

## **BAR OPEN FROM**

Monday	5.00 P.M
Tuesday	5.00 P.M
Wednesday	5.00 P.M
Thursday	5.00 P.M
Friday	12.00 P.M
Saturday	12.00 P.M
Sunday	12.00 P.M

## **FOOD SERVED**

### **LUNCH**

Monday	CLOSED
Tuesday	CLOSED
Wednesday	CLOSED
Thursday	CLOSED
Friday	12.00 P.M - 2.00P.M
Saturday	12.00 P.M - 2.00P.M
Sunday	12.00 P.M - 2.30P.M

### **DINNER**

6.00 P.M - 8.30 P.M
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# Special

*Loch Creran Oyster: on a bed of ice  
served with Tabasco and Shallots vinegar*

*Single - £2.00*

*1/2 Dozen - £10.95*

*Dozen - £19.95*

## *Surf and turf*

*Scottish Fillet steak topped with sautéed prawns in garlic butter*

*hand cut chips, baked tomato, mushrooms, shallots and peppercorn sauce*

*£25.95*

*Grilled Sea Bass fillet dusted in Cajun spicy*

*with rice pilaf, grilled vegetables and tomato sauce*

*£15.95*

## *Duo of local Grouse:*

*Pan seared breast wrapped in bacon and confit legs*

*Served with roast potato, swede fondant,  
vegetables and rich juniper berries jus*

*£17.95*

# Starters

*Soup of the day*  
with bread and butter  
£ 4.55

*Cullen Skink*  
with bread and butter  
£ 5.95

*Grilled Pigeon breast*  
served with black pudding and celeriac & apple remoulade  
£ 6.65

*Duck liver pate topped with red wine jelly*  
with red onion relish and oatcakes  
£ 6.25

*Baked Camembert*  
with toasted almonds and baby cranberry compote  
£ 5.95

*Sun blushed tomato, spinach and ricotta ravioli*  
with basil pesto and parmesan  
£ 7.95

*Trio of seafood:*  
smoked salmon pate, crayfish cocktail and rollmop herring  
£ 6.95

*Glen Lyon Lamb kofta*  
with mini Naan bread and tzatziki  
£ 5.25

*Warm Double baked Gruyère cheese soufflé*  
with fine beans wrapped in bacon and Dijon mustard & cheddar sauce  
£ 7.45

*Smoked haddock & salmon fish cake*  
with mix salad and sweet chilli sauce  
Starter £ 6.55 Main £ 12.95

*Mussels Mariniere*  
served with garlic bread  
Starter £ 6.55 Main £ 12.95

Please ask staff for allergens

# Main courses

## *Breaded Haddock fillet*

*hand cut chips, garden peas and tartar sauce*

*£12.45*

## *Baked whole Plaice*

*Served with new potatoes, vegetables and Saffron and parsley bitter*

*£14.95*

## *Pan-seared King Scallops*

*on a bed of spring onion & pepper risotto, served with vegetables and white wine sauce*

*£19.95*

## *Grilled duck breast*

*served with sweet potato gratin, vegetables, red onion marmalade and rich jus*

*£17.95*

## *Venison Haunch*

*fondant potato, black pudding, vegetables and rich jus*

*£18.95*

## *Grilled Scottish 1/2 rack of lamb*

*served with clap shot (mash potato with swede), vegetables and rich jus*

*£18.95*

## *Chicken breast stuffed with haggis wrapped in bacon*

*with mash potato, vegetables and whiskey sauce*

*£14.95*

## *21 days matured Scottish Sirloin steak*

*hand cut chips, baked tomato, mushrooms, shallots and peppercorn sauce*

*£20.95*

## *Roast butternut squash, courgette walnut and goat cheese Pithivier*

*served with new potatoes, roast cherry tomato and tomato sauce*

*£12.95*

**Please ask staff for allergens**

# Desserts

*Rich chocolate and Aberfeldy whisky truffle torte  
with Caramel ice cream, candied almonds and black cherries*

£ 5.95

*Dates sticky toffee pudding  
with toffee sauce and vanilla ice cream*

£ 5.55

*Baileys, coffee and Oreo biscuits trifle cheesecake*

£ 5.95

*Chocolate praline baked Alaska  
with white chocolate Drambuie sauce*

£ 5.95

*Creme Brule of the day*

*with shortbread*

£ 5.55

*Soft centred chocolate fondant  
with coconut ice cream (15 minutes to be cooked)*

£ 6.55

*Rhubarb crumble*

*served with custard*

£ 5.55

*Mango and Passion fruit mousse  
with raspberry sorbet and caramelised oranges*

£ 5.55

*Selection of cheeses: Blue, Brie and Scottish cheddars:*

*served with grapes, apple, celery, own chutney,*

*biscuits & oatcakes*

£ 8.95