



# LUNCH MENU



## LUNCH MENU

Available Monday to Saturday 12pm – 5pm

### STARTERS

<b>SOUP OF THE DAY</b> With stone baked bread	<b>7.00</b>
<b>BUTTERNUT SQUASH SALAD</b> With lime, coriander, peanuts and toasted seeds	<b>8.25</b>
<b>SMOKED MACKEREL</b> Beetroot, kale and freekeh salad	<b>10.50</b>
<b>SCOTTISH SMOKED SALMON</b> Cucumber lemon and mayonnaise	<b>9.50</b>

### MAINS

<b>CLUB SANDWICH</b> Bacon, chicken, lettuce, tomato and egg mayonnaise served with fries	<b>13.95</b>
<b>TURKISH FLAT BREAD</b> With Picante steak, caramelised onions, mushroom, spinach, blue cheese	<b>15.50</b>
<b>OPEN SCOTCH ROAST BEEF SANDWICH</b> With celeriac remoulade	<b>8.50</b>
<b>SPICED SCOTCH LAMB</b> Braised rice and poppadum's	<b>15.95</b>
<b>FILLET OF RAINBOW TROUT</b> Smoked haddock and leek risotto	<b>14.75</b>
<b>FALAFEL WITH MOROCCAN SPICES (VE)</b> Crisp salad leaves, roast pepper dressing	<b>12.50</b>
<b>OLD COURSE BURGER</b> Beer battered onion rings, fries	<b>16.50</b>
<b>GOURMET SCOTTISH SEAFOOD</b> Fries and tartar sauce	<b>19.50</b>
<b>POTATO GNOCCHI (V)</b> Peas, wild mushrooms, goat's cheese, rocket	<b>13.95</b>
<b>SCOTTISH BLACK ISLE MINUTE STEAK</b> Frites	<b>19.95</b>

*Selection of Black Isle steaks also available*

### SIDES

<b>FRITES</b>	<b>3.00</b>
<b>ONION RINGS</b>	<b>3.00</b>
<b>GREEN SALAD</b>	<b>3.00</b>

### DESSERTS

<b>STICKY TOFFEE PUDDING</b>	<b>6.50</b>
<b>CRANACHAN SUNDAE</b>	<b>7.50</b>
<b>CHOCOLATE AND ORANGE TART</b> Mandarin sorbet	<b>6.50</b>
<b>SELECTION OF SCOTTISH CHEESES</b>	<b>9.50</b>



# DINNER MENU



## AUTUMN DINNER MENU

5:30 pm – 8:30pm

### STARTER

<b>SOUP OF THE DAY</b> Stone-baked breads	7.50
<b>TWICE-BAKED ANSTER CHEESE SOUFFLE</b> Celeriac, apple, and walnut salad (v)	9.50
<b>MINI CHIEFTAIN HAGGIS</b> Bashed neeps, champit tatties, whisky sauce	9.50
<b>CULLEN SKINK</b> Wholemeal soda bread	8.50
<b>SCOTCH BEEF TARTAR</b> Sourdough toast	12.50
<b>WHISKY AND TREACLE-CURED LOCH DUART SALMON</b> Roasted beetroot, apple gel, soda farl	10.50
<b>BAKED SPICED SQUASH AND QUINOA SALAD</b> Artichoke crisps, candied walnut, herb caponata	9.50
<b>DAILY SPECIAL STARTER</b>	Market price

### MAIN

<b>PAN-ROASTED CHICKEN BREAST</b> Wild mushroom filling, fondant potato, swiss chard, truffled jus	19.00
<b>LIQUORICE BRAISED BEEF CHEEK</b> Creamed potatoes, roasted onion, root vegetables	19.50
<b>SLOW-COOKED PORK BELLY</b> Stuffed braised cabbage, spiced carrot puree, Morteaux sausage, sage jus	18.50
<b>SALMON FILLET</b> Leek and lemon creamed potato, baby spinach, Anster cheese glaze	21.50
<b>RUMP OF SCOTCH LAMB</b> Thyme crumbed sweetbread, Boulangère potato, honey-roast turnip, spinach	21.50
<b>ROASTED HAKE</b> Herb crushed potatoes, smoked mussels, tarragon and pancetta sauce	19.50

## MAIN CONTINUED

**LINGUINI PASTA** 15.50  
Chicken, chilli, pancetta, pesto

**POTATO GNOCCHI** 16.50  
Pumpkin, roast garlic, crispy kale (v)

**GRILLED SCOTCH RIBEYE STEAK** 36.00  
Pont Neuf potato, mushroom, tomato, choice of sauce

**GRILLED SCOTCH FILLET STEAK** 42.00  
Pont Neuf potato, mushroom, tomato, choice of sauce

*Sauces: Bernaise | Peppercorn | Blue cheese | Red wine jus*

**DAILY SPECIAL MAIN** Market price

## SIDE

**FRITES** 3.00

**ONION RINGS** 3.00

**GREEN SALAD** 3.00

## DESSERT

**COFFEE PARFAIT** 8.50  
Chocolate sable, coffee cremeaux, white chocolate soil, orange segments

**ECCLEFECHAN TART** 8.50  
Maple ice-cream, walnut granola

**BANANA CRÈME BRÛLÉE** 8.50  
Chocolate feuilletine, chocolate sauce, peanut butter, banana ice-cream

**VANILLA, BLACKBERRY & ALMOND ENTREMETS** 8.50  
Pickled blackberries, blackberry gel, almond ice-cream

**CINNAMON FINANCIER** 8.50  
Stewed plums, hazelnut meringue, pain d'apice croutons, hazelnut crème patisserie, plum sorbet

**SCOTTISH CHEESE** 12.50  
Arran Blue, Clava Brie, Lochnagar, Paddy's Milestone, Smoked Anster, dried fruits, quince jelly, Peter's Yard biscuits



# SPECIALS MENU



## WEEKLY DINNER SPECIALS

### MONDAY

*Scottish menu £25 per person*

#### **OAK SMOKED SALMON**

Pickled shallots, lemon gel and capers

#### **COLLOPS IN THE PAN**

Medallions of Scotch beef fillet, pickled walnuts, creamed potatoes, kale, and red wine sauce

#### **INDIVIDUAL CLOUTTIE DUMPLING**

Cinnamon cream and whisky ice cream

### TUESDAY

*Parisienne menu £25 per person*

#### **MOULES MARINERA**

Fresh mussels in a white wine shallot and herb cream

#### **BEUF STEAK FRITES**

6oz entrecote steak, parmesan and truffle fries, green beans, and cherry tomatoes

#### **TARTE TATIN**

Caramelised apple and puff pastry tart, calvados ice cream

### WEDNESDAY

*Game menu £35 per person*

#### **PIGEON & STRAWBERRIES**

Pink peppercorn and walnut salad

#### **HAUNCH OF VENISON**

Venison pie, kale, carrots, and celeriac

#### **GLAZED BRAMBLE MOUSSE**

Crème fraiche sorbet, orange, and vanilla compote

## THURSDAY

*Oriental menu £35 per person*

### **TOM YAM FISH SOUP**

Bao bun

### **SLOW COOKED ASIAN PORK BELLY**

Chilli, lime, and coriander braised rice, pak choi and oriental dressing

### **COCONUT TART**

Spiced pineapple and rum syrup, mango sorbet

## FRIDAY

*Fish night £35 per person*

### **BOUDIN OF SEAFOOD WITH PAN FRIED SCALLOP**

Baby leeks and lemon butter sauce

### **ROASTED ATLANTIC COD**

Smoked mussels, herb crushed potatoes and sauce vierge

### **LEMON TART**

Crème fraiche sorbet and strawberries

*Matched cocktails per course at £25*

## SATURDAY & SUNDAY

*Sharing menu £99 per couple*

### **SHARING TAPAS BOARD**

Charcuterie, smoked fish, grilled artichokes, olives, sun dried tomatoes and stone baked bread

### **GRILLED RIB EYE TOMAHAWK STEAK**

Portobello mushrooms, grilled tomatoes, French fries, mixed salad, vegetables, and sauces

### **APPLE, BRAMBLE, NUT & OATMEAL CRUMBLE**

Vanilla custard and clotted cream ice cream

*Matched cocktails per course at £25*





# SUNDAY LUNCH MENU



## SUNDAY LUNCH MENU

£25

### STARTERS

#### **OAK SMOKED SALMON**

Avocado, pickled shallot and lime crème fraiche

#### **ROAST COURGETTE, THYME AND LEMON SOUP**

#### **SCOTTISH FETA SALAD**

Quinoa, beetroot and kale salad

### MAINS

#### **ROAST SIRLOIN OF BEEF**

Yorkshire pudding, roast potatoes, honey roasted root veg and red wine jus

#### **RAINBOW TROUT FILLET**

Baby spinach, pea crushed herbed potatoes, smoked mussel and pancetta broth

#### **PEA LEMON AND HERB RISOTTO (V)**

With goat's cheese curd and wilted rocket

### DESSERTS

#### **RHUBARB AND PLUM CRUMBLE**

Fresh egg custard and anis ice cream

#### **CROWDIE CHEESECAKE**

Pimms, strawberry, cucumber and orange

#### **RASPBERRY ÉCLAIR**

Pistachio, white chocolate, Fife raspberry sorbet