

Starters
Home Made Green Pea & Ham Soup£4.50
Home Made Smoked Haddock Pate, Warm Toast, Garden Salad and Herb Dressing£6.25
Local Smoked Salmon on a Bed of Wilted Spinach, Poached Egg and Hollandaise Sauce£7.95
Warm Goats Cheese, Garden Salad, Beetroot, Pine Nuts and Herb Dressing£6.75
Poached Pears with Local Smoked Venison, Fresh Raspberries and a Raspberry Vinaigrette £6.75
Main Course
Fillet Steak with a Peppercorn and Brandy Sauce£22.95
Pan Fried Local Scallops cooked with Butter, Capers and Herbs£19.95
Home Made Crab & Cod Cakes on a Bed of Crushed Minted Peas with a Lemon & Chive Sauce£18.95
Breast of Gressingham Duck with a Grand Marnier & Blood Orange Sauce£17.95
Slow Cooked Local Venison with Root Vegetables, Mushrooms, Red Wine & Red Currant Sauce£17.95
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Chocolate Profiteroles with Hot Chocolate Sauce
Sticky Toffee Pudding with Sticky Toffee Ice Cream£6.25
Cranachan - Whipped Cream with Honey and Whisky, Fresh Raspberries,
Vanilla Ice Cream topped with Oatmeal£6.25
Home Made Meringues with Raspberry Compote£6.25
Selection of Scottish Cheese and Biscuits£7.00
Coffee and Tablet£2.00
Gaelic Coffee and Tablet £5.50