venison sausage, caramelised
onion & mustard mayo on focaccia
bread £6.50

Platters (GF available)

Meat £10.95

Roast gammon and beef with Great
Glen venison salami and chorizo
served with homemade piccalilli

Seafood £10.95

Isle of Bute smoked salmon, North
Atlantic prawns and an Orcadian
sweet-cured herring with gravlax and
lemon crème fraîche

