

## Starters

Soup of the day with crusty bread (vegan)	£4.50
Braised leek, shallot and Isle of Mull cheddar tart (v)	£7.25
Ham hock terrine with celeriac and apple slaw	£7.95
Smoked sea trout with whisky & lemon 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, samphire and fennel salad, and whisky cream sauce	£25.50
Butternut squash, spinach and mushroom wellington with tomato ragout (v / vegan available)	£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	£15.00
Traditional haggis or vegetarian haggis with neeps and tatties and a whisky sauce (v available)	£12.95

## Taste of Scotland

Our iconic three-course Scottish experience Tasting Menu (v / vegan available)	£55.00
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## Desserts

Sticky toffee pudding with vanilla ice cream	£7.00
Dark chocolate and orange delice with clotted cream	£7.50
Preserved Pittormie Farm raspberry cranachan slice with shortbread	£7.00
Strawberry parfait with meringue and berry compote	£7.00
Selection of Scottish cheese and oatcakes with chutney and grapes	£10.00

## Salads

Pear, caramelised fig & balsamic glaze salad (vegan)	£10.50
Hot smoked salmon, potato, fennel & crème fraîche salad	£10.95
Roast pepper and goats cheese salad (v)	£10.00

## Sandwiches

Chicken, bacon, spring onion and mayonnaise	£7.95
Smoked trout with cucumber and cream cheese	£7.95
Clava brie and chilli jam (v)	£7.25
Spiced grilled vegetables with sun-blushed tomatoes (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)	£11.50
Chef's selection of five Scottish tapas with a glass of wine or whisky	£15.50

## Platters

<b>Meat</b>	£15.50
Roast gammon and beef with Great Glen venison salami and chorizo served with chilli jam	
<b>Seafood</b>	£15.50
Scottish smoked trout, prawn cocktail, king prawn and Orcaidian sweet-cured herring with lemon crème fraîche	
<b>Cheese</b>	£14.50
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.  
We have several dishes that can be made with non-gluten containing items,  
please ask for more information.