

## TO SHARE

	Artisan breadbasket, salted butter, olive oil, balsamic	£5
	Baked Camembert, warm bread, chutney	£12
	1/6/12 SCOTTISH OYSTERS	£4 / £18 / £35
	Grilled with hollandaise sauce	
	Perfectly paired with Louis Roederer Brut Premier NV Champagne	
<b>SCOTTISH SHARING PLATTER</b>		
	Scottish meats, cheese and fish	£25

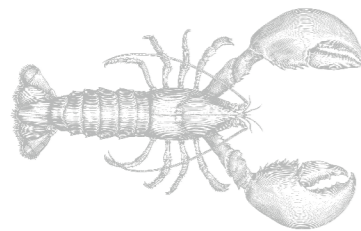
## STARTERS OR LARGER PLATES

Scallops, confit pork belly, langoustine tail, pineapple syrup	£12 / £18
Scottish smoked salmon, capers, lemon, Blini, crème fraîche, shallots	£9 / £15
<b>KING PRAWN, LANGOUSTINE AND CRAYFISH COCKTAIL</b>	£12 / £18
Chicken liver parfait, toasted bloomer, sweet onion marmalade	£9
Artichoke arancini, apple, blue cheese (V)	£8
Twice baked goats cheese soufflé, cheese sauce, vine tomatoes (V)	£8

## FEÒIL ÉISG MEAT & FISH

Our Scottish smoked fish is cured and smoked with truly traditional methods from local lochs such as Loch Fyne and our smoked salmon is Freedom Food approved. We use the finest white fish, caught from sustainable sources around the UK and delivered fresh every day to our hotels.

Mussels in garlic cream sauce, served with bread	£9 / £15
West coast langoustine, garlic mayonnaise	£20 / £30
<b>SEAFOOD LINGUINI, CHILLI, CREAM, TOMATO AND FRESH BASIL</b>	£22



Fish of the day	£16
Hand beer battered haddock, seasoned fries, mushy peas, tartare sauce	£16
Josper grilled darne of salmon, Béarnaise sauce	£18

## BURGERS

WE HAVE WORKED HARD SOURCING THE FINEST BLEND OF SCOTTISH PRIME BEEF, WITH A SUBTLE BLEND OF HERBS AND SPICES TO GIVE YOU THE PERFECTLY SERVED BURGER.

Prime Scottish beef burger	£14
Crerar Home Farm signature venison burger	£16
Burger toppings	£2
Strathdon blue cheese / Smoked cheddar cheese / Bacon / Haggis / Fried free-range egg	

## STEAKS & GRILLS

TRUE TO OUR SCOTTISH HERITAGE, THE BEEF AND LAMB WE SERVE COMES FROM FULLY PADDY CRERAR ACCREDITED SCOTTISH FARMS. THE BEEF IS THEN TRADITIONALLY AGED FOR A MINIMUM OF 28 DAYS ON THE BONE AND HAND CUT BY HIGHLY SKILLED BUTCHERS USING TIME HONOURED TECHNIQUES.

ALL OF OUR STEAKS AND GRILLS ARE CHARGRILLED OR JOSPER GRILLED. THE GRILL'S NATURAL COALS ADD FLAVOUR, GREATLY ENHANCING THE FOOD BEING COOKED.

Fillet steak - 8oz	£32
Sirloin steak, thickly cut from the centre of the loin - 8oz	£25
T-bone steak, dry-aged on the bone - 12oz	£35
Rib eye steak, cooked on the bone, thickly cut from the centre of the rib - 10oz	£24

<b>BUTCHERS BLOCK - FOR 2 SHARING</b>	£60
Cauliflower Steak	£14

### SPECIALITIES

<b>TOMAHAWK STEAK 1KG - FOR 2 SHARING</b>	£55
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### ADD THE SURF TO YOUR TURF ...

Garlic prawn skewers	£8
Grilled langoustines	£12

### SAUCES

Peppercorn, Diane, Béarnaise, Blue Cheese, Whisky

### BUTTERS

Truffle Butter  
Garlic Butter  
1 sauce or butter included  
extra sauces £3

## SIDES

### SUITABLE TO SHARE

Samphire salad	
Frites	
Hand cut chips	
Dauphinoise	
Buttered new potatoes	
Green beans with garlic butter	
Beer battered onion rings	
Balsamic vine tomato	
Leek & cauliflower gratin	
Grilled mushrooms	
Macaroni cheese chive crumb	
Arran grain mustard mashed potatoes	
£4 - Buy 3 and pay for 2	



## SALAD

Classic Caesar salad	£5 / £12
... add chicken breast	£6
... add salmon	£6
Niçoise salad	£5 / £12
... add chicken breast	£6
... add salmon	£6

## FROM THE OVEN

Slow pan roasted Crerar Farm Highland Venison thick sausages, caramelised onion, mustard mash, port gravy	£15
Spatchcock poussin, marinated in Harissa spice	£17
<b>LAMB SHANK, BRAISING JUS</b>	£18

## PIZZA

OUR PIZZA IS A HYBRID YEAST & SOURDOUGH BASE WHICH IS PROOFED FOR OVER 48 HOURS. THE LONG PROOFING TIME TOGETHER WITH COOKING AT AN INTENSE HEAT PRODUCES A CRUST WHICH IS DELICIOUS, AROMATIC AND LIGHT

Pizza Margherita - Buffalo mozzarella, basil	£12
Pizza Florentine - Spinach, ricotta, garlic, eggs, mozzarella	£12
Parma ham, artichoke, tomato, tapenade, mozzarella	£12
Smoked salmon, anchovies, ricotta, capers, parmesan	£12
Chorizo, olives, red pepper, chilli, mozzarella	£12
Spiced venison, haggis, red onion marmalade, mozzarella	£12

## DESSERTS

Coconut panna cotta, caramelised pineapple and pistachio (VG)	£7
Sticky toffee pudding, butterscotch sauce, traditional ice cream	£7
Apple and cherry tart, shortbread crumb, Kirsch syrup, soft whipped cream	£7
Nairnshire strawberry pavlova, strawberry sauce, Chantilly cream	£7
Gelato - ask your server for today's flavours	£5

### SCOTTISH CHEESE SELECTION £12

Guests dining on a dinner, bed & breakfast basis receive a £30 allocation per person. Your meal also includes 3 side dishes with our compliments per couple.

Before ordering, please inform a member of our team if you have a food allergy or intolerance.