



SAMPLE EVENING MENU

This menu is subject to change. Specials are available each day

STARTERS

Trio of smoked Scottish Fish – cold smoked salmon, mackerel and hot roast salmon £11.50

Artisan Scottish Pâté of the Day- served with oatcakes £7.50

Warm grilled goats cheese with apple and walnuts, rocket and onion chutney £9.50

Beetroot falafel (VG GF) served with homemade houmous, olives and a salad garnish £9.50

Soup of the Day, served with bread and butter £7.50

MAIN COURSES

Venison Mince & Tatties (GF) A Highland twist on a Scottish classic £19.95

Scottish Smoked Haddock (GF Av.) - Oven baked with spinach, cream and a cheese crumb topping £19.95

Chicken and Mushroom Pie – Pastry-topped, with a white wine creamy sauce £19.95

Served with your choice of 2 from the following:

Steamed Rice • Creamy mashed potato • Buttered new potatoes • Side Salad • Seasonal Vegetables

Spicy Moroccan Tagine (VG) – Chickpeas, Sweet Potato and vegetables in an apricot and tomato sauce, with herby couscous £18.95

DESSERTS £8.95

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 £12

PLEASE ALSO SEE OUR DAILY SPECIALS BOARD