



## EVENING MENU

### STARTERS

<b>Spiced Carrot and Lentil Soup (VE)</b> Finished with coconut milk	£4.95
<b>Creamy Chicken Liver Parfait</b> With a shallot relish, cranberry gel and crispy ciabatta	£9.25
<b>Home Hot Smoked Salmon</b> With a beetroot and vodka chutney and citrus crème fraîche	£11.45
<b>Pan Seared Scallops</b> Served with a black pudding fritter, garden pea purée and crisp pancetta lardons	£15.95
<b>Pan Fried Portobello Mushrooms (VE)</b> With a mushroom and miso purée and thyme cream sauce	£8.95
<b>Basil Marinated Heirloom Tomatoes (VE)</b> With mozzarella and a lemon dressing	£8.95
<b>Rannoch Smoked Beef</b> Served with pickled carrot ribbons, horseradish cream and baby capers	£11.95



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### MAIN

**Slow Roasted Turkey** £23.95  
Served with sage and onion stuffing, parsnip purée and all the trimmings

**Parmesan Crusted Loin of Venison** £31.95  
Creamed mash, roasted squash, squash purée, tenderstem broccoli, red wine jus and truffle oil

**Grilled Fillet of Haddock and King Prawn** £30.95  
Served with a pork and paprika crust, samphire and chorizo, charred corn and sweetcorn velouté

**Oven Baked Supreme of Chicken** £26.95  
With wild mushroom and tarragon risotto, tarragon cream and parmesan crisp

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

**Roasted 8oz Fillet of Blackgate Beef** £35.95  
With a wild mushroom gratin, chunky chips, béarnaise sauce and 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  
Onion rings, mushrooms, roast tomatoes and chunky chips  
ADD: pepper sauce / Diane sauce / whisky and mushroom sauce £3.95

**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, 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: Chunky chips, onion rings, garlic bread** per dish £3.95

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



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### DESSERTS

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