BRASS TAP

SMALL BITES

Homemade soup of the day | crusty bread **£8** (Soup: Ve, GF, DF) (Bread: GF/DF options avail)

Local mussels | cream & garlic £12/£24

3 oysters | lemon | samphire **£12**

Lemon & basil hummus | pitta bread **£8**

Orkney crab salad **£14** White crab meat | chive and crème fraiche | apple, walnut and coriander salad | herb crouton (Contains nuts) (GF available)

Heritage tomato salad **£9** Heirloom tomatoes | compressed cucumber | cucumber raita | coriander pesto (V, GF) (Ve/DF available - no raita)

FROM THE

GRILL

7oz burger with ground Highland beef **£18** Brioche bun | smoked bacon | tomato | baby gem | burger sauce (GF/DF avail - GF/DF roll)

Plant burger with pickled beetroot **£16** burger bun | tomato | baby gem | chilli relish

Cajun spiced chicken breast slider **£18** Butterfly chicken breast | brioche bun | Tain cheddar | tomato | baby gem | chilli relish (GF) (DF available - no cheese/GF/DF roll) 70z Highland venison & Stornoway black pudding burger **£20** Stornoway black pudding | brioche bun | tomato | baby gem | chilli jam

All burgers are served with chips on the side Add Tain Cheddar, Morangie Brie, Blue Murder or Minger for £1.50 each

8oz Highland 21 day aged ribeye steak **£39** Portobello mushrooms | tomato | homemade chips | peppercorn sauce (GF) (DF available - red wine sauce)

MAINS

Oven roasted supreme of chicken **£25** Garlic roasted green vegetables | Grantown black pudding | mashed potatoes | mustard and pink peppercorn sauce

Charred fillet of Scottish trout **£24** Baby leeks | mint | lemon and pea risotto | finished with dill cream (GF) (DF avail)

Baked summer vegetables **£17** chestnut and carrot risotto | coriander pesto (Ve, GF, DF) Beer battered Scrabster landed haddock **£19** chips | lemon | green pea salad | homemade tartare sauce

(Bread crumb and GF breadcrumb also available)

Seared fillet of Seabass **£19** broccoli | crushed baby potato salad | lemon oil (GF, LF)

AVAILABLE TO EAT IN OR TAKE OUT!

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

BRASS TAP

SIDES £5

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)

DESSERTS

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

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

Sticky date and toffee pudding | rum and raisin ice cream | caramel banana £9.00

Warm spiced apple crumble | vanilla ice cream | clove custard **£9.00**

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

> Tain cheddar | Morangie brie | Blue murder **£14** Homemade chutney | grapes | savoury oatcakes (V) (GF avail)

KIDS MENU

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

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

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

Ice cream cone with sprinkles! Free with a kids dish

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