

amber

RESTAURANT & WHISKY BAR

Starters

Soup of the day with crusty bread (v)	£3.50
Citrus, honey and whisky cured salmon with soda bread crostini	£8.50
Ham hock terrine with apple and sage slaw	£7.25
Roasted beetroot and caramelised shallot tart with Blue Murder mousse (v)	£7.25
Steamed Shetland mussels with an Islay whisky cream sauce	£7.25

Main Courses

Chicken stuffed with haggis & wrapped in bacon with mash and a whisky sauce	£21.50
Roast fillet of Steelhead Oban trout with samphire and potato dumplings	£23.95
Turkey paupiettes with roast potato, chipolatas, trimmings and mulled wine jus	£22.50
Roasted winter squash with vegetable ragout, dressed rocket leaves and pumpkin seeds (vegan)	£14.95
Beef casserole with mushrooms, root vegetables and herb & garlic roast potatoes	£13.25
Lamb stovies – a traditional Scottish dish of slow braised lamb, onion and potatoes	£13.50
Traditional haggis or vegetarian haggis with neeps and tatties and a whisky sauce (v available)	£12.00

Desserts

Dark chocolate and orange delice with caramel cream	£7.50
Sticky toffee pudding with cinnamon ice cream	£6.50
Blackberry parfait with toasted granola and honey sponge	£6.50
Pear and heather honey tart with lemon sorbet	£6.25
Selection of Scottish cheese and oatcakes with chutney and grapes	£7.95

Salads

Grilled chicken and bacon salad with Cheddar and mustard dressing	£13.95
Hot smoked salmon and prawn salad with dill and lemon dressing	£14.50
Cracked wheat and grilled vegetable salad with pistachio pesto (vegan)	£11.95
Roasted goats cheese and red pepper salad with pickled shallot and croutons (v)	£10.95

Sandwiches

Smoked salmon with chive cream cheese and salad	£7.95
BBQ pork with pickled spring greens and apple	£7.50
Roast turkey, red cabbage slaw and cranberry sauce	£6.95
Brie, red onion marmalade and rocket (v)	£6.50
Grilled aubergine and chickpea (vegan)	£6.95
Prawn and spiced mayo with cucumber and rocket	£7.95

Tapas

Our Scottish tapas reflect the best of Scotland's ingredients from our mountains, glens, lochs & seas.

Chef's selection of five Scottish tapas (vegan available)	£9.50
Chef's selection of five Scottish tapas with a glass of wine or whisky	£11.50

Platters

Meat	£14.00
Roast gammon and beef with Great Glen venison salami and chorizo served with homemade piccalilli	
Seafood	£15.00
Isle of Bute smoked salmon, king prawn and Orcadian sweet-cured herring with smoked mackerel & lemon crème fraîche	
Cheese	£12.00
A selection of four Scottish cheeses served with Amber chutney (v)	
Sharing Scottish Platter	£25.00
A selection of meat, fish & cheese to share	

Allergen information and children's menu available on request