



## SAMPLE 2024 MENU

2 courses - £30, 3 courses - £38.50

### STARTERS - £9.50

**House-made fish pate with oatcakes (GF Au.)**

**Smoked Duck Breast and orange salad (£2 supplement)**

**Warm grilled goats cheese with apple and walnuts, rocket and onion chutney**

**Beetroot falafel (VG GF) served with homemade houmous, olives and a salad garnish**

### MAIN COURSES - £21.50

**Venison Mince & Tatties (GF) A Highland twist on a Scottish classic**

**Scottish Salmon Fillet (GF) Simply oven baked with lemon and black pepper (£2 supplement)**

**Chicken a La King (GF) Chicken breast and mushrooms in a white wine and cream sauce**

**Warm Roasted Vegetable Tart (VG) with smooth white bean puree and a roasted red pepper salsa**

Served with your choice of 2 from the following: • Steamed Rice • Creamy mashed potato

• Buttered new potatoes • Side Salad • Seasonal Vegetables • Cauliflower Cheese

### DESSERTS- £9.50

**Pecan and Whisky Tart**

**Apple Crumble Tart (VG)**

**Chocolate Brownie (GF)**

**Apricots marinated in brandy**

**Cheesecake of the Day**

Served with your choice of the following:

• Cream • Mackies Vanila Ice Cream • Velvety Black Isle Natural Yogurt • VG Ice Cream available

-----  
Scottish Artisan Cheese plate

Today's selection of 3 delicious Scottish cheeses, with Highland Chutney and oatcakes and grapes (£3 supplement)

**PLEASE ALSO SEE OUR DAILY SPECIALS BOARD**