



LUNCH MENU

STARTERS

Spiced Carrot and Lentil Soup (VE) Finished with coconut milk	£4.95
Creamy Chicken Liver Parfait With a shallot relish, cranberry gel and crispy ciabatta	£9.25
Home Hot Smoked Salmon With a beetroot and 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 Mushrooms (VE) With a mushroom and miso purée and thyme cream sauce	£8.95
Basil Marinated Heirloom Tomatoes (VE) 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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MAIN

Fisherman's Pie £19.95
Salmon, smoked haddock, Greenland prawns and garden peas topped with a Cheddar mash

Minute Steak Sandwich £17.95
Toasted ciabatta, caramelised onions, garlic mayo, chunky chips, salad and coleslaw

Chicken or Vegan Vegetable Curry £16.95
Finished with coriander and basmati rice

Baked Macaroni Cheese (V) £16.95
With peas and chunky chips

Braised Parsnip (VE) £19.95
With white onion and apple purée, burnt onion, toasted hazelnuts and parsnip crisp

Bacon and Cheese Beef Burger £17.95
Grain mustard mayo, toasted brioche bun, chunky chips, salad and coleslaw

Battered King Prawns £19.95
With tartare sauce, salad and chunky chips

Beer Battered Haddock £19.95
With mushy peas, tartare sauce and chunky chips

Breaded Chicken Fillets £18.95
Coleslaw, side salad, peas and chunky chips

Kessock Hamful £19.95
Sliced honey roast ham wrapped around prawns, bound in a Marie Rose sauce, served with salad and chunky chips

Side dishes: per dish £3.95
Onion rings, chunky chips, garlic bread, pepper sauce, Diane sauce, whisky and mushroom sauce

Bagels £9.95
Smoked salmon, chive cream cheese, rocket BLT with tarragon mayonnaise
Balsamic roasted tomato, vegan mozzarella, rocket Chicken tikka, and coriander mayonnaise

Baked Potatoes £9.95
Tuna and sweetcorn mayonnaise Prawn Marie Rose
Chicken tikka, and coriander mayonnaise Cheese and beans

(VE) – Vegan. (V) – Vegetarian. For any allergy requirement, please ask your server.



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DESSERTS

Sticky Toffee Pudding Drizzled with a butterscotch sauce and served with vanilla ice cream	£8.50
Locally Sourced Selection of Cheese Gruth Dhu, Apple Smoked Cheddar, Strathdon Blue, Caboc with apple and raisin chutney and biscuits	£10.95
Coffee and Baileys Cheesecake With chocolate soil and chocolate ice cream	£8.50
Double Chocolate and Coconut Torte (VE) With a winter berry coulis and orange sorbet	£8.50
Lemon Tart Served with white chocolate crème fraîche and passion fruit sauce	£8.50
Grilled Cinnamon Pineapple (VE) With a salted caramel sauce, vanilla ice cream and toasted pecans	£8.50