



## EVENING MENU

Soup of the Evening £2.95

Traditional Prawn Cocktail with brown bread & butter £4.95

[V] Salad of Fig, Mozzarella and rocket leaves drizzled with a pine nut dressing £4.85

Smooth Chicken Liver Parfait served with an apple & sultana jam £4.85

Linguine Pasta with white Crab meat tossed in lemon, parsley & chilli olive oil £5.95

Mussels steamed in white wine finished with garlic cream £4.85

Haggis Croquette served with cumberland sauce & dressed leaves £4.95

[V] Grilled Goats Cheese served on a beetroot chutney & toasted brioche £4.85

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Pan-fried Fillet of Venison [cooked pink]  
honey roast parsnips, carrot puree , thyme jus £16.95

Breast of Chicken with spiced potato wedges, tossed salad and chilli jam £13.95

[V] Grilled Polenta with sun dried tomatoes, basil pesto & rocket salad £10.95

Grilled Fillet of Turbot with turned potatoes, ribbons of vegetables  
& a white wine fish cream £14.95

Rack of Lamb [cooked pink] served with braised puy lentils ,  
creamed spinach & thyme jus £16.95

Sirloin Steak with handcut chips, onion rings, mushrooms & roast vine tomatoes £15.95

Beer Battered Haddock with handcut chips, mushy peas & tartare sauce £9.45

Breaded Chicken Fillets with tossed salad & handcut chips £9.45

King Prawn Scampi [king prawns in a light breadcrumb]  
served with handcut chips & tossed salad £9.45

Smoked Salmon & Prawns bound in a marie rose sauce served with tossed salad  
& a choice of potatoes/fries £9.95

Kessock Hamful sliced honey roast ham [cooked in our kitchen]  
wrapped around prawns bound in a marie rose sauce  
served with tossed salad & a choice of potatoes/fries £9.45