



In the beginning:

Smoked fish platter with baked apples & fig emulsion (GF)
£10.25

Bruschetta with Scallops & roasted tomato mouse
£9.95

Classic capresse salad with homemade pesto (V/GF)
£7.25

Green vegetables cakes, roasted red pepper & garlic salsa (V/VG)
£5.95

The Main Event:

Spiced monkfish & Scallops with dauphinoise potato, garden vegetables (GF)
£19.95

Grilled duck breast with garlic potatoes & summer vegetables (GF)
£16

Chicken breast with creamy potatoes, garden vegetables & ginger thyme butter
£14

Pan fried pork tenderloin with crispy onions, black pudding, creamy potatoes & beetroot whisky
sauce
£15

Mushroom ravioli with seasonal salad & herb sauce
£9

In the end:

Salted caramel baked cheesecake with crème fraiche sorbet (V)
£4.50

Chocolate fondant with raspberry sorbet (V)
£5.50

Confit orange sorbet with mint mouse (V/VG)
£4.50

Coconut panna cotta with mango sorbet (GF/VG)
£4.50

Highland cheese selection with onion marmalade & oatcakes (GF)
£9

If you have any dietary requirements please let us know



Specials:

Soup of the moment

£4.50

Mey Selections Sirloin Steak with onion rings, mushrooms, grilled tomato & hand cut chips

£23.95

Grilled whole plaice with crispy fried potato, lemon butter & salad (GF)

£13

Pan fried poached salmon, creamy potatoes, asparagus & hollandaise sauce (GF)

£16.95

Scrabster landed Beer battered haddock with hand cut chips & buttered peas

£ 13

Double Decker (2 8oz beef patties, Monterey jack cheese, bacon),
coleslaw, spiced wedges

£16

Sweet potato & chick pea burger, vegan cheese, sweet potato fries & coleslaw

£12