

Mains

Starters To Share

CHARCUTERIE & CHEESE PLATTER	£22.00	FRESH LOSSIEMOUTH HADDOCK	£17.50
Crowdie Soft Cheese, Scottish Cheddar, Iberia Black Pudding		Served classically as Fish & Chips with Smashed	
Prosciutto Crudo Ham, Milano Salami, Coppa - Dry Cured Poi	·k,	Peas	
Pickles & Dips		COQ AU VIN PIE	£16.95
WHITE BEAN, GARLIC & ARTICHOKE DIP Crostini, Radish	£6.50	With Boulangère Potatoes, Green Beans	110.95
		& Red Wine Jus (Red Wine, Chicken, Mushroom	
CHICKEN LIVER MOUSSE	£6.50	& Bacon)	
		HIGHLAND CHEESEBURGER	£16.50
CHEF ENHANCED OLIVES	£4.95	A Custom Blend Patty with House Dressing and	
OLIVE TEMPANADE	£5.50	Hand-Cut Chips	
		HOT SMOKED SALMON NIÇOISE	£14.95
		·	114.9)
Starters		With Baby Green Beans, Potato, Greek Olives, Tomato, Shallots, French Vinaigrette	
		Shanots, French Villagrette	
HIGHLAND & ISLANDS	£8.50	10oz DRY AGED HIGHLAND RIB-EYE	£29.95
Haggis & Black Pudding with Toasted Sourdough	20.,0	Served With Garlic Butter Mushrooms and	
riaggis & Black Fadamig with Fousied Sourdough		Hand-Cut Chips	
SPICED POTTED BROWN SHRIMP	£8.75	D	
Served with Warm Crostini	20.7)	Desserts	
Served with Warm Crostill			
CHEF'S CAESAR SALAD	£7.95	MIXED BERRY CRUMBLE	£5.75
Served with Vegetarian Parmesan (+ £5 with		with Home-Made Vanilla Ice Cream	,,,
grilled chicken)		man rome made ramma rec cream	
		STICKY TOFFEE PUDDING	£5.75
MIXED MUSHROOM BRUSCHETTA	£8.25	With Toffee Sauce and Home-Made Ice Cream	L)./)
Served on Toasted Sourdough Bread		with rojjee state and nome-wade ite cream	