

amber

RESTAURANT & WHISKY BAR

Starters

Soup of the day with crusty bread (vegan)	£3.50
Whipped goats cheese and beetroot carpaccio with blood orange dressing and sourdough crackers (v)	£7.25
Ham hock terrine with spiced apple	£7.95
Smoked sea trout with citrus and caviar crème fraîche	£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
Grilled Steelhead sea trout fillet with potato cake, tenderstem broccoli, and whisky cream sauce	£25.50
Nut roast with glazed parsnips and carrots, roast red peppers and tomato sauce (vegan)	£14.95
Beef casserole with mushrooms, root vegetables and herb & garlic roast potatoes	£15.50
Lamb stovies – a traditional Scottish dish of slow braised lamb, onion and potatoes	£14.00
Traditional haggis or vegetarian haggis with neeps and tatties and a whisky sauce (v available)	£12.95

Desserts

Sticky toffee pudding with vanilla ice cream	£6.50
Dark chocolate and Glayva tart with Chantilly cream	£7.50
Vanilla and Magnum cream liqueur panna cotta with plum compote	£6.95
Blackberry parfait with crispy meringue and macerated blackberries	£6.50
Selection of Scottish cheese and oatcakes with chutney and grapes	£8.95

Salads

Chicken and venison chorizo salad	£10.95
Hot smoked salmon, potato, fennel & crème fraîche salad	£10.50
Spiced cauliflower, roasted red pepper and chickpea salad (vegan)	£9.50

Sandwiches

Focaccia bread with chicken, bacon and spring onion mayonnaise filling	£7.95
Hot smoked salmon, cucumber, chives and crème fraîche pâté	£7.95
Clava brie, grilled green apple and prune relish (v)	£7.25
Spiced grilled vegetables and smoky mayonnaise on toasted ciabatta (v / vegan available)	£6.95

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	£15.50
Roast gammon and beef with Great Glen venison salami and chorizo served with tomato relish	
Seafood	£15.50
Scottish smoked trout, king prawn and Orcadian sweet-cured herring with smoked mackerel & lemon crème fraîche	
Cheese	£13.50
A selection of four Scottish cheeses served with Amber chutney (v)	
Sharing Scottish Platter	£25.00
A selection of meat, fish & cheese to share	

Taste of Scotland (v or vegan available on request) £50.00 per person

Our iconic three-course Scottish experience Tasting Menu.

Allergen information and children's menu available on request.

We have several dishes that can be made with non-gluten containing items so please ask for more information.