



Dinner Menu

Served Friday, Saturday, Sunday, Monday 6.30 – 8.30 pm.
Orders must be received by 9pm on the day prior to dining.
If you have any allergies, please let us know prior to ordering.

Starters

Cullen Skink ~ £9.95

Creamed Mushrooms served on Garlic & Basil Potato Scone, Mozzarella, Pesto Vinaigrette **(V)** ~ £8.95

Smoked Mackerel Pâté, Toasted Brioche ~ £7.95

Honey & Mustard Chicken, Avocado & Herb Salad, Crunchy Croutons ~ £9.95

Bloody Mary Prawn Cocktail ~ £8.95

Roasted Tomato, Sweet Chili Houmous, Feta Yoghurt, Crispy Baked Tortilla **(V)** ~ £8.50

Mains

Beef slow cooked in Cairngorm Black Gold Stout, Pastry Top, Baked Mustard Mash, Seasonal Vegetables ~ £18.95

Seared Salmon, Tomato Herb Crust, Sweet Potato & Coconut Curry, Fresh Cashew & Cucumber Chutney ~ £18.95

Loin of Local Venison served with Haggis, Neeps & Tatties, Whisky Peppercorn Sauce,

Crowdie & Homemade Oatcake ~ £28.95

Pan-fried Chicken Breast with Lemon & Cheese Sauce, Re-filled Potato Skins, Seasonal Vegetables ~ £17.95

Tempura King Prawns & Scallops, Salt Crusted Potato, Pea Purée, Black Pudding & Chorizo in Tomato Sauce ~ £24.95

Carrot & Aubergine Risotto, Sweet Roasted Shallots, Shaved Parmesan,

Cheddar & Black Pepper Shortbread **(V)** ~ £16.95

Your Choice of Steak with Grilled Tomato, Onion Rings, Chips & Blue Cheese Sauce

8oz Fillet Steak ~ £31.95 / 10oz Sirloin Steak ~ £32.95 / 10oz Ribeye Steak ~ £32.95

To Finish

Chef's Desserts of the Day

Fine Cheese Selection & Biscuits