




The MENU

STARTERS

HONEY ROASTED VEGETABLE SOUP (V) (GFO)
with freshly baked bread

£6

SMOKED MACKEREL & TROUT PATE
with rosemary focaccia croutons

£8

HONEY, CHILLI & SOY GLAZED CRISPY CHICKEN (VGNO)
with shaved vegetable salad

£9

CHARGILLED RUMP OF BEEF (GF)
on a bed of celeriac & apple salad, wilted spinach, port wine jus

£9

AULTBEA BLACK PUDDING BON BONS
served with apple puree and crispy bacon

£8

HOMEMADE THAI SPICED SCRABSTER FISHCAKES
Asian slaw, lemongrass caramel

£9

LENTIL MASALA CAKES (GF) (V)
mint yoghurt & spiced onions

£9

GAME TERRINE
served with homemade fruit chutney

£9

MAIN COURSES

FRESH FILLET OF SCRABSTER HADDOCK (GFO)
battered or breaded, with skin on fries, garden or mushy peas & homemade tartar sauce

£17

12 HOUR SLOW COOKED BLADE OF BEEF WITH HOMEMADE YORKSHIRE PUDDING (DFOA)
roasted & mashed potatoes, glazed root vegetables & rich gravy

£18

CAJUN CHICKEN LINGUINE
served with our signature Cajun sauce, garlic ciabatta & shaved parmesan

£16

THREE CHEESE MACARONI (V)
baked garlic ciabatta, skin on fries & dressed salad

£15

CHARGILLED MARINATED MANGO CHICKEN CURRY
with braised rice, Masala sauce & naan bread
(or try roasted vegetable & chickpea Masala curry (VGN) (GFO))

£18

LEMON & BLACK PEPPER SCAMPI
homemade tartar sauce, dressed salad & skin on fries

£18

HIGHLAND VENISON PIE TOPPED WITH GOLDEN PUFF PASTRY
served with buttered new potatoes & glazed root vegetables

£17

MONKFISH & CHORIZO SKEWERS
butterbean & roasted red pepper afabada

£18

ROASTED BUTTERNUT SQUASH & WALNUT RISOTTO (V)(GF)
drizzled in chilli oil

£17

ROAST CROWN OF TURKEY (GFO) (DFOA)
served with all the trimmings

£18

CHARGILLED CHICKEN CAESAR SALAD
served with smoky bacon, shaved parmesan, Caesar dressing & croutons
all served with garlic ciabatta & a choice of Caesar or honey and mustard dressing

£15

FROM THE GRILL

- HOMEMADE CLASSIC BEEF BURGER £17
chargrilled beef burger topped with cheddar cheese & tomato relish,
served with garden salad & skin on fries
(Add bacon or haggis £2.00)
- CHARGRILLED CAJUN SPICED CHICKEN BURGER £17
Cajun spiced chicken breast topped with cheddar cheese and iceberg mayo
served with Cajun sauce, garden salad & skin on fries
- HIGHLAND VENISON BURGER £18
6oz venison burger topped with Strathdon blue cheese & caramelised onion.
Served with dressed salad & fries
- DRY AGED 80Z SCOTTISH SIRLOIN STEAK (GFO) £32
grilled mushrooms, vine cherry tomatoes, onion rings & skin on fries
(add a sauce: peppercorn ~ cajun sauce ~ red wine jus £3.00)

ON THE SIDE

- BATTERED ONION RINGS £5
- COLESLAW (GF) £4
- BUTTERED NEW POTATOES (GF) £5
- BUTTERED VEGETABLES (GF) £5
- GARDEN SALAD (GF) £5
- SKIN ON FRIES (GFO) £5



Enjoy a small glass of mulled wine for £3.00

LIGHT BITES

- GARLIC PARMESAN FRIES (GFO) £6
- LOADED FRIES (GFO) £7
smoked bacon & cheddar cheese
- TRUFFLE FRIES (V) (GFO) £7
- SALT & CHILLI CHICKEN BITES £8
with sweet chilli sauce

TO FINISH

- SELECTION OF DELUXE CAPALDIES ICE-CREAM (GFO) £6
choice of butterscotch, chocolate or raspberry sauce
- STICKY TOFFEE CHRISTMAS PUDDING (GF) £8
brandy laced butterscotch sauce & vanilla ice-cream
- APPLE & BLACKBERRY CRUMBLE £8
vanilla ice cream & salted caramel sauce
- WHITE CHOCOLATE & PEANUT BUTTER BLONDIE £8
homemade blueberry jam ice cream
- GINGERBREAD CHEESECAKE £8
salted caramel sauce & almond praline
- SELECTION OF SCOTTISH CHEESE & BISCUITS £11
Strathdon blue from Tain, with brie, mature cheddar & smoked cheddar from Mull of Kintyre served
with apple chutney & savoury biscuits

If you have any dietary requirements please inform a member of staff.
(GF: Gluten Free ~ GFO: Gluten Free Option ~ V: Vegetarian ~ VGN: Vegan ~ VGNO: Vegan Option)

WE HOPE YOU HAVE A LOVELY FESTIVE SEASON.