

A` la Carte Menu

The emphasis of this menu is creating the highest quality dishes using the best of local produce

Our food contains allergens, if you are concerned about food allergens please ask one of our associates prior to ordering

Starters	Pounds
Seared West Coast Scallops <i>gf</i> <i>Smoked Ham Hock, Green Asparagus Spears, Sherry Vinegar Jus</i>	12
Duck Liver Parfait <i>gf</i> <i>Duck Rillettes, Feuille de Brick Cigar, Barbecue Sauce, Compressed Watermelon</i>	10
Shetland Crab <i>gf</i> <i>Fresh Pea Soup</i>	10
Warm Butternut Squash Cream <i>gf (v)</i> <i>Spiced Butternut Squash, Pickled Shallots, Rocket Leaves, Toasted Pumpkin Seeds</i>	8
Hebrides Langoustine Bisque <i>gf (a)</i> <i>Spinach & Ricotta Tortellini</i>	8

(V) denotes a vegetarian option. (GF) denotes gluten free (GFA) gluten free alternative available



Main Courses

Pounds

Simpson Game Venison Loin <i>gf (a)</i>	24
<i>Jerusalem Artichoke Puree & Crisps, Potato Fondant, Girolles, Charred Silver Skin Onions, Red Wine Jus</i>	
Shetland Monkfish Tail <i>gf</i>	22
<i>Squid Ink Risotto , Parsley Coulis, Chargrilled Baby Leeks</i>	
Macbeth Lamb Shoulder and Chop <i>gf (a)</i>	23
<i>Pea Puree, Turnip Disk, Hazelnut Breaded Gnocchi, Peas, Baby Carrot, Light Braising Jus</i>	
Beetroot & Potato Presse <i>gf (a)</i>	16
<i>Hazelnut Salsify, Celeriac Fondant, Grey Pumpkin Puree, Cavalo Nero</i>	
Wild East Coast Halibut <i>gf (a)</i>	26
<i>Confit Fennel, Celeriac Puree, Grapefruit & Orange, Brown Shrimp Salsa</i>	

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From The Grill	Pounds
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From “Grant’s” Speyside Butcher

28 Days Matured Centre Cut Fillet Steak <i>(80z Pre Cooked Weight)</i>	31
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28 Days Matured Ribeye <i>(80z Pre Cooked Weight)</i>	23
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28 Days Matured Sirloin Steak <i>(80z Pre Cooked Weight)</i>	23
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Grilled Fillet of Scottish Salmon	17
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Char-grilled Chicken Breast	17
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All grilled items served with flat mushroom, grilled tomato & a side of chunky chips or a selection of seasonal vegetables

Sauces	<i>Peppercorn</i>	<i>2.5</i>
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	<i>Arran Mustard</i>	<i>2.5</i>
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	<i>Béarnaise</i>	<i>2.5</i>
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Side Orders	<i>Sautéed Garlic Button Mushrooms</i>	<i>3</i>
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	<i>Buttered Seasonal Vegetables</i>	<i>4</i>
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	<i>Sweet Potato Fries</i>	<i>3</i>
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	<i>Buttered New Potato</i>	<i>3</i>
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	<i>Onion Rings</i>	<i>3</i>
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Desserts

Pounds

Drambuie & Date Pudding

7

Salted Caramel Sauce, Vanilla Ice Cream

Rhubarb and Custard

7

Ginger Gel, Ice Cream, Poached Rhubarb, Crumble

Passionfruit, Banana & Chocolate Flavours *gf*

8

Chocolate Mousse ~ Banana Ice Cream ~ Passionfruit Delice

Hard & Soft Scottish Cheese *gf (a)*

10

*Strathdon Blue ~ Connage Gouda ~ Morangie Brie ~ Connage Cheddar
Grapes ~ Quince ~ Celery ~ Oatcakes*

Balvenie Whisky & Hard & Soft Scottish Cheese *gf (a)*

14

*Balvenie 14yo Malt Whisky ~ Strathdon Blue ~ Connage Gouda ~ Morangie
Brie ~ Connage Cheddar ~ Grapes ~ Quince ~ Celery ~ Oatcakes*

Add a glass of Late Harvest, Sauvignon Blanc, Chile dessert wine 125ml £4.30



Digestifs	Liqueur Coffees £6.10
Cockburns Ruby Port - 50ml - £3.20	Highland Coffee, <i>Tomatin Legacy</i>
Sandeman L.B.V. Port - 50ml - £3.75	Irish Coffee, <i>Tullamore D.E.W.</i>
Martell VS Cognac - 25ml £3.20	Irish Cream Coffee, <i>Baileys Irish Cream</i>
Martell V.S.O.P Cognac (10 -12 yrs) 25ml - £4.50 <i>Golden amber in colour. On the palate a touch of vanilla and a smooth complexity of dry fruit with a hint of sweetness. Beautifully balanced.</i>	French Coffee, <i>Grand Marnier</i> Cafe Royale, <i>Martell V.S.</i> Italian Classico, <i>Ameretto</i> Caffe Corretto, <i>Sambuca</i>

Martell X.O Cognac (40-45yrs) 25ml - £12.05
Aromas of gingerbread, dry fruits, orange marmalade and lemon zest. A supremely complex Cognac, full of flavour with hints of almond & vanilla and an exquisitely long aftertaste.

Calypso Coffee, *Tia Maria*

Seville Coffee, *Cointreau*

Skye Coffee, *Drambuie*

American Coffee, *Makers Mark*

Jamaican Coffee, *Kahlua & Capt. Morgan's*