



Dinner

Breads and Dips

(ng) Tomato Pesto & Chorizo Mozzarella Focaccia Bread	6.95
(ng) Herb and Sea Salt Flat Bread – Humus	5.95
(ng) Wholemeal Bread – Balsamic– Olive Oil	4.95

Starters

(ng) Duck Liver & Orange Pate, Plum Chutney, Melba Toast	10.95
(v) (ng) Homemade Soup of The Day	6.95
(ng) Breaded "Campbell's" Haggis Fritters, Honey and Grain Mustard Dressing	10.5
(ng) Gravdax Of Salmon , Green Apple, Prawns, Pea Shoots, Dill Mayonnaise	12.95
(v)(ng) Pear, Strathdon Blue Cheese , Candied Walnuts, * Smoked Bacon Salad, Aged Balsamic	11.5
(v)(ng) Baked Portobello Mushroom, Garlic Cream Duxelle, Herb Crust, * Chorizo Oil	11.25

Main

(ng) Breast Of Local Pheasant, Celeriac & Bread Sauce, Braised Red Cabbage, Croquet Potatoes	26.5
(ng) Grilled lemon Sole Fillets, Garlic Butter, Crayfish, Parsley, Tomatoes, New Potatoes	28
(ng) (v) Green Vegetable & Garden Herb Risotto with Tempura Goats Cheese	21
(ng) Chicken Breast, Roast Butternut Squash, Black Pudding Fritters, Green Beans, Dauphinoise	23
(ng) Breaded Peterhead Haddock, Twice Cooked Chips, Fresh Pea Puree, Tartar Sauce	22.5
(ng) Strips of Angus Beef Fillet, Mushroom , Grain Mustard Sauce, Hand Cut Chips	36

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Cinnamon Ice Cream	10
Candied Banana & Salted Caramel Cheesecake , Meringue Crumb, Coffee Sauce	10.5
(ng) Home Made Ice Creams and Sorbets	5 ,6.5, 8
Warm Belgian Chocolate Brownie , Homemade Praline Ice Cream	10.95
Caramelised Lemon Tart , Mixed Berry Sorbet, Raspberry Sauce	10.5
(ng) Mature Scottish Artisan Farmhouse Cheeses – Frozen Grapes – Chutney– Biscuits	13.95

Dessert Wine & Port Served by the Glass, Liqueurs and Malt Whisky List Available

Selection of Freshly Ground Coffee or Tea from 3.30

Gaelic Coffee 8.95

Some Dishes Include Allergenic Ingredients. If you require Information, Please Ask a Member of Staff.
(v) Vegetarian (ng) Non Gluten Containing Ingredients –These Dishes CAN BE altered – Please advise
Additional Vegetarian / Vegan Dishes Available on Request