



WEEKEND BRUNCH, 11AM-4PM

WEE BITES

BREAD & WHIPPED BUTTER : £3

BEER STICKS : £2.5 each

HONEY MUSTARD BEEF CHIPOLATAS : £5

WEE PLATES

HAGGIS POPS, RED JON : £5.5

FISH BITES : £6
Homemade tartare sauce & dill

MAC & WILD SCOTCH EGG : £6.5
Venison, black pudding & haggis - with mustard

VENISON TARTARE : £9.5
Pickled mushroom, egg yolk puree, mustard & croutons

SIDES

DIRTY BUTTERY MASH : £4

CHIPS : £3.5

SEASONAL SALAD : £3.5

CHARRED LEEKS : £4.5

HAGGIS MAC & CHEESE : £5

BRUNCH DISHES

CRUSHED AVOCADO : £7.5
On toasted sourdough

- + 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)

MINCE ON TOAST : £10
Venison mince, toasted sourdough & watercress

- + Poached Eggs (£2)

SCOTTISH BREAKFAST : £12
Portmahomack candied bacon, homemade tattie scone, white pudding, mushroom, black pudding, Lorne sausage & scrambled egg

THE ULTIMATE SHARING SCOTTISH BREAKFAST : £35 for 2
Portmahomack bacon, homemade tattie scones, mushrooms, black pudding, Lorne sausages, venison sausages, scrambled eggs, bone marrow beans & venison toast

INVERAWE SMOKED SALMON & SCRAMBLED EGGS : £9.5
with Béarnaise and toasted sourdough

EGGS RUARIDH : £9.95
Poached eggs, black pudding & hollandaise on toasted muffins

TOASTED CANDIED BACON SANDWICH : £8
With spiced bone marrow gravy

KEDGEREE : £9.5
Wester Ross salmon, curried rice, soft boiled egg, parsley

CURED SALMON, BEETROOT & TATTIE ROSTI : £8.5
With poached egg & pickled mustard seeds

DIRTY SCOTTISH BREAKFAST BUN : £8
Black pudding, bacon, fried hen's egg, caramelised onions, tattie scone, Lorne sausage - in a floury bap

CLASSIC DISHES

DRY-AGED RIBEYE STEAK 250g : £22

HIGHLAND SKIRT STEAK & CHIPS (250G) : £13

STEAMED SCOTTISH MUSSELS : Small £7 Large £14
Served in an Arbroath smokie skink - smokies, shallots, white wine, parsley & crusty bread

OPEN STEAK SANDWICH : £12
Pepper beef steak, pickled mushrooms, cheese puree, crispy onions & cress

THE HIGHLANDER BURGER : £10
Double beef patty, melted cheese & onions served on a brioche bun (+ Black Pudding £2)

VENI-MOO BURGER : £11.5
*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)*

Burger add ons:
+ Chips (£3.5)
+ Extra venison/beef patty (£3)
+ Portmahomack candied bacon (£2)

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



THIS WEEK'S MEAT

VENISON: Red Deer
SHOT BY: Ian Smith
ESTATE: West Garty
BUTCHER: Gavin Sutherland

BEEF: Shorthorn
FARM: Whittrighill
FARMER: Walter White
BUTCHER: Keith

FOOD PRODUCERS

SALMON

Gilpin Bradley, Wester Ross Salmon, Wester Ross, Ullapool

COD

Boy John, North Sea

VENISON - RED, ROE, SIKKA 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

BEEF - HIGHLAND, SHORTHORN, ANGUS, GALLOWAY CATTLE

Macduff Beef, Dumfries & Galloway



ESPRESSO : £2.6

DOUBLE ESPRESSO : £3.1

FLAT WHITE : £3.25

BOTTOMLESS BRUNCH!

WEEKENDS, 11:00 - 16:00

BOTTOMLESS BRUNCH DRINKS

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

PROSECCO : £7.5

TOO MUCH BLOODY CHOICE : £8

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

...Bloody Scotsman (whisky)

...Bloody Botanist (gin)

...Bloody Mary (vodka)

BUCKS FIZZ : £8

Prosecco & orange juice

BUCKIE ROYALE : £8

Buckfast & Prosecco

GREEN JUICE £3.5

Apple, fennel, cucumber + ginger

CAPPUCCINO : £3.25

LATTE : £3.25

AMERICANO : £3.25