



## *Dinner Menu*

### *Starters*

Homemade Lentil and Vegetable Broth.....	£3.75
Warm Scottish Goats Cheese with Garden Beetroot and Pine Nuts, Garden Salad and Herb Dressing .....	£5.95
Homemade Chicken Liver Pate with Homemade Pear Chutney Warm Toast and Fresh Garden Salad .....	£5.45
Fresh Local Seafood - Lobster, Crab, Herring, Smoked Salmon, Prawns with Garden Salad and Herb Dressing.....	£6.95
Fillet of Melon with Local Smoked Venison, Fresh Raspberries and Raspberry Vinaigrette .....	£5.95
Local Mussels cooked with White Wine Cream Garlic & Herbs .....	£5.95

### *Main Course*

Fillet Steak with a Peppercorn and Brandy Sauce .....	£19.50
Pan Seared Local Scallops with Capers and Herbs.....	£15.50
Breast of Scottish Free Range Chicken stuffed with Haggis with a Whisky and Wholegrain Mustard Sauce.....	£12.75
Loin of Local Venison on a bed of Celeriac Mash with a Mushroom and Port Sauce .....	£15.50
Fillet of Wild Halibut on a bed of Wilted Spinach with a Lemon Butter and Parsley Sauce .....	£14.95

### *Dessert*

Meringues with Fresh Cream and Fruit Compote .....	£5.25
Sticky Toffee Pudding with Butterscotch Sauce and Sticky Toffee Ice Cream .....	£5.25
Cranachan–Fresh Raspberries with Honey and Whisky Laced Cream topped with Oatmeal .....	£5.25
Autumn Fruit Crumble with Vanilla Ice Cream .....	£5.25
Pear Mousse with Poached Garden Pear, Vanilla Ice Cream & Hot Chocolate Sauce .....	£5.25
Chocolate Roulade with Berry Compote .....	£5.25
Selection of Scottish Cheese and Biscuits .....	£5.50
Coffee and Tablet .....	£2.00
Gaelic Coffee and Tablet.....	£4.75