



# The MENU

## STARTERS

### Cauliflower Veloute

Textures of cauliflower  
£10

### Sticky Sweet Chilli Beef Bao Buns

Chilli, pickled red onion, micro coriander  
£14

### Crispy Prawn Wontons

Shallot & caper dressing, pickled carrots, radish, cornichons  
£13

### Chicken Liver Parfait

Puff pastry, quince gel, micro herbs  
£11

### Goats Cheese Ravioli

Charred asparagus, spinach, lemon & dill sauce  
£13

### Beetroot Frittata

Textures of beetroot, broadbean, radish, herb vinaigrette  
£11

### Baked Scallops

Baked in the shell, soya, ginger, chilli & pickles  
£18 for 3 - £28 for 5

## GRILL

### Chateaubriand

550g serves 2  
£75

### Rack of Lamb

serves 2  
£70

### Ribeye

8oz  
£34

### Sirloin

8oz  
£32

### Garlic Chicken Breast

£28

### Cauliflower Steak

£26

### Whole Plaice on the Bone

£28

All dishes from the grill comes with a rocket & parmesan salad, and confit cherry tomatoes

## MAIN COURSES

### Chicken Caesar Salad

Anchovies, baby gem, caesar dressing, parmesan, croutons  
£26

### Roast Tomato, Olive and Mozzarella Pappardelle

Balsamic reduction, rocket  
£26

### Potato Gnocchi

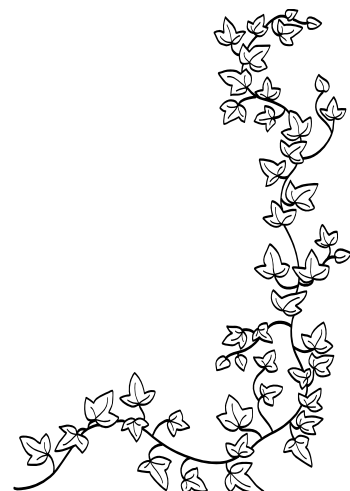
Beetroot, crispy garlic & spinach  
£25

### Fillet of Sea Bass

Mash potato, samphire, peas, asparagus, lemon butter sauce  
£27

### Roast Venison Loin

Haggis, neeps & tatties with a whisky sauce  
£35





*The*  
**MENU**

**SIDES**

- Truffle & Parmesan Fries £7**
- Halloumi Fries £7**
- Hand Cut Chips £5**
- Creamy Mash Potato £4.50**
- Sweet Potato Chips £6**
- Sweet Potato Mash & Feta £4.50**
- Garlic Wild Mushrooms £5**
- Spinach & Asparagus £5**
- Tenderstem Broccoli & Toasted Almonds £4.50**
- Roast Root Vegetables £4.50**
- Macaroni Cheese £8**
- Bacon Fried Cabbage £5**
- Cheesy garlic bread £6**

**SAUCES**

- Lemon Butter Sauce £3.50**
- Parsley Sauce £4**
- Caper & Raisin Vinaigrette £3**
- Bérmaise Sauce £4**
- Peppercorn Sauce £4**
- Whisky & Mushroom Sauce £4.50**
- Red Wine Jus £3.50**
- Blue Cheese & Spring Onion Sauce £4**

**DESSERT**

**Chocolate and Caramel Fondant**

Chocolate soil, honeycomb, clotted cream ice cream  
£12

**Classic Lemon Tart**

Raspberries, raspberry puree, raspberry sorbet  
£11

**Loch Ness Ale Sticky Toffee Pudding**

Butterscotch sauce, vanilla ice cream  
£12

**Strawberry and Basil Meringue**

Compressed strawberry, basil soup, strawberry sorbet  
£12

**Scottish Cheese Board**

Grapes, quince jam, chutney & crackers  
£14

**Selection of Ice Creams & Sorbets**

£9

**If you have any dietary requirements, please  
advise a member of staff.**

