



EVENING MENU

Pan seared scallops, chorizo, and grapefruit	£9.50
Smoked mackerel pate, pickles and rye soda bread	£7.00
Ham hock terrine, piccalilli and sourdough	£7.00
Fried lamb pastillia, pickled sultana, minted yoghurt	£7.50

Smoked corn-fed chicken breast, young leeks, buttered new potatoes, roasted Scottish girolles, and tarragon pesto	£17.50
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Pan roast rump of lamb, fried new potatoes, peas, feta and salsa verde	£19.50
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Scottish loch trout, salt lemon and lovage white bean cassoulet, fennel and wild watercress	£17.50
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Pan seared fillet of bream, shellfish risotto, sea herbs	£18.50
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Highland steak (please ask for today's cut) triple cooked chips,
mushrooms and Ben Nevis whisky peppercorn sauce

Daily prices

Slow cooked haunch of venison, smoked butter mash, celeriac,
seasonal greens, blackberry and pistachio jus

£17.50 per person (2 minimum)



VEGETARIAN MENU

Local nettle and wild garlic soup, pine oil (vegan) £5.00

Mull cheddar, apple and black garlic croquettes £7.00

Tartare of summer beets, goats cheese mousse, chervil £7.50

Marinated artichokes, wild garlic, harissa, and cashew nut (vegan) £15.50

Risotto of wild mushroom, asparagus, smoked cream fraiche,
white currant and hazelnut £14.50

Fresh gnocchi, salt lemon, aged parmesan,
toasted pine nuts, lovage sauce £16.00



DESSERTS

Almond milk panna cotta, caramelised apple,
vegan honeycomb and hazelnut

£7.50

Chocolate mousse, Scottish raspberry,
toasted oats and whiskey caramel

£8.00

Warm olive oil, pistachio and lemon drizzle cake, yoghurt sorbet

£7.50

Lemon posset, lavender shortbread

£6.50

Selection of Highland cheese, oatcakes and stout jam

£7.50