

WEEKEND BRUNCH, 11AM-4PM		
WEE BITES		
BREAD & WHIPPED BUTTER	<b>£3</b>	
BEER STICKS	£2.5 each	
	£5	
WEE PLATES		
HAGGIS POPS, RED JON	£5.5	
FISH BITES Homemade tartare sauce & dill	£6	
MAC & WILD SCOTCH EGG Venison, black pudding & haggis - with mustard	£6.5	
VENISON TARTARE Pickled mushroom, egg yolk puree, mustard & croutons	£9.5	
SIDES		
DIRTY BUTTERY MASH	. £4	
CHIPS	£3.5	
SEASONAL SALAD	£3.5	
CHARRED LEEKS	£4.5	
HAGGIS MAC & CHEESE	£5	

# **BRUNCH DISHES**

CRUSHED AVOCADO On toasted sourdough	£7.5
+ Portmahomack bacon (£2) + Inverawe smoked salmon (£3) + Eggs any way (£2) + Haggis (£2)	
MRS WAUGH'S BANANA BREAD WITH HONEYCOMB	£8.5
Served with whipped whisky butter	
+ Portmahomack candied bacon (£2)	
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MINCE ON TOAST Venison mince, toasted sourdough & watercress	£10
+ Poached Eggs (£2)	
SCOTTISH BREAKFAST Portmahomack candied bacon, homemade tattie scone, white pudding, mushroom, black pudding, Lorne sausage & scrambled egg	£12
THE ULTIMATE SHARING SCOTTISH BREAKF, Portmahomack bacon, homemade tattie scones, mushrooms pudding, Lorne sausages, venison sausages, scrambled eggs, bone marrow beans & venison toast	, black for 2
INVERAWE SMOKED SALMON & SCRAMBLED EGGS with Béarnaise and toasted sourdough	£9.5
EGGS RUARIDH Poached eggs, black pudding & hollandaise on toasted muffins	£9.95
TOASTED CANDIED BACON SANDWICH With spiced bone marrow gravy	£8
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<b>KEDGEREE</b> Wester Ross salmon, curried rice, soft boiled egg, parsley	£9.5
CURED SALMON, BEETROOT & TATTIE ROSTI With poached egg & pickled mustard seeds	£8.5
DIRTY SCOTTISH BREAKFAST BUN Black pudding, bacon, fried hen's egg, caramelised onions,	£8

# **CLASSIC DISHES**

DRY-AGED RIBEYE STEAK 250g	£22
HIGHLAND SKIRT STEAK & CHIPS (250G)	£13
STEAMED SCOTTISH MUSSELS Served in an Arbroath smokie skink - smokies, shallots, white wine, parsley & crusty bread	Small £7 Large £14
OPEN STEAK SANDWICH Pepper beef steak, pickled mushrooms, cheese puree, crispy onions & cress	£10
THE HIGHLANDER BURGER  Double beef patty, melted cheese & onions served on a brioche bun (+ Black Pudding £2)	: £10
VENI-MOO BURGER Voted London's Best Burger 2016 Beef patty, venison patty, cheese, béarnaise & caramelised onions - served on a brioche bun Available bunless with a side salad (£11)	£11.5

Burger add on**s:**  + Chips (£3.5

Extra venison/beef patty (£3)

# CHATEAUBRIAND (priced per 100G)

VENISON CHATEAUBRIAND £12

BEEF CHATEAUBRIAND £13

# **SAUCES**

BÉARNAISE	£1.5
STATHEARN BLUE CHEESE	£3
RED JON	£1.5
BONE MARROW GRAVY	£3

tattie scone, Lorne sausage - in a floury bap



## THIS WEEK'S MEAT

VENISON: Red Deer SHOT BY: Ian Smith ESTATE: West Garty, BUTCHER: Gavin Sutherland BEEF: Shorthorn
FARM: Whitrighill
FARMER: Walter White
BUTCHER: Keith

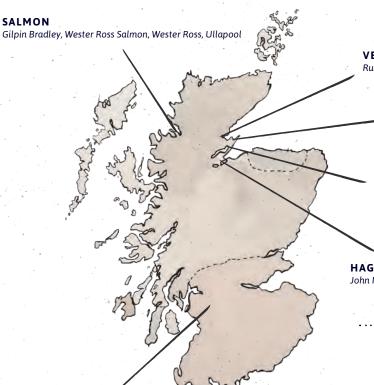
# BOTTOMLESS BRUNCH!

WEEKENDS, 11:00 - 16:00

# **FOOD PRODUCERS**

COD

Boy John, North Sea



BEEF - HIGHLAND, SHORTHORN, ANGUS, GALLOWAY CATTLE Macduff Beef, Dumfries & Galloway

## **VENISON - RED, ROE, SIKA DEER**

Ruaridh Waugh, Ardgay Game, Bonar Bridge

### **PORK**

Andrew Bridgeford, Petley Farm (near Portmahomack)

### **COLD PRESSED RAPESEED OIL**

Robert Mackenzie, Culisse Rapeseed Oil, Culisse Farm, Tain

### HAGGIS (WILD & EXTREMELY DANGEROUS)

John Munro, Munros, Dingwall

# WORK STD. 2011

ESPRESSO		£2.6
DOUBLE ESPRESSO	*	£3.1
FLAT WHITE		£3.25

## **BOTTOMLESS BRUNCH DRINKS**

£18 PER PERSON OR PER GLASS BELOW
(2 HOURS MAX)

PROSECCO £7.5

TOO MUCH BLOODY CHOICE

Tomato juice, our secret spice blend & whatever suits you...

...Bloody Scotsman (whisky)

...Bloody Botanist (gin)

...Bloody Mary (vodka)

BUCKS FIZZ

Prosecco & orange juice

BUCKIE ROYALE
Buckfast & Prosecco

# GREEN JUICE 13.5

Apple, fennel, cucumber + ginger

CAPPUCCINO	£3.25
LATTE	£3.25
AMERICANO	£3.25