

2 Course Meal - £55.00

3 Course Meal - £64.00

STARTERS

Marinated Scottish Salmon

Beetroot–Celeriac Remoulade, Arenkha caviar (DF/GF)

Baked Highland Brie

Roast Garlic, Rosemary & Lavender Honey, Granary Croute (GFA/V)

Tomato Risotto

Plum Tomato, Basil, Herb Oil, Parmesan (GF/V/DFA)

Sweet Potato & Butternut Squash Soup

Crème Fraîche, Herb Oil (GF/V/DFA)

Spiced Houmous

Ras el Hanout, Roast Carrots, Gremolata, Flatbread (GFA/V)

Seared Scallop

Saffron Cream Leeks, Lemon Oil (GF/DF)

MAINS

Pan-Seared Duck & Warm Noodle Salad

Boc Choy, Sesame, Orange Glaze, Star Anise, Soy (GF/DF)

Slow-Cooked Lamb Shank

Cabbage, Fennel, Balsamic, Served with Creamed Potatoes (GF/DF)

Seafood Gratin

Monk Fish, Haddock, King Prawns, Lobster Bisque, Potato Topping (GF/DF)

Grants of Speyside Ribeye Steak, 100z

*Grilled Field Mushroom & Tomato, Garlic Butter, Fries (GF/DFA) *£5 supplement**

Roast Harissa Cauliflower

Butterbean Purée, Sage & Pinenut Pesto, Kale (GF/V/DF)

Fig, Beetroot & Feta Tart

Petit Salad, Balsamic Syrup, Candied Walnuts (GF/V/DF)

A discretionary 20% service charge will be added to your bill.

All our food is prepared in the same environment where gluten, nuts & all other allergens are present. If you have any dietary requirements, please ask for details before ordering. Not all ingredients are listed on the menu. We're proud supporters of local producers & suppliers.

V-Vegetarian, VE-Vegan, DF-Dairy Free, DFA-Dairy Free Available, GF- Gluten Free, GFA-Gluten Free Available

SIDES

Fries

Rapeseed Oil, Salt

Creamed Potatoes

Cream, Seasoning (GF/DF)

Mac 'N' Cheese

Pasta, Smoked Dunlop, Milk, Seasoning, Panko Crumb, Rosemary

Spring Greens

Cabbage, Mangetout, Broccoli, Butter (GF/DFA)

£5.50 Each

**As we work with small local suppliers, certain meat dishes may change or be unavailable depending on seasonal deliveries.*

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DESSERTS

Cheese Slate

*Connage Cromal Caerpailly, Isle Of Kintyre Apple Smoked, Highland Strathdon Blue,
Homemade Fig Jam, Oat Cakes, Frozen Grapes (GFA) *£5 supplement**

Date & Ginger Pudding

Caramel Sauce, Loch Ness Vanilla Ice Cream (GF/DFA)

Tropical Baked Yoghurt

Mango, Passion Fruit, White Chocolate, Coconut (GF)

Selection of Sorbets & Ice Creams

(GF/DFA)

Affogato

Loch Ness Vanilla Ice Cream With A Shot of Liquor

Coffee & Petit Four

AFTER DINNER DRINKS

Coffee - £3.50

Fresh Mint Tea - £3.00

West Highland Tea Company - £3.00

*Scottish Breakfast / West Highland Earl Grey
Hibiscus Herbal Tea / Lapsang Smokehouse Black Tea*

Liqueur Coffee - £9.50

*Gaelic, Glayva, Amaretto, Rum,
Brandy, Kahlua, Baileys*

Turbo Baileys - £9.50

Port - £6.50

Quinta de la Rosa, LBV Port

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