

Apéritif

A drink that's inviting you to slow down and enjoy the moment... prepare your palate for the delicious tastes it is about to enjoy.

Gin

Tanqueray	London	£3.50
Bombay Sapphire	London	£3.25
Gordon's	London	£3.00
Caorunn	Speyside	£4.25
The Botanist	Islay	£4.30
Edinburgh Gin	Edinburgh	£4.00
Hendricks	Girvan	£4.20
Rock Rose	Thurso	£4.50
Shetland Reel	Shetland	£4.20
Shetland Reel Ocean Scent	Shetland	£4.20
Loch Ness	Loch Ness	£5.50
Loch Ness 'Legends'	Loch Ness	£5.25
Kinrara	Aviemore	£5.00
Misty Isle	Skye	£5.50
House of Elrick	Aberdeen	£4.50
Esker	Deeside	£5.50
Thompson Bros 'Organic'	Dornoch	£4.20
Goodwill	Dingwall	£4.50
Edinburgh Rhubarb & Ginger	Edinburgh	£3.50
Edinburgh Raspberry	Edinburgh	£3.50
Edinburgh Elderflower	Edinburgh	£3.50

Why not add the perfect tonic to your gin?

Fevertree Tonic	£2.20
Fevertree Slimline Tonic	£2.20
Fevertree Aromatic Tonic	£2.20

Aperitif

Croft Original Sherry	£3.50
Campari	£4.00
Martini Extra Dry	£3.50
Martini Rosso	£3.50

Starters

- Soup of the Day (V)(GF)(VO)** **£4.95**
Homemade Crusty Bread
- Twice Baked Isle of Mull Cheddar & Spinach Souffle (V)** **£6.50**
Crisp Salad ~ Candied Walnuts
- Super Lifestyle Salad (V)(GF)(VO)** **£6.95**
Mixed Leaves ~ Carrots ~ Edamame ~ Radish ~ Chickpeas ~ Herb Croutons ~ Crispy Kale
- Trio of Munro of Dingwall Butcher's Pudding** **£6.50**
Haggis ~ White Pudding ~ Black Pudding ~ Smoked Bacon ~ Tomato Chutney
- Ham Hock Terrine (GF)** **£7.25**
Pickled Mushroom ~ Fig Reduction ~ Rye Bread
- Sweetcorn, Chilli & Coriander Fritters (GF)(V)(VO)** **£6.50**
Sweet Chilli Jam
- Pan Seared Orkney Scallops (GF)** **£9.50**
Cauliflower Puree ~ Pancetta ~ Chorizo Oil
- Panko Crusted Calamari** **£8.50**
Wasabi Mayonnaise ~ Mixed Leaf Salad

Sharing Platters

- Scottish Meat Platter** **£15.95**
House Cured Ross-Shire Beef ~ Great Glen Venison Chorizo ~ Great Glen Pork Salami ~ Chicken Liver Pate ~ Balsamic Marinated Onions ~ Herb Marinated Olives ~ Crusty Bread
- Highland Fish Platter (GF)** **£16.95**
Wester Ross Hot Sea Kale Smoked Salmon & Gravalax ~ Orkney Cured Dill Herrings ~ East Coast Smoked Mackerel Mousse ~ Crayfish Pot ~ Pickled Cucumber ~ Dill Sauce ~ Rye Bread
- Vegetable & Cheese Platter (V)** **£11.95**
Fire Roasted Peppers ~ Mixed Leaves House Salad ~ Melted Clava Brie Wedges ~ Strathdon Blue Cheese ~ Hummus ~ Crusty Bread

Mains

Slow Cooked Munro's of Dingwall Lamb Rump (GF)	£19.95
<i>Potatoes ~ Leeks ~ Pea & Mint Fricassee</i>	
Pan Seared Ardgay Venison Saddle (GF)	£21.95
<i>Chive Mash ~ Sticky Red Cabbage ~ Crispy Kale ~ Oxtail Jus</i>	
Chicken, Sun Blushed Tomato, Mozzarella & Basil Roulade (GF)	£15.95
<i>Garlic Roast vegetables ~ Sweet Pepper Sauce</i>	
Roasted Wester Ross Salmon Ballotine (GF)	£17.95
<i>Tomato & Shetland Mussel Casserole ~ Brown Shrimps</i>	
Duo of Black Isle Pork (GF)	£18.95
<i>Slow Cooked Belly ~ Herb Glazed Fillet ~ Black Pudding ~ Roast Potatoes ~ Spiced Baked Apple Cider Jus</i>	
Wild Mushroom Risotto (V)	£12.95
<i>Strathdon Blue Cheese Crumble ~ Truffle Oil</i>	
Catch of the Day	
<i>See Server for Details</i>	

Classic Home Comforts

Deep Fried Fillet of North Sea Haddock	£13.95
<i>Garden Peas ~ Chunky Chips ~ Tartare Sauce</i>	
King Prawn Linguini	£16.95
<i>Lemon ~ Chillli ~ Pak Choi ~ Garlic Brioche Crumbs</i>	
Deep Fried Scottish Wholetail Scampi	£13.95
<i>Garden Peas ~ Chunky Chips ~ Tartare Sauce</i>	
Roast Vegetable Flatbread Pizza (V)	£10.95
<i>Crispy Salad ~ Sweet Potato Fries</i>	
Potato & Cauliflower Curry (V)	£12.95
<i>Boiled Rice ~ Garlic & Herb Ciabatta</i>	

From our Grill

10 oz Munro's of Beauly 28-Days Matured Rump Steak (GF) **£21.95**

Portobello Mushroom ~ Grilled Tomato ~ Onion Rings ~ Chunky Chips

10 oz Munro's of Beauly 28-Days Matured Rib-Eye Steak (GF) **£24.95**

Portobello Mushroom ~ Grilled Tomato ~ Onion Rings ~ Chunky Chips

Herb Marinated Char-Grilled Chicken Breast (GF) **£16.95**

Portobello Mushroom ~ Grilled Tomato ~ Onion Rings ~ Chunky Chips

Mixed Grill Platter (GF) **£23.95**

Minute Steak ~ Bacon ~ Sausage ~ Haggis ~ Chicken breast ~ Portobello Mushroom ~ Grilled Tomato ~ Fried Egg ~ Chunky Chips

8oz Homemade Steak Burger **£12.95**

Toasted Bun ~ Crispy Bacon ~ Melted Mull Cheddar ~ Burger Sauce ~ Crispy Lettuce ~ Coleslaw ~ Chunky Chips

Falafel Burger (V) **£11.95**

Toasted Bun ~ Spicy Mayonnaise ~ Melted Mull Cheddar ~ Crispy Lettuce ~ Coleslaw ~ Chunky Chips

Side Dishes all £2.95

Roast Garlic Potatoes

Seasonal Vegetables

Onion Rings

Garlic Bread

Brandy & Peppercorn Sauce

Smoked Bacon Butter

Creamy Mash Potatoes

Sweet Potato Fries

Chunky Chips

Coleslaw

Oxtail & Red Wine Sauce

Strathdon Blue Cheese Butter

Desserts

Homemade Baked Apple Crumble Cheesecake <i>Spiced Apple Compote ~ Chantilly Cream</i>	£6.50
Pear Frangipane Tart <i>Blackberry & Clotted Cream Ice Cream</i>	£6.50
Dark Chocolate Torte <i>Mango & Loch Ness Gin Salsa</i>	£6.50
Warm Homemade Sticky Toffee Pudding <i>Highland Tablet Sauce ~ Vanilla Ice Cream</i>	£6.50
Homemade Sweet Waffle (GF) <i>Warm Nutella Sauce ~ Salted Caramel Ice Cream</i>	£6.50
Selection of Ice Cream <i>3 Scoops of Your Choice ~ See Server for Daily Selection</i>	£4.95
Scottish Cheeseboard <i>Strathdon Blue ~ Clava Brie ~ Isle of Mull Cheddar ~ Highland Crackers ~ Quince Jelly</i>	£7.95

**No room for dessert? Why not round off your meal perfectly
with one of our single malts from our whisky list?**

Sparkling & Champagne

Tosti, Prosecco

Veneto, Italy

Delicate, with a perfumed bouquet of pear, apple & citrus fruits. A crispy off-dry palate boasts fresh & fruity flavours, which are enhanced by a balancing swirl of minerality.

20cl **7.50** – 75cl **26.00**

Dedicato, Bianco Spumante

Veneto, Italy

Bright straw yellow with an ultra-fine, persistent perlage. Strong floral notes are reminiscent of the aromatic hints of roses. Fresh, light & perfectly balanced in the mouth.

125ml **4.00** – 75cl **22.00**

Cuvee Rose, Laurent Perrier NV

Champagne, France

Elegant & fresh with soft, consistent bubbles. An abundance of ripe summer fruit flavours – think raspberry & rhubarb – are enveloped in a creamy texture.

75.00

Laurent Perrier, La Cuvee NV

Champagne, France

Fresh & elegant with a lovely lightness, & delicate stream of bubbles. The nose is a bouquet of citrus fruit & white flowers, while the palate is a complex & creamy.

49.00

White Wine

Mack & Collie, Sauvignon Blanc

Marlborough, New Zealand

A herby, bright Sauvignon, brimming with crisp acidity & tangy citrus flavours. On the nose, some tropical fruits burst through, adding depths of passionfruit & melon to the wine.

175ml **5.75** – 250ml **8.25** – 75cl **24.00**

Storm River, Chenin Blanc

Western Cape, South Africa

Steely aromas of citrus & fresh herbs prevail in this fresh, youthful wine. Bright & crisp, with acidity perfectly balancing a mellow white stone fruit flavour.

175ml **4.75** – 250ml **6.70** – 75cl **19.00**

Domain Laporte, Sancerre Blanc

Grandmontains, France

This wine is characterised by delicate aromas of ripe fruit. It has a round, velvety & silky structure, which ends with a mentholated freshness. On the palate, the final note is long & elegant.

45.00

Roquemolieres, Picpoul de Pinet Reserve


Languedoc, France

This wine is crisp, light & aromatic, with remarkable freshness on the palate. Classic & charming – the perfect summertime tippie.

25.00

Les Mougeottes, Chardonnay


Languedoc, France

Lemon & Vanilla on the nose with a round, fruity body & a hint of vanilla oak character. Has more ripeness than a Macon & more savouriness than the New World, making it ideal by the glass. 

175ml **5.50** – 250ml **8.00** – 75cl **23.00**

Chateau Ste. Michelle, Riesling

Columbia Valley, USA

Crisp green apple & lime flavours layered with subtle mineral notes & an aroma full of honeyed fruit. Ends with a pleasant, lively mouthfeel. 

30.00

Il Molo, Pinot Grigio

Veneto, Italy

Straw in colour with an intensely floral fragrance & a ripe green fruit character & aroma. Steely mineral tones balance the acidity & add a pleasingly dry crispness.

175ml **5.25** – 250ml **7.50** – 75cl **22.00**

Nicola Bergaglio, Gavi di Gavi La Minaia


Piemonte, Italy

A finely crafted, fresh white wine, with a medley of pears, citrus fruits & apples on the nose. The crisp, dry palate will keep you coming back for more.

32.00

La Roche, Pouilly-Fuisse

Burgundy, France

Full, rich & generous. On the nose a mix of tropical & ripe white fruits, while hints of oak with bready flavours are squeezed in around notes of pineapple & mineral acidity. 

42.00

Rose Wine

Desert Rose, White Zinfandel

California, USA

Fruity on the nose, with intense strawberry & citrus notes. A light & refreshing White Zinfandel with a smooth, sweet finish.

175ml 4.75 – 250ml 6.70 – 75cl 19.00

La vidaubanaise, Comte de Provence Rose

Provence, France

A classic Provence rose packed full of strawberry & peach & laced with a zingy citrus acidity. Incredibly quaffable, it's ideal on a hot summer's day.

24.00

Red Wine

The Citrus Tree, Shiraz

Australia

Deep & rich, the Citrus Tree Shiraz has intense aromas of red & black berries & a smooth, textured palate that drips with juicy dark fruit, hints of chocolate & a lively overtone of spice.

175ml 5.75 – 250ml 8.25 – 75cl 24.00

Bertani, Amarone Valpantena


Veneto, Italy

Deep scents of sour cherry, berries & a mix of spices come through on the nose. In the mouth, soft & rounded flavours of red fruit prevail.

59.00

Trapiche, Melodias Winemakers Selection Malbec

Mendoza, Argentina

A juicy, medium bodied wine with notes of ripe plums, black cherries & a touch of sweet spice. 

27.00

Domaine Lucien Boillot, Gevrey-Chambertain


Burgundy, France

Exceptionally complex with aromas of black cherry & liquorice, balanced with an enticing smoky character.


65.00

Ramon Bilbao, Rioja Gran Reserva

Rioja, Spain

A concentrated red, with plenty of backbone & structure. Fresh acidity combines with layers of ripe plum, savoury cedar notes & spiced vanilla oak. 

39.00

Les Mougeottes, Cabernet Sauvignon

Languedoc, France

A warm & spicy Cabernet, with hints of coffee & plenty of ripe, dark fruit. Full-bodied on the palate, with notes of blackcurrant interlacing with the subtle vanilla flavours of new oak.

175ml 5.75 – 250ml 8.25 – 75cl 24.00

Cordier, Chateau La Croix de Queynac


Bordeaux, France

This very fresh & fruity Bordeaux red offers violet notes, candied red berry aromas, fresh tannins & a juicy taste of blackcurrant & blackberries. .

26.00

Monte Llano Tino Rioja, Ramon Bilbao

Rioja, Spain

Simple & easy drinking, with subtle aromas of ripened blackcurrants & raspberries leading to a fresh & structured palate, full to the brim with red berries. 

175ml 5.50 – 250ml 8.00 – 75cl 23.00

Longue Roche, Merlot


South West, France

Soft & elegant with ripe damson fruit character, subtle tannin & a long elegant finish.

175ml 5.25 – 250ml 7.50 – 75cl 22.00

Chateau La Tuilerie des Combes, Lussac St. Emilion

Bordeaux, France

A medley of black cherry, chocolate, liquorice & eucalyptus come together in this rich & characterful wine. Soft, rounded tannins bring balance & add nice length. 

35.00

Bottles

Peroni		£4.20
Corona		£4.20
Becks Blue Non-Alcoholic		£3.50
Rekorderlig Fruit Cider		£5.50
Loch Ness Speciality Ale		£5.50
Loch Ness Malty Brown Ale		£5.50
<u>Draft</u>	Pint	½ Pint
Loch Ness Lager	£5.00	£2.60
Light Ness (pale)	£5.00	£2.60
Hoppy Ness (IPA)	£5.00	£2.60
Dark Ness (Stout)	£5.00	£2.60
Tennents Lager	£4.60	£2.40
Caledonian Best Ale	£4.60	£2.40
Magners Irish Cider	£4.60	£2.40

Liqueur Coffee

Highland Coffee – Singleton Glen Ord	£6.50
Scottish Coffee – Famous Grouse	£6.00
Irish Coffee – Jamieson	£6.00
Skye Coffee – Drambuie	£6.00
Italian Coffee – Amaretto	£6.00
Irish Cream Coffee – Baileys	£6.00
Jamaican Coffee – Tia Maria	£6.00
Caribbean Coffee – Spiced Rum	£6.00
French Coffee – Grand Marnier	£6.00
Monk's Coffee – Benedictine	£6.00

Hot Beverages

Latte	£3.10
Cappuccino	£3.10
Americano	£2.90
Mocha	£3.10
Espresso	£2.40
Tea	£2.30
Herbal Tea	£2.50
Hot Chocolate	£3.10

Liqueurs & Digestifs

Disaronno - Amaretto	£3.50
Archers - Peach Schnapps	£3.50
Baileys – Irish Whiskey & Cream (50ml)	£4.25
Cointreau - Orange Triple Sec	£4.00
Grand Marnier - Orange & Cognac	£4.50
Kahlua – Coffee & Rum	£4.25
Tia Maria – Jamaican Coffee (50ml)	£4.25
Glavya - Whiskey	£4.00
Drambuie – Whiskey, Honey & Herbs	£4.00
Chambord – Black Raspberry	£4.00
Malibu – Coconut	£3.00
Midori – Melon	£3.00
Benedictine D.O.M. - Herbs	£4.00
Cockburns Ruby Port (50ml)	£3.50
Harvey's Bristol Cream Sherry (50ml)	£3.50
Taylor's 10yo Tawny Port (50ml)	£5.25

Spirits

Smirnoff Vodka	£3.00
Grey Goose	£4.50
Bacardi White Rum	£3.00
Morgan's Spiced Rum	£3.00
Jack Daniels	£3.00
Jim Beam Bourbon	£3.00
OVD Rum	£3.00
Martell Brandy	£4.00
Remy Martin VSOP	£5.25
Malibu	£3.50
Southern Comfort	£3.00
Havana Club Especial Rum	£4.00
Flor de Cana 7yr Aged Rum	£4.25
Boca Loca Cachaça	£3.00