

## TO BEGIN

### SOUP OF THE EVENING

POT OF CHICKEN LIVER, SAGE & EDRADOUR WHISKY PATE  
accompanied with melba toast & plum & apple chutney

PLATTER OF WATER GEMS  
cured Orkney herring, crayfish tails and sweet prawns, citrus dressing, Bloody Mary

CHILLED SUMMER FRUITS & PERTSHIRE BERRIES (V)  
with a pink champagne sorbet

CULLEN SKINK  
east coast smoked haddock, potato and leek finished with sweet herb cream  
(£2.00 supplement)

WEST COAST STEAMED MUSSELS  
bound in a white wine, onion & parsley sauce  
(£3.50 supplement)

SCOTTISH OAK SMOKED SALMON  
dressed with capers, hardboiled egg & buttered brown bread  
(£3.00 supplement)

RANNOCH MOOR SMOKED VENISON LOIN  
with a beetroot & horseradish chutney  
(£3.00 supplement)

MOZZERELLA & TOMATO SALAD (V)  
enhanced with basil

## TO CONTINUE

### FROM THE GRILL

10oz PRIME SCOTTISH SIRLOIN STEAK  
Cooked to your liking  
(£7.50 supplement)

8oz SCOTTISH RUMP STEAK  
Cooked to your liking  
(£5.00 supplement)

BUTTERFLIED CHICKEN BREAST

BACON LOIN STEAK

All grilled items are served with mushrooms, grilled tomato, chunky chips, onion rings with a choice of peppercorn sauce or garlic butter

### OUR SUSTAINABLE CATCH OF THE DAY

CHEFS ROAST OF THE EVENING

SALAD OF CHICKEN BREAST, SMOKED MEATS & GOATS CHEESE  
summer leaves, pine kernals, cranberry & watercress oil

SCHNITZEL OF MORAYSHIRE PORK  
roast vine tomatoes, garlic & lemon butter

PETERHEAD HADDOCK  
With chips and creamed peas

LENTIL, BUTTERNUT SQUASH & SPINACH CURRY (V)  
braised rice, garlic naan & mango chutney

THE WEE BEASTIE  
local haggis in rustic crumbs, whisky sauce, red onion tattie mash

WOODLAND MUSHROOM, GREEN PEA & ROCKET PENNE PASTA (V)  
sweet garlic cream

SOFT BRIE, BEETROOT & APPLE TART (V)

## TO FINISH

We are truly in the heart of whisky country so, just for you, I have suggested complimenting your dessert with a wee nip specially selected from our whisky bar.

SUMMER BERRY PUDDING with cream  
delicious with Highland Park

CLASSIC LEMON TARTE  
delightful with Balvenie Double Wood

KNICKERBOCKER GLORY  
paired with the exquisite Macallan Gold

WHITE CHOCOLATE, CARAMEL & PECAN CHEESECAKE  
twinned with the Caol Ila

CHEFS DESSERT OF THE EVENING

ARRAN DAIRIES NATURAL ICE CREAM

PORRELLI'S RASPBERRY RIPPLE ICE CREAM

SELECTION OF CHEESES FROM THE TABLE

N.B. Our malts are priced at £4.90 per nip

Two courses £22.00  
Three courses £26.00

If you are staying a few days and fancy something not on our menu we will endeavour to prepare something special for you. Just give us twenty four hours notice. We can also alter our dishes to suit our friends on gluten or dairy free diets.