



SAMPLE SUNDAY to THURSDAY - MENU

STARTERS

House-made fish pate with oatcakes (GF Au.) £7.95

Smoked Duck Breast and orange salad £9.95

Warm grilled goats cheese with apple and walnuts, rocket and onion chutney £8.95

Beetroot falafel (VG GF) served with homemade houmous, olives and a salad garnish £8.95

Soup of the Day, served with bread and butter £6.95

MAIN COURSES

Venison Mince & Tatties (GF) A Highland twist on a Scottish classic £18.95

Scottish Smoked Haddock (GF Au.) - Oven baked with spinach, cream and a cheese crumb topping £18.95

Chicken and Mushroom Pie - Pastry-topped, with a white wine creamy sauce £18.95

Served with your choice of 2 from the following: • Steamed Rice • Creamy mashed potato
• Buttered new potatoes • Side Salad • Seasonal Vegetables • Creamed leeks

Roasted Butternut and Sweet Potato Curry (VG) with steamed rice, mango chutney and a poppadum £17.95

DESSERTS £8.50

Pecan and Whisky Tart

Apple Crumble Tart (VG)

Chocolate Brownie (GF)

Apricots marinated in brandy (VG, GF)

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 £11

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