



To Start

Ulbster Cullen skink (GFO) homemade with local smoked haddock & freshly baked bread	9	Scrabster crab and Atlantic prawn cocktail (GFO) shredded iceberg lettuce & bread sticks	12
Honey, chilli & soy glazed crispy chicken (VGNO) with shaved vegetable salad	9	Pan seared scallops roasted cauliflower puree, pancetta & chorizo	13
Confit duck & Aultbea black pudding bon bons red cabbage & cranberry slaw with balsamic reduction	10	Lentil & vegetable pakora (V) homemade chilli jam	8
Highland venison loin (GF) pickled beetroot & toasted walnut salad with blue cheese dressing	10	Peppered mackerel salad cantaloupe melon, garlic croutons and a caper & dill dressing	9

Main

Fresh fillet of Scrabster haddock (GFO) battered or breaded, with skin on fries, garden or mushy peas & homemade tartar sauce	18
8 hour slow-cooked blade of beef (GF) creamy mash, buttered vegetables & red wine jus	18
Chargrilled chicken & chorizo rigatoni topped with parmesan & herb crumb, served in a creamy cajun sauce with baked garlic ciabatta	17
Three cheese macaroni (V) baked garlic ciabatta, skin on fries & dressed salad	16
Highland venison Balti with braised rice, spiced onions, mint yoghurt & naan bread (or try roasted vegetable & chickpea curry (VGN) (GFO))	18
Lemon & black pepper scampi homemade tartar sauce, dressed salad & skin on fries	18
Chilli & lime chicken served with Patatas Bravas, buttered greens & a Jack Daniels BBQ sauce	18
Lentil & vegetable masala burger (V) with skin on fries, side salad and Bombay onions	17
Duo of pork roasted pork loin & slow cooked pork belly, served with bacon & pine nut cabbage, caramelised apple & an Arran mustard sauce	22
Moroccan chicken salad cous-cous, roasted peppers, Harissa dressing, toasted flat bread & Harissa mayo	16

If you have any dietary requirements please inform a member of staff.

From the grill

Homemade classic beef burger

chargrilled beef burger topped with cheddar cheese & tomato relish,
served with garden salad & skin on fries
(Add bacon or haggis £2.00)

18

Chargrilled Cajun spiced chicken burger

Cajun spiced chicken breast topped with cheddar cheese and iceberg mayo
served with cajun sauce, garden salad & skin on fries

18

Dry aged 8oz Scottish sirloin steak (GFO)

cooked in our own seasoning blend &
served with grilled mushroom, tomato, onion rings & skin on fries
(add a sauce: peppercorn ~ cajun sauce ~ red wine jus £3.00)

32

Dry aged 12oz Scottish rib-eye steak (GFO)

cooked in our own seasoning blend &
served with grilled mushroom, tomato, onion rings & skin on fries
(add a sauce: peppercorn ~ cajun sauce ~ red wine jus £3.00)

38

On the side

Battered onion rings	6
Coleslaw (GF)	5
Buttered new potatoes (GF)	6
Buttered vegetables (GF)	6
Garden salad (GF)	5
Skin on fries (GFO)	6



Light bites

Garlic & parmesan fries (GFO)	8
Loaded fries (GFO) smoked bacon & cheddar cheese	9
Truffle fries (V) (GFO)	8
Salt & chilli chicken bites with sweet chilli sauce	9

To finish

Selection of deluxe Capaldis ice-cream (GFO) 7
choice of butterscotch, chocolate or raspberry sauce

Homemade sticky toffee pudding (GF) 8
butterscotch sauce & Capaldis ice-cream

Homemade cheesecake 8
see todays specials

Homemade chocolate brownie 8
with Biscoff ice-cream

Homemade profiteroles 8
with chocolate sauce & Capaldis ice cream

Selection of Scottish cheese & biscuits 12
Strathdon blue from Tain, with brie, mature cheddar &
smoked cheddar from the Mull of Kintyre, with apple chutney &
savory biscuits

Tea & Coffee

Pot of Tea
Small / Medium / Large
3 / 4 / 5

Cafetiere of Coffee
Small / Medium / Large
3 / 4 / 5

Liqueur Coffee
Caithness / Irish / Calypso
7

Special coffees
4

Americano / Caffè Latte / Cappuccino / Flat White / Single shot espresso

Hot Chocolate / Mocha
5

(Add: Cream & marshmallows for an extra 1.00)

we use seasonal fresh local ingredients wherever possible.

GF: Gluten Free ~ GFO: Gluten Free Option ~ V: Vegetarian ~ VGN: Vegan ~ VGNO: Vegan Option