

## To Begin...

Soup of the Day with Homemade Bread (V)

£4.95

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Garlic Sausage with Puy Lentils and Game Jus

£5.70

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Goats Cheese Soufflé with a Creamed Spinach Sauce and Toast (V)

£5.50

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Galantine of Corn Fed Chicken with Bacon, Olives and Roast Tomatoes

£5.40

Mackerel Escabeche with Pickled Cucumber, Tomato Aioli and Horseradish Foam

£5.95

## To Follow...

28 day aged 9oz Sirloin with Thick cut chips, Confit Tomatoes and Onion Rings

Peppercorn: Cafe de Paris: Garlic Butter

£17.95

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Roast Rump of Local Lamb with Cannellini Bean Puree, Lamb Neck and Tongue. Fondant

Potato, Braised Shallots and a Balsamic Dressing

£16.50

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Salmon with Lemon Gnocchi, Crab Beignet, Watercress and a Lemon and Sorrel Beurre

Noisette

£14.50

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Turbot with Braised Veal Cheek, Onion Puree, Herb Mash, Asparagus and a Red Wine

Sauce

£15.35

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Roast Duck Breast with Peas, Lettuce and Bacon, Confit of Duck Crepinette, Boulangere

Potatoes and a

Redcurrant Vinaigrette

£15.95

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Smoked Applewood Polenta with Sautéed Mushrooms, Brioche Croutons and Olive

Dressing (V)

£10.95

## Dessert...

**'Rhubarb and Custard' Ginger Sponge, Rhubarb Mousse, Custard and Rhubarb Ice Cream**

£5.25

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**Sticky Toffee Pudding with Banana Ice Cream**

£4.95

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**Coconut and Rum Panna Cotta with a Pineapple Tuille, Biscotti and Pineapple Sorbet**

£5.25

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**A selection of local Highland cheeses with chutney and oatcakes**

£7.25

Please note some of our dishes may contain traces of nuts and other allergens. Some of our fish dishes may contain small bones. All prices include VAT at the current rate.