



STARTERS

Homemade soup of the day | crusty bread **£6.50**

(Soup: Ve, GF, DF) (Bread: GF/DF options avail)

Carpaccio of Highland venison loin | pickled beetroot | cornichons | anchovy cream **£9.50**

(GF) (DF - anchovies/no cream)

Orkney crab salad **£12.00**

White crab meat | chive and crème fraiche | apple, walnut and coriander salad | herb crouton

(Contains nuts) (GF available)

Hot smoked salmon | lemon and horseradish crème **£11.00**

Seared Shetland scallops | Pesto and warm celeriac slaw **£14.00**

(GF) (DF available with carrot and orange purée)

Heritage tomato salad **£8.00**

Heirloom tomatoes | compressed cucumber | cucumber raita | coriander pesto

(V, GF) (Ve/DF available - no raita)

MAINS

10oz Highland 21 day aged ribeye steak **£33.00**

Portobello mushrooms | tomato | homemade chips | peppercorn sauce

(GF) (DF available - red wine sauce)

Oven roasted supreme of chicken **£22.00**

Garlic roasted green vegetables | Grantown black pudding | mashed potatoes | mustard and pink peppercorn sauce

Charred fillet of Scottish salmon **£20.00**

Baby leeks | mint | lemon and pea risotto | finished with dill cream

(GF) (DF avail)

Baked summer vegetables **£18.00**

chestnut and carrot risotto | coriander pesto

(Ve, GF, DF)

Beer battered Scrabster landed haddock **£15.00**

chips | lemon | green pea salad | homemade tartare sauce

(Bread crumb and GF breadcrumb also available)

Seared fillet of Scrabster hake **£20.00**

Wilted kale | carrot and orange purée | baked celeriac gratin | chive and basil cream

(GF)

ALLERGENS NOTICE - Please make allergies known to your server!

We are proud to produce all our dishes in house, we are therefore in a position to assist with most dietary requirements upon request. A full allergens list for our menu is available upon request. Please note where dishes state Dairy Free/Gluten Free available (**DF/GF avail**) the dish is **NOT** actually gluten and dairy free **but can be tailored upon request**. If you discuss this with your server the dish can then be modified in the kitchen. Our house salad dressing contains mustard seeds



BURGERS

8oz burger with ground Highland beef **£15.50**
Brioche bun | smoked bacon | tomato | baby gem | chilli jam
(GF/DF avail - GF/DF roll)

Perthshire butcher pork and apple **£14.50**
2 x 4oz patties | brioche bun | tomato | baby gem | chilli relish

Plant burger with pickled beetroot **£14.50**
burger bun | tomato | baby gem | chilli relish
(Ve/DF)

Cajun spiced chicken breast slider **£15.50**
Butterfly chicken breast | brioche bun | Tain cheddar | tomato | baby gem | chilli relish
(GF) (DF available - no cheese/GF/DF roll)

Highland venison and Stornoway black pudding burger **£16.50**
2 x 4oz venison patties | Stornoway black pudding | brioche bun | tomato | baby gem | chilli jam

All Burger are served with Chips on the side

Add Highland Fine cheese: Tain cheddar, Minger, Morangie brie, Blue murder £1.50

SIDES £4.50

House salad (Ve, GF, DF)
Chef selection vegetables (Ve, GF, DF)
Homemade Chips (Ve, GF, DF)

Garlic bread (V) (GF avail)
Pesto and garlic bread (Ve, DF) (GF avail)
Onion rings (Ve, DF) (GF avail)

Please ask us about today's specials!

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DESSERTS

Dark chocolate marquise | Fresh blackberries | vanilla crème fraiche **£9.00**

Vanilla crème brûlée | Almond ladyfingers biscuit **£9.00**
(contains nuts)

Sticky date and toffee pudding | Mackie's rum and raisin ice cream | caramel banana **£9.00**

Warm spiced apple crumble | Mackie's vanilla ice cream | clove custard **£9.00**
(GF)

Cranachan | Berry compote | cream | toasted oatmeal | whisky | honey **£9.00**
(GF avail - no oatmeal)

Tain cheddar | Morangie brie | Blue murder **£11.00**
Homemade chutney | grapes | savoury oatcakes
(V) (GF avail)

KIDS MENU

Vegetable and fruit crudités available for the *tiny tots!* **£4.50**
(Ve, V, GF, DF)

Haddock fillet | pea salad | creamy mash or French fries | basil cream **£9.00**
(GF) (DF available)

Grilled chicken breast, grilled green vegetables, baby potatoes, tomato sauce **£10.00**
(GF) (DF available)

Penne pasta | roasted vegetables | pesto **£8.00**
(Ve, DF)

Risotto | coriander pesto **£8.00**
(Ve, V, GF, DF)

Grilled 6oz beef burger with fries | toasted brioche bun | salad | cheddar **£12.00**

Ice cream cone with sprinkles! **Free with a kids dish**
(GF/DF avail)

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TEA & COFFEE

Soya Milk available ☺

Espresso £2.40

Intense coffee taste with Golden brown and aromatic crema

Americano £3.20

Double espresso dispensed through hot water for a longer, smoother drink

Flat White £3.50

Two shots of espresso with microfoam milk

Cappuccino £3.50

Single shot espresso with steamed and foamed milk, dusted with cocoa

Babyccino £3.20

Steamed and foamed milk with dusting of chocolate

Café Latte £3.50

Double espresso, with warm steamed milk

Café Mocha £3.75

Espresso and dark chocolate with steamed milk and microfoam

Hot Chocolate £4.00

Bittersweet cocoa with steamed milk

Pot of Tea £3.20

Our special full flavoured blend

Specialty Tea £3.20

Please ask your server for blends available

Herbal Teas and Fruit Infusions £3.20

Please ask your server for blends available

Liqueur Coffee £9.00

Choose from below – or suggest your own!

Highland Coffee | Scottish Blended whisky

Lairds/Scottish Mist | Scottish Malt Whisky (£7.50)

Jacobean | Drambuie Liqueur

Irish Cream/Cream Delight | Bailey's Cream Liqueur

Caribbean | Tia Maria Liqueur

Café Royale | Courvoisier Cognac Brandy

Jamaicanp Dark Rum

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