

# THE HISTORY OF CURING IN BRORA



## FISH-CURING YARD

The Fish-Curer at the time of the photograph (above) was James Landles, originally a cooper from Eyemouth in Berwickshire. James married a local Brora girl, Margaret MacDonald in 1886. It may have been a whirlwind romance, as the young couple were married in Lerwick, Shetland, whilst both were engaged in the herring fishing industry. Coopers and 'fishwives' (both single and married women) working as gutters on the quayside, followed the fishing fleet for work wherever it went. The herring shoals moved about in their annual pattern from Shetland to East Anglia, and the whole industry followed them from port to port. Clearly an entrepreneur, building on his fishing acumen and know-how, James took over the vacant curing yard on Harbour Road in Lower Brora which can still be seen on the other side of the river from the hotel, and set up his fish-curing business in around 1890. The last fish-curer in Brora, he died from heart disease, aged 65 in 1922.



## SHELLFISH

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**Oysters** (3) £13 (6) £22  
Lemon juice, tabasco

**Moules Marinière** (Small) £10 (Large) £18  
Steamed mussels, garlic, white wine, cream, toasted sourdough

## STARTERS

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**Soup of the Day** £8

**Cullen Skink** £9

**Carpaccio of Braised and Pressed Ox Tongue** £10  
Beetroot quinoa, poached duck egg

**Sea Bass Escabeche** £11  
Pickled red pepper, red onion, radish salad

**Pickled Herring** £10  
Mustard and herb crushed potato, truffle mayonnaise

**Smoked Ham Hough Mustard and Apricot Ballotine** £10  
Piccalilli purée, crispy fried capers

**Seared Orkney King Scallops (3)** £20  
Charred cauliflower, cauliflower purée, wilted gem lettuce, lemon oil

**Goat's Cheese** (V) £10  
Artichoke hearts, pickled shallots, balsamic reduction

**Clynelish Cured Loch Trout** £13  
Asparagus, apple, radish remoulade

(Ve) - Vegan (V) - Vegetarian

Allergens and Alternatives: Please inform your server of any allergies or dietary requirements that you have.  
We can also offer alternatives on some of our menu items. Please just ask!

# MAINS

<b>Seared Orkney King Scallops (6)</b>	<b>£30</b>
Charred cauliflower, cauliflower purée, wilted gem lettuce, lemon oil	
<b>Highland Lamb</b>	<b>£30</b>
Pan roasted cutlet, crispy salted fat, cured liver boudin, pea purée, roast salsify, rich lamb jus	
<b>Sea Bass</b>	<b>£25</b>
Colcannon potato cake, pickled fennel, sea asparagus, grapefruit, salmoriglio dressing	
<b>Mac 'n' Cheese</b> (V)	<b>£15</b>
Creamy mustard, cayenne pepper, smoked cheese sauce, crispy garlic and herb crust, house salad, Dijon vinaigrette	
	<b>Add Lobster £4</b>
<b>Loch Trout</b>	<b>£26</b>
Charred corn salsa, asparagus, lemon grass sauce	
<b>Royal Marine Beef Burger - 6oz</b>	<b>£18</b>
Toasted brioche bun, cheese, crispy gem lettuce, salsa, pickle, haggis, bacon, chunky chips, onion rings	
<b>Sirloin - 8oz</b>	<b>£35</b>
Roast cherry tomatoes, sautéed mushrooms, onion rings, chunky chips	
	<b>Add a sauce: Béarnaise - Red Wine Jus - Whisky £4</b>
<b>Noodle Bowl</b>	
Egg noodles, sautéed greens, mushrooms, chilli, peppers, onions, black bean broth, son-in-law egg	
<b>Free Range Chicken</b>	<b>£21</b>
<b>Medallion of Trout</b>	<b>£24</b>
<b>Sea Bass</b>	<b>£24</b>
<b>Tofu</b> (V)	<b>£15</b>

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## CLASSICS

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<b>East Coast Haddock</b>	<b>£19</b>
Breaded or Black Isle Blonde batter, tartare sauce, buttered mushy peas, chips	
<b>Ardgay Game, Root Vegetable and Pancetta Pie</b>	<b>£20</b>
Seasonal game mix braised in red wine, steamed greens, jug of jus, smoked mash	
<b>Haggis, Neeps and Tatties</b>	<b>£16</b>
Whisky sauce	

## BOARDS & SHARERS

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<b>Côte De Boeuf - 20oz</b>	<i>(for two to share)</i> <b>£60</b>
Pickled shallot rings, roquette, roast cherry tomatoes, chunky chips, Teriyaki glaze	
<b>Bogrow Farm Charcuterie</b>	<i>(for one)</i> <b>£15</b> <i>(for two)</i> <b>£29</b>
Venison chorizo, pressed ox tongue, ham hough ballotine, salami, marinated olives, pickled shallots, piccalilli, artichoke hearts, goat's cheese, Tain Truckle cheese, sourdough	
<b>Plant Based</b> (Ve)	<i>(for one)</i> <b>£13</b> <i>(for two)</i> <b>£24</b>
Hummus, pickled red pepper, red onion and radish, charred cauliflower, corn salsa, artichoke hearts, chilli jam, pesto, sourdough	
<b>Smoked and Pickled Seafood</b>	<i>(for one)</i> <b>£24</b> <i>(for two)</i> <b>£45</b>
Cold smoked trout, hot smoked trout, smoked queenies, smoked mackerel, kedgeree arancini, pickled herring, seabass escabeche, truffle mayo, aioli, sourdough	

## SIDES

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<b>Chunky Chips - £4</b>	<b>Steamed Greens - £4.50</b>	<b>Olives - £4.50</b>
<b>Dirty Chips - £7.50</b>	<b>Smoked Mash - £4.50</b>	Chilli oil
<b>Onion Rings - £4</b>	<b>Baked Sourdough - £4</b>	<b>House Salad - £6</b>
<b>Sautéed Spinach - £4</b>	Salted butter	

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## DESSERTS

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### Sticky Toffee Pudding - £10

Butterscotch sauce, Capaldi's vanilla ice cream

### Banana Split - £9

### Berry Flummery - £9

Fruits of the forest compôte

### Baked Lemon Meringue Tart - £9

### Chocolate, Coffee and Coconut Cheesecake - £9

Chocolate chip cookie base with a coconut cream cheese, topped with a dark chocolate and coffee ganache

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### Trio of Brora's Own Capaldi's Ice-cream - £8

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### Highland Fine Cheese from Tain - £12

Tain Truckle (Cheddar), Strathdon Blue, Fat Cow, grapes, tomato chutney, oatcakes

## COFFEE & TEA

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Caffia Coffee Pot	£3.25	Double Espresso	£3
Hoogly Tea Infusions*	£3.30	Latte	£4
Ask your server for selection		Mocha	£4
Americano	£3.30	Hot Chocolate	£4
Cappuccino	£3.50		

**Add a syrup: Hazelnut, Vanilla or Caramel - £1**

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\*Hoogly Tea has been produced in a factory that may use nuts

## OUR SUPPLIERS

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### **MUNRO FRUIT MERCHANTS LTD, TAIN**

#### **FRUIT & VEGETABLES**

Based in Tain, this family business has run for 25 years providing fruit and vegetables to the northern Highlands. The family aim to keep the business as local as possible, working with local growers and crofters providing top quality local produce to commercial businesses and the wider market 7 days a week.

### **ROBERT GRANT OF GOLSPIE MASTER BUTCHERS**

Owned by Gary Grant, this local butcher in the town of Golspie supplies to 5 of our hotels. The firm specialises in Scottish lamb, pork and beef.

Grants are particularly well known for their own award-winning sausages, black pudding and haggis.

### **BOGROW FARM, TAIN CHARCUTERIE**

Bogrow Farm is a micro enterprise producing and supplying top quality Charcuterie. The family behind the business rear their own free range Luing Cattle and Gloucestershire pigs on their farm in Tain and produce a range of home cured salamis based on their own family created recipes.

### **A G CAMPBELL, GOLSPIE FISH & SHELLFISH**

Run by Hamish Campbell and his family, this local fish and seafood supplier provides the freshest of produce to the local community and hotels across the Highlands. They specialise in shellfish such as langoustines, prawns and crab which are fished and landed by the Ocean Provider out of Helmsdale. Their white fish is landed in Scrabster, just north-east of Wick.

### **HIGHLAND FINE CHEESES, TAIN CHEESE**

This family business is run by Rory Stone. Their award-winning factory produces the crowdie which is the basis of the cheeses they produce in Tain. The milk comes from three herds of cattle, two from further north at Sibster and Thrumster near Wick, and the third from the Black Isle. The factory specialises in mould ripened cheeses. We serve Caboc, Strathdon Blue, Highland Brie and Blue Murder. The Stones always welcome in our Chefs as part of their Highland Coast induction to see the factory and try the cheeses.

### **CAPALDI'S OF BRORA ICE CREAM**

Alfredo Capaldi arrived in the Scottish Highlands from Italy in the 1929. Originally a confectioner, he branched out in Brora to make traditional hand-made ice cream. The delicious ice cream became famous, and word of mouth ensured that Capaldi's ice cream was known throughout the North of Scotland and beyond. The original Italian ice cream recipe is as delicious and popular as it was all those years ago.

### **GRANTS OF SPEYSIDE BUTCHER**

Grants of Speyside have spent almost 200 years delivering the highest quality traditional Scottish products. They are proud to produce food with as little waste as possible, with some products made freshly each day in their factory and following recipes that have been gifted from each generation to the next. They also have a wonderful deli in the nearby town of Dornoch which you can visit.