



2 Course Meal - £55.00

3 Course Meal - £64.00

STARTERS

Crispy Whitebait

Smoked Paprika, Saffron & Garlic Aioli, Lemon **(DF/GF)**

Creamy Barrata & Citrus Dressing

Blood Orange, Pink Grapefruit, Charred Tomato, Seeded Cracker **(GF/V)**

Garden Pea Risotto

Mint Creme Fraiche, Herb Oil, Parmesan **(GF/V/VEA/DFA)**

Sticky Peanut Satay Tofu

Carrot Salad, Sultanas, Cranberries, Fennel **(GF/V/VE/DF)**

Smoked Highland Venison

Pickled Cucumber, Watermelon, Pomegranate Molasses **(GF/DF)**

Seared Isle of Mull Scallop

Mango & Sweet Chilli Salsa, Samphire **(GF/DF)**

MAINS

Pan-Seared Duck & Warm Noodle Salad

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

Ras-El-Hanout Spiced Pink Highland Lamb Rump

Warm Cous Cous Salad, Cumin, Mint, Pomegranate, Tzatziki Dressing **(DF)**

Pan-Seared Salmon

King Prawns, Lobster Bisque, Linguini, Keta Caviar **(GFA/DF)**

Grants of Speyside Ribeye Steak, 100z

Grilled Field Mushroom & Tomato, Garlic Butter, Side Salad, Fries **(GF/DFA)**

£5 supplement

Jackfruit Brioche Burger

B.B.Q Sauce, Asian Style Slaw with Sesame Soy dressing, Fries **(V/VE/DF)**

White Bean Cassolette

Spinach Polenta Cake, Roast King Oyster Mushroom **(GF/V/VE/DF)**

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.

SIDES

Fries

Rapeseed Oil (GF/V/DF)

Roasted Baby Potatoes

Smoked Paprika Seasoning (GF/V/DF)

Mac 'N' Cheese

Smoked Dunlop, Rosemary Panko Crumb (V)

Spring Greens

Kale, Mange Tout, Broccoli (GF/V/DF)

Asian Slaw

Sesame Soy Dressing (GF/V/DF)

House Salad

Mustard Vinaigrette (GF/V/DF)

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

DESSERTS

Cheese Slate

*Connage Cromal Caerphilly, Kintyre Apple Smoked, Highland Blue,
Homemade Fig Jam, Oat Cakes, Frozen Grapes, Spiced Walnuts, Damson Jelly (V/ GFA)
*£5 supplement**

Date & Ginger Pudding

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

Tropical Baked White Chocolate Mousse

Mango, Passion Fruit, Toasted Coconut (GF/V)

Almond & Jinty's Marmalade Tart

Creme Fraiche, Raspberry Sauce (GF/V)

Selection of Sorbets & Ice Creams

(GF/V/DFA)

Affogato

*Loch Ness Vanilla Ice Cream, Espresso, Shot of Liquor
Baileys, Kahlua, Whiskey (GF/V/DFA)*

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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