



## STARTERS

- Roast Butternut Squash Velouté** *Savory Granola, Creme Fresh* - **£6.00** (V) (GF)
- Venison Tartare** *Roast Figs, Parmesan, Red wine Glaze* - **£12.00** (GF)
- Isle of Mull Crab** *Scorched Maise Sweetcorn (Emulsion), Popcorn, lime* - **£10.50** (GF)
- Rope Grown Shetland Mussels** *“Marinière” Garlic & White Wine Cream Sauce* - **£8.50** (GF)
- Confit Chicken leg Terrine** *Celariac Remolade, Curry Mayo* - **£9.50** (DF)

## MAINS

- North Atlantic Coley Fillet** *Creamy Caramelized Onion Risotto, (Kale) Caper & Golden Raisin Vinaigrette* - **£16.50** (GF)
- Confit Duck Leg** *Creamed Savoy Cabbage, Pommes Fondant, Port Wine Jus* - **£16.50** (GF)
- Baked Fillet of Scottish Salmon** *Braised Fennel, Sea herbs, Candied Orange Sauce* - **£15.50** (GF)
- 8oz Ribeye Steak** *Seasonal Greens, Hand Cut Chips, Herb and Shallot Butter* - **£21.50** (GF)
- Slow Braised Beef Cheek** *Pommes Purée, Root Vegetables, Pancetta* - **£17.50**
- Chefs Speciality** *Fish of the Day* - **PV (price varies)**
- Sautéed Potato Gnocchi** *Wild Mushrooms, Roast Pumpkin, Spinach, Pumpkin Seed Dressing* - **£14.50** (V)

## DESSERTS

- Banana Marshmallow Caramel** - **£9.00**
- British Blackberry Cheesecake** *Vanilla Apples, Blackberry sorbet* - **£9.50** (V)
- White Chocolate Pannacotta** *Plum, Compote, Almond Biscotti* - **£8.00**
- Dark Chocolate Mousse** *Coconut Sorbet, Passionfruit* - **£8.00**
- Selection Of Highland Fine Cheeses of Tain** *Served with Oatcakes, Celery and Grapes* - **£12.00**

---

Please inform your server of any allergens or dietary requirements.