



### **In the beginning:**

Traditional Cullen Skink  
£5

Soup of the moment  
£5

Chicken Liver Parfait, Melba toast, caramelised red onion jam  
£6

Caithness smokehouse salmon, red onion, capers  
£8

Mackerel pate, pickled cucumber,  
Rocket  
£7

Roasted vegetable arancini, tomato salsa,  
Salad leaves (Vegan)  
£6

Polenta, pickled cauliflower, spiced cauliflower (Vegan)  
£6

North Atlantic prawn cocktail  
£7

*Food allergies and Intolerances- before ordering please speak  
to our staff about your requirements*



**Side Dishes:**

Hand cut Chips

Sweet potato fries

Boiled new potatoes

Creamed potatoes

Mixed seasonal vegetables

Mixed garden Salad

Battered onion rings

£3

Our food made possible with the help from our local suppliers

Including:

A & E Harrold Butchers

Harrold Bros Butchers

Mey Selections

Scrabster Seafoods

MV Boy Andrew

Halkirk Soft Fruits

Reids of Caithness

Macdonald Bakery

Halkirk Holdings Eggs



### **The Main Event:**

Haunch of venison, potato fondant, braised red cabbage,  
Juniper  
£20

8oz Mey Selections Sirloin Steak Garni  
£26

Pork fillet, braised cheek, black pudding mash, roasted apple,  
Braised red cabbage  
£18

Breast of chicken, haggis bonbon, mushroom, baby onion,  
Old pultney cream  
£16

Catch of the day, cassoulet of spinach, samphire, pea, gnocchi,  
Lemon emulsion  
£ market price

Fillet of Salmon, new potato, braised gem, olive,  
Hollandaise  
£18

5 Bean cheeseburger, toasted bun, hand cut chips, salad (Vegan)  
£12

Mild vegetable curry, basmati rice, poppadum (Vegan)  
£12.00

Open lasagne of silver skin onion, onion, truffle cream (V)  
£12

Grilled halloumi, spiced chickpea stems, popcorn (V)  
£10

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**In the end:**

Dark chocolate fondant, frozen raspberries,  
Raspberry sorbet (v)  
£6

Peanut butter parfait, caramelised banana,  
Chocolate ganache (v)  
£6

Glazed lemon tart, Mackays crème fraiche ice cream  
£6

Apple and raisin strudel, coconut sorbet (Vegan)  
£6.00

Coconut, mango, rice pudding (v)  
£6

Tain cheeses, oat cakes, red onion marmalade  
£8

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