

Mains

Starters To Share

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