

RefleXions

at The Waterside Hotel

Welcome to *RefleXions* at The Waterside Hotel where our aim is to provide the best food at the most reasonable prices possible and with friendly attentive service. *RefleXions* – where every seat has a beautiful view of the River Ness, the impressive riverbank architecture and the Craig Phadrig hills in the background.

A place to relax, to reflect and enjoy great Scottish food lovingly produced with a modern twist by our Chef de Cuisine Lara McLeod with her enthusiastic team. Lara, with over 5 years at The Waterside, has trained within top establishments in the UK and USA.

Al Fresco dining - Lunch and Dinner may be served on the front terrace when weather permits

Local produce – wherever possible we buy the best produce from Highland and other Scottish producers and suppliers. Our principal local suppliers are:

Butcher – Munro's, Dingwall

Fish – Highland Fish, Inverness

Fruit & Veg – Williamsons, Inverness

Dairy – Inverness Farmers Dairy

Resident guests - on dinner inclusive terms can choose from this menu and will receive an allowance of £25 per person

Gluten free – there are certain dishes that are either gluten free or we can adapt them to be so, these are marked with *(GF)*

Nuts – Sorry but we cannot guarantee that any of our dishes do not contain nuts

Private dining, weddings and functions – please consult the Duty Manager for details

VAT is included in all our prices at 20%

A LA CARTE DINNER

Served from 6 – 9pm

TO BEGIN

HOME MADE SOUP OF THE DAY
served with a crusty roll

£3.95

CHICKEN, STORNOWAY BLACK PUDDING, APPLE AND BACON SALAD
with a honey and wholegrain mustard dressing

Starter £6.50
Main £12.50

CHEF'S OWN CHICKEN LIVER PARFAIT
with toasted brioche and a pear chutney

£5.95

MOULES MARINIERE WEST COAST MUSSELS
steamed with shallots, garlic, white wine and cream
topped with fresh lemon and parsley (GF)

Starter £5.95
Kilo Pot £12.95

TEMPURA KING PRAWNS
with chef's own Thai chili dip and fresh lime

Starter £6.75
Main £13.00

WESTER ROSS SMOKED SALMON (GF)
with salad leaves and fresh lemon

Starter £6.95
Main £14.50

ROSETTE OF CHILLED MELON (V) (GF)
with mango sorbet and a pineapple and passion fruit compote
laced with Cointreau and poppy seed syrup

£5.95

BUTTERNUT SQUASH, STRATHDON BLUE CHEESE RISOTTO (V)
topped with pesto oil and sage leaves

£5.95

THE MAIN EVENT

LOCAL 8OZ SCOTTISH SIRLOIN STEAK (GF) £19.95
with hand cut chips, Portobello mushrooms and cherry vine tomatoes
Choose a complimentary sauce:-

red wine peppercorn blue cheese

CHEF'S HOMEMADE LASAGNE £9.95
with crisp salad and garlic bread

ITALIAN HERB MEAT BALLS BOUND IN A TOMATO RAGOUT £13.50
on a bed of spaghetti, sprinkled with parmesan

SLOW ROASTED ROSEMARY, RED WINE AND GARLIC LAMB SHANK (GF) £14.95
with braised root vegetables and potatoes

CHAR GRILLED PORK LOIN (GF) £14.95
on a borlotti bean; pancetta and Savoy cabbage stew

OVEN BAKED BREAST OF CHICKEN £14.95
stuffed with smoked bacon and pecorino cheese
resting on leek mash with a wild mushroom and tarragon jus

CHICKEN AND HAM PIE £9.95
topped with a leek mash and seasonal vegetables

PHEASANT, CALVADOS AND SMOKED BACON CASSEROLE £12.95
with thyme potato cake

THE MAIN EVENT

WATERSIDE'S BEER BATTERED FRESH HADDOCK £11.95
with rustic chips and homemade tartar sauce

TRIO OF SCOTTISH SALMON (GF) £14.95
hot smoked rose pink salmon, poached fresh salmon and char-grilled smoked salmon served with spring onion-crushed potatoes and dill butter

PAN SEARED SEABASS WITH CELERIAC AND POTATO FONDANT £15.00
with a refreshing sauce vierge

SPRING VEGETABLE SPAGHETTI (V) £12.95
bound in tomato sauce with mozzarella with fresh parmesan

WARM ROOT VEGETABLE GATEAU (V) (GF) £11.95
with a leek mash top and smoked cheese sauce

SIDE ORDERS

GARLIC CIABATTA £2.75
HOME-MADE ONION RINGS £2.75

BUCKET OF HAND-CUT CHIPS £2.75
LEEK & POTATO MASH £2.75
BOILED POTATOES £2.75

FRESH MARKET VEGETABLES £2.75
GREEN SALAD £2.75
CHEF'S SEASONAL MIXED SALAD £2.75

..... AND TO FINISH

All desserts created in our kitchen

£5.95 each

WARM TREACLE TART

with fresh raspberries and a Cornish clotted cream ice cream

CARAMELISED STRAWBERRY AND VANILLA CRÈME BRULEE

with sugared shortbread

WATERSIDE'S OWN STICKY TOFFEE

with lashings of toffee sauce and vanilla ice cream

AFTER EIGHT CHEESECAKE

with a rich chocolate sauce and mint chocolate

BRAMLEY APPLE AND RASPBERRY CRUMBLE "TO DIE FOR"

with crunchy almond streusel and Calvados custard

SELECTION OF DELUXE ICE CREAMS:

Toffee | chocolate | strawberry | vanilla | Cornish clotted cream

(GF) - for gluten free desserts, please ask your server

CHEESE

WATERSIDE SCOTTISH CHEESE PLATTER:

£7.50

Strathdon Blue, Clava Brie and Organic Smoked Dunlop
with fruit chutney, highland oatcakes and biscuits, celery and apple

DESSERT WINE OR PORT - Please ask your server for our current offerings

COFFEES & TEAS

Americano	£2.20	Flat White	£2.20
Espresso	£1.90	Double Espresso	£2.25
Latte	£2.50	Cappuccino	£2.50
Moccachino	£2.50		
Scottish Blend Tea	£1.60	Earl Gray Tea	£1.90
Herbal and Fruit Teas	£1.90		