



Evening Menu

STARTERS

SOUP OF THE DAY Served with warm bread and butter	£4.95
CREAMY CHICKEN LIVER PAFRAIT Served with a shallot relish, cranberry gel and crispy ciabatta	£9.25
HOME HOT SMOKED SALMON Served with beetroot vodka chutney and citrus crème fraîche	£11.45
PAN SEARED SCALLOPS Served with a black pudding fritter, garden pea purée and crisp pancetta lardons	£15.95
PAN FRIED PORTOBELLO MUSHROOM (VE) Served with a thyme cream sauce and miso purée	£8.95
BASIL MARINATED HEIRLOOM TOMATOES (V) Served with mozzarella and a lemon dressing	£8.95
RANNOCH SMOKED BEEF Served with pickled carrot ribbons, horseradish cream and baby capers	£11.95



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MAINS

PARMESAN CRUSTED LOIN OF VENISON	£31.95
With creamed mash, roasted squash, squash purée, steamed kale, red wine jus and truffle oil	
GRILLED FILLET OF HADDOCK & KING PRAWNS	£30.95
Served with a pork and paprika crust, samphire and chorizo, charred corn and sweetcorn velouté	
OVEN BAKED SUPREME OF CHICKEN	£26.95
Served with wild mushroom and tarragon risotto, tarragon cream and parmesan crisp	
BRAISED PARSNIP (VE)	£19.95
Served with white onion and apple purée, burnt onion, toasted hazelnuts and parsnip crisp	
ROASTED 8oz FILLET OF BLACKGATE BEEF	£35.95
Served with wild mushroom gratin, chunky chips and béarnaise sauce, finished with truffle oil	
BEETROOT, SQUASH and PUY LENTIL WELLINGTON (VE)	£20.95
Served with red cabbage and garlic purée	
BLACKGATE SIRLOIN STEAK	£30.95
Served with onion rings, mushrooms, roast tomatoes and chunky chips ADD: Pepper sauce // Diane sauce // Whisky-mushroom sauce - £3.95	
BATTERED KING PRAWNS	£19.95
Served with tartare sauce, salad and chunky chips	
BEER BATTERED HADDOCK	£19.95
Served with tartare sauce, mushy peas and chunky chips	
BREADED CHICKEN FILLETS	£18.95
Served with Coleslaw, salad, peas and chunky chips	
KESSOCK HAMFUL	£19.95
Home cooked, sliced honey roast ham wrapped around prawns bound in a Marie Rose Sauce served with Salad & Chunky Chips	