

# amber

RESTAURANT & WHISKY BAR

## Starters

Soup of the day with crusty bread (v / vegan available)	£3.50
Bonnet goats cheese and leek panna cotta with beetroot salad (v)	£7.25
Pressed ham hock with homemade piccalilli	£7.25
Citrus, honey and whisky cured salmon with soda bread crostini	£8.50
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	£23.50
Pan roasted Steelhead trout with warm fennel, potato & caper salad and parsley & anchovy butter	£24.50
Grilled celeriac steak with borlotti bean, tomato & courgette casserole and potato crisps (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

Sticky toffee pudding with vanilla ice cream	£6.50
Raspberry cranachan slice with raspberry coulis and shortbread	£6.50
Dark chocolate tart with caramelised mascarpone cream and summer berries	£6.95
Pittormie farm strawberry parfait with whisky liqueur Anglaise and strawberry compôte	£7.50
Selection of Scottish cheese and oatcakes with chutney and grapes	£7.95

## Salads

Grilled chicken, bacon and heirloom tomato salad with mustard dressing	£13.95
Smoked mackerel and spring greens salad with lemon dressing	£14.50
Grilled pear and Blue Murder cheese salad with garlic croutons & honey vinaigrette (v)	£12.95
Roasted vegetable and heirloom tomato salad with herb dressing (vegan)	£11.95

## Sandwiches

Grilled chicken and smoked Dunlop cheese with tomato and herb salsa	£7.95
Pastrami salad with celeriac remoulade	£7.50
Clava brie with honey roasted fig and salad (v)	£6.95
Pea purée, roasted vegetables and melted vegan cheese on toasted bread (vegan)	£6.50
Smoked salmon, beetroot, cream cheese and rocket bagel	£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

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

Allergen information and children's menu available on request