

Dinner

— Starters —

Soup du Jour with Crusty Sourdough Bread (£7)

A bowl of the soup of the day with crusty sourdough bread for dunking.

Smoked Mackerel & Horseradish Pâté with Oat Cakes (£9)

Homemade smoked mackerel and horseradish pate with oats cakes on the side,

Highlands Charcuterie Board (£11)

Selection of choice charcuterie, sliced on site, including venison bresaola & chorizo, together with pheasant & pork rillettes, accompanied by chutney, oat cakes and cornichons.

Salad of the Season with a Wild Garlic Pistou (£8)

Mixed salad of in-season vegetables served with anchovies and a foraged wild garlic pistou.

— Mains —

Venison Haché with Fries & Green Salad (£15)

A venison patty (a French bun-less burger), served with crispy fries, green salad and a mustard sauce.

Chicken Paillard with Roasted Peppers & Fries or Smashed

New Potatoes (£15)

A pounded grilled chicken breast, rested in a zesty marinate, served with flame-roasted peppers and either crispy fries or smashed new potatoes.

Smoked Mussel & Cherry Tomato Linguine (£15)

Oaked-smoked local mussels with fresh cherry tomatoes, capers and linguine.

Fillet of Halibut with Sauce Vierge, Baby Courgettes & Smashed New Potatoes (£18)

Pan-fried fillet of halibut served with a tarragon-infused sauce, with grilled baby courgettes and smashed new potatoes.

Beetroot Risotto with Feta Cheese & Walnuts (£15)

Arborio rice with earthy beets, salty feta cheese and crunchy walnuts.

— Desserts —

Selection of Local Dairy Ice Creams (£6.50)

Three generous scoops of Arran dairy ice cream.

Cheeseboard (£9)

Selection of local cheeses, accompanied with chutney and oat cakes.

Boozy Crème Caramel (£8)

Boozy & decadent crème caramel – ask for what liqueur has gone in, or just wait to be surprised.

Raspberry Cranachan (£8)

Fresh raspberries, with toasted oats, whisky and cream.

Let us know when you order if you have any special dietary requirements.

Please note that unfortunately not all items may be available all of the time – we are at the mercy of our suppliers & cannot easily pop out to the shops.

All dishes are cooked fresh to order & may require a little time to prepare. Relax, chat and have a drink whilst we get everything ready.