



SAMPLE EVENING MENU

Soup of the day with crusty bread £3.80

Seared Scrabster king scallops, crispy black pudding and apple sauce £8.90

Caramelised shallot tarte tatin and scorched onion petal salad (v) £5.90

King prawns in Marie Rose sauce and melba toast £5.90

Game terrine wrapped in parmaham, plum chutney and homemade pistachio bread £6.50

Seared venison loin, venison suet scotch pie, parsnip puree, black pudding dauphinoise, quince puree & jus
£19.95

Chicken supreme, herb chappit potatoes, celeriac puree, sautéed cherry tomatoes and wild garlic £13.90

Seared halibut fillet, tomato and homemade chorizo cassoulet, goat's cheese bon bons & dill oil £19.95

Beer battered Scrabster haddock, hand cut chips, mushy peas and tartare sauce £10.50

Potato dumplings tossed in a sage and chestnut butter, roasted butternut squash & a squash puree (v)
£10.50

Beef burger, toasted brioche bun, lettuce, tomato, gherkin and burger sauce. Served with hand cut chips
and coleslaw £8.90. Add cheese and bacon £1.20

10oz sirloin steak, roasted tomato, crispy onions, hand cut chips and peppercorn sauce or garlic butter
£19.95

Dark chocolate and glayva torte, popping candy base and peanut butter ice cream £4.90

Lemon and berry posset with shortbread £4.90

Cheesecake of the day with homemade vanilla ice cream £4.50

Selection of Highland Fine Cheeses with oatcakes, fruit and red onion chutney £6.90