

A'la Carte

To Start

Chefs Soup of the Day - £4.25 (£2.95)

Served with a Crusty Bread Roll

Haggis Galette - £4.95 (£2.95)

A Tower of Haggis, Neeps & Tatties, Drizzled with a Scotch Sauce

Hot Smoked Salmon & Trout - £5.50 (£3.50)

With Salad Garnish and Soured Yoghurt & Dill Dressing

Game Stovies - £5.50 (£3.50)

A Light Pot of the Wild

Tomato & Buffalo Mozzarella - £5.25 (£3.20)

Dressed with a Green Pesto Vinaigrette

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To Follow

Highland Venison Fillet - £18.95 (£11.50)

Rested on Syboes Mash with a Port, Redcurrant & Juniper Berry Jus

Stuffed Corn fed Nevis Chicken Breast - £11.95 (£6.95)

Stuffed with Leak and Sage Farce in a Pool of Rich Whisky Sauce

Double Cut Pork Chop - £12.95 (£7.50)

Marinated in Cinnamon & Rum, with Red Onion Gravy and Plum Chutney

Grilled Scottish Salmon Kebabs (Healthy Option) - £11.95 (£6.95)

Salmon Chunks & Vegetables, Marinated in Olive Oil and Lemon, with Garden Salad & New Potatoes

Roasted Monkfish Tail - £16.95 (£9.95)

On Green Grapes and White Wine Sauce

Freshly landed Haddock Fish & Chips - £9.95 (£5.95)

In a Traditional Crisp Batter, with Salad, Peas and Chips

Lasagne al Forno - £7.95 (£4.95)

A Succulent dish of Layered Pasta Ragout served with Fresh Salad & Toasted Garlic Baguette

Herb Crusted Lamb Racks - £14.95 (£8.95)

Slow Grilled and served with a Berry and Rosemary Roast Jus

Grilled Vegetable and Pine Kernel Strudel (Vegetarian) - £7.95 (£4.95)

With Pesto Tomato Cream and Steamed Wild Rice

Caesars Salad - £7.95 (£4.95)

Romaine Lettuce, Garlic Croutons and Crispy Pancetta with Caesars Dressing & Parmesan Shavings

Top with Cajun Chicken for £3.50

8oz Grilled Scottish Sirloin Steak - £14.75 (£8.95)

8oz Grilled Scottish Fillet Steak - £18.95 (£11.50)

Served with Sautéed Onions, Broiled Tomato, Mushrooms and Chips

Add Béarnaise or Peppercorn Sauce for £1.50

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For Dessert

***Crepes Suzette with Figs and Mascarpone** - £5.95 (£3.50)*

Sweet Pancakes Filled with Mascarpone Cheese and Figs, in Saffron & Orange Syrup

***Chocolate Truffle Torte** - £6.75 (£4.25)*

Homemade with Fine Belgian Chocolate and Brandy, served With Chantilly Cream

***Mackje's Ice Creams** - £4.75 (£2.95)*

Scotland's Finest Ice Cream with a Wafer and Fruit Coulis

***Anjou Pear Tart Tatin served warm** - £5.95 (£3.50)*

Caramelized Pear Tart, Baked upside down, served with Crème Fraiche

***Scottish Artisan Cheese Platter** - £4.95 (£2.95)*

Accompanied by Grapes, Celery, Chutney and Cheese Biscuits