

Winter Warmer Lunch Menu

We take pride in using the best local & seasonal produce available. All Scottish produce is highlighted in **bold**.

Starters

Soup of the Day
with **MacLean's Highland Bakery** bread

Smoked **Ayrshire Ham Hock** Terrine
horseradish cream, apple & rocket salad

Inverawe Roast Smoked Salmon
*confit cherry tomatoes, horseradish cream, caper berries, cucumber & **Perhshire** oatcakes*

Mains

Wester Ross Fillet of Salmon
Brussel sprout petals, maple syrup dressing, fricasse of pancetta & pancetta

The Ultimate **Muckrach** 8oz Steak Burger
with smoked cheddar, bacon, tomato relish & fries

Wild Mushroom Risotto
lemon oil, parmesan & fresh herbs

Desserts

Affogato
shot of **Glen Lyon Coffee**, **Black Isle Dairy**
vanilla ice-cream & Amaretto liqueur

Warm Fruit Pudding Bon Bon's
Athol Brose *crème Anglaise*, **Black Isle Dairy** *vanilla ice-cream*

A selection of **Black Isle Dairy** Ice-Cream;
served with meringues and fresh berries

2 Course - £12.95
3 Courses - £16.95



Within our kitchen we use nuts, fish, eggs, shellfish, milk & gluten products. It is impossible to fully guarantee separation of those items in storage, preparation or cooling, although every effort is made to minimise the risk. Any bread or breaded products may contain nuts, sesame seeds or poppy seeds, as a result of cross contamination during the baking process