

Dining Tonight

All guests are invited to dine from our table d'hôte menu as part of their dinner, bed and breakfast break. If you wish to choose from our à la carte menu, that is welcomed at the small supplement noted in brackets.

Scottish broth, chopped parsley

Haggis, neeps and tatties

Hot smoked mackerel fillet, beetroot, horseradish chutney



Highland venison, root vegetable casserole

Fillet of salmon, court bouillon of vegetables, baby new potatoes

Slow cooked blade of Scotch beef, homemade Yorkshire pudding, pan gravy

Wild mushroom and butter bean cassoulet, crispy oatmeal and nut topping



Grannies cloutie dumpling, brandy Anglaise

Crannachan, handmade shortbread

Mull cheddar, chutney, oatcakes



£19.95 per person

Strathmore still or sparkling mineral water, 1 litre - £3.50

Fairtrade coffee or tea and tablet - £2.45 per person

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Leek and potato soup

Chicken liver pâté, caramelised onion chutney, oatcakes

Honeydew melon, pineapple and kiwi salsa



Roast loin of pork, apple compote, calvados jus

Grilled fillet of plaice, lemon butter sauce

Spring lamb, summer vegetable casserole

Spinach and red pepper penne pasta



Sticky toffee pudding, butterscotch sauce

Baked lemon tart, raspberry compote

Highland brie, apple chutney, crackers



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Cream of lentil soup

Scotch egg, summer vegetable slaw, country pickle

Field mushrooms, garlic cream sauce, toasted croutons



Maple syrup baked gammon, Cumberland sauce

Whiting fillet, horseradish scented cream, diced hen's egg

Breast of chicken, red wine sauce

Chickpea Thai vegetable curry, fragrant rice



Pear and apple oat crumble, dairy custard

Baked vanilla cheesecake, berry medley

Dunsyre blue, quince jelly, oatcakes



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Cream of root vegetable soup

Salmon and horseradish pâté, dressed leaves, oatcakes

Ham hock terrine, piccalilli, dressed rocket



Ballotine of turkey and haggis, cranberry jus

Smoked Banffshire haddock fish pie

Slow roast shoulder of lamb, minted jus

Gnocchi, sun-dried tomato gratin



Marmalade and whisky bread and butter pudding

Vanilla panna cotta, rhubarb compote

Trio of ice creams



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