



# MENU

OCTOBER 2020

## [TONIGHT'S APÉRITIF]

[Raspberry & Ginger Fizz - 7.50]

pilgrims raspberry & ginger gin liqueur [st andrews] topped with cecilia beretta prosecco  
[non-alcoholic apéritif - feragaia [scottish lowlands], ginger beer, lime & smoked rosemary - 5.00]

## [SNACKS]

for the table

[House Baked Beer Bread & Butter with Gin Marinated Olives]

## [SHARING]

Perfect for two as a starter, a whole table as snacks or half for one

[Great Glen Highland Charcuterie - 16.00 / 8.00]

smoked venison, salami & chorizo, fruit, house olives, oatcakes & relishes

## [STARTERS]

[Smoked Mackerel Pâte - 6.95]

with horseradish, house oatcakes,  
toasts & chutney

[Scallops - 10.50]

with stornoway black pudding, pancetta jam &  
toasted oats

[Connage Crowdie Croquettes [v] - 7.50]

with toasted walnuts & heritage beetroot 3 ways  
[pickled/puree/crips]

[Heritage Tomato & Feta Soup [v] - 6.00]

with rocket, chilli oil & house  
baked bread

## [MAINS]

[Baked Crusted Cod - 19.50]

with fondant potatoes, garden mint peas, caper  
butter & 'scraps'

[Isle of Lewis Mussels - 15.00/7.50]

green thai chilli broth with coconut & chilli  
or 'marinière' with white wine & thyme

[Loin of Venison - 25.00]

with truffle mash, brandy carrots, roasted  
swede, shallot purée & crispy kale

[Wild Mushroom Risotto [v] - 15.50]

with truffle, garden thyme, parmesan &  
garlic toast

## [SIDES]

[Sautéed Herby Greens [v] - 3.50]

## [DESSERTS & CHEESE]

[Dark Chocolate Fondant - 8.00]

with creme crème fraiche sorbet & raspberry

[Plum & Apple Crumble - 7.50]

with cinnamon & house vanilla ice cream

[Lemon & Basil Posset - 7.50]

with ginger & oat biscuit

[Three Highland Cheeses - 10.00]

with house chutney & oatcakes

## [TONIGHT'S DIGESTIF]

[Brandy Espresso Martini- 8.00]

brandy, inverness roast espresso, cold brew coffee liqueur & vanilla