



Starters

Soup of the Day Crusty Bread - Butter	7.20
Cullen Skink Locally Sourced Seafood Chowder - Smoked Haddock - Potatoes - Leeks - Cream	9.95
Chicken Liver Pâté Shallot Chutney - Crostini - Rocket	7.95
Haggis, "Neeps & Tatties" Whisky cream sauce	8.95
Twice Baked Soufflé Locally Sourced Scottish Cheddar - Fig Relish	10.95

Black Isle Brisket Taco Pickled Vegetables - Rouille - Soy & Honey	10.50
Highland Charcuterie Board Locally Sourced Cured Meats - Pickled Onions - Bocconcini - Rocket - Olives - Locally Baked Bread	15.95
Mezze Board Hummus - Sun-dried Tomato - Crudites - Olives - Roasted Vegetables - Locally Baked Bread - Toasted Nuts	14.95

Shetland Blue-Shell Mussels

White wine - Cream - Thyme - Garlic

Starter - 9.95 Main - 16.95

Mains

Katsu Cauli-Burger Pickled Asian Slaw - Crispy Shallots - Katsu Mayo - Brioche - Fries	16.95
Claymore Sirloin Locally Sourced 8oz Sirloin Steak - Locally sourced Haggis - Seasonal Vegetables - Dauphinois - Whisky Cream	33.95
Pan-fried Scottish Salmon Crushed Herb Potatoes - Fine Green Beans - Beurre Blanc	19.95
Sirloin Steak Au Poivre Locally Sourced 8oz Sirloin Steak - Pink Peppercorn - Cream - Rocket - Fries	31.95
Fish & Chips Beer Battered Haddock - Chips - Tartar - Peas - Lemon	16.95
Sweet Potato Massaman Curry Sticky Rice - Crispy Shallots	15.95
Uile-bheist Burger 6oz Steak Burger - Lettuce - Burger Relish - Coleslaw - Brioche - Fries	17.95
Supreme of Chicken Chili & Parmesan Sautéed Potatoes - Sun-dried Tomato Salsa - Fine Green Beans - Red Wine Reduction	17.95
Beef Bourguignon Lardons - Mushroom - Pearl Onions - sautéed spinach - Parmenter Potato	19.95

Sides

Fries	5.25
Truffle Fries	6.35
Rocket & Parmesan Salad	5.95
Mashed Potato	6.95
Seasonal Vegetables	5.95

Sauces

Peppercorn	3.25
Highland Blue Cheese	3.25
Whisky Cream	3.25
Red Wine Reduction	3.25

Desserts

Sticky Toffee Pudding Caramel Sauce - Vanilla Bean Ice Cream	8.95
Chocolate Profiteroles Chantilly Cream	8.95
Baked Vanilla Cheesecake Poached Fruits	8.95

Lemon Posset Burnt Orange Caramel - Toasted Marshmallow	7.95
Scottish Cranachan Toasted Oats - Drambuie Cream - Raspberries	8.95
Highland Cheeses Grapes - Celery - Biscuits - Chutney - Butter	13.95

We are proud to cater to all. Please speak to your Server if you have any Dietary Requirements that Chef needs to know about.

Allergy Chart is available upon request.

A discretionary optional 10% service charge will be added to your bill. The entirety of this service charge will go to the staff.