

To Begin

Soup of the Day
With Hand Baked Bread

Terrine of Wark Farm Organic Ham and Pea
with sauce Gribiche and toasted Brioche

Pan Fried Salmon and Crab Cake
with a Thai style Pesto

Grilled Asparagus Spears
with Poached Duck Egg and Hollandaise Sauce

Pithiver of Smoked Chicken and Truffle Mouse
with a Shallot Puree and home dried Tomatoes

Pan Fried Hand Dived Scallops
with a Cauliflower Puree and a Caper and Apple Dressing
(Supplement £3.50)

Starter, Main Course, Coffee & Petit Fours £22.95
Starter, Main Course, Dessert, Coffee & Petit Fours £27.95
Extra Cheese Course £6.50

Inclusive Dinner Packages may have an allocation of £17.50 against our Ala Carte Menus

Main Course

Grilled Fillet of Rock Turbot

Resting on Crushed New Potatoes with Feves and Salsa Verdi

Noisettes of Wark Farm Hebridean Lamb

with Braised Potatoes, Spinach, Petit Ratatouille and Rosemary Jus

Roast Saddle of Local Rabbit

with Confit Leg, Spring Cabbage, Dauphinoise Potato and Prune Essence

Pan Fried Fillet of Sea Trout

with a Terrine of Potato, Leek and Lemon Wild Garlic Puree.

Ballontine of Wark Farm Pork

£ Our Own Brandy £ Apple Black Pudding

with a Summer Vegetable Risotto

Rib Eye of Aberdeen Angus Beef

with Confit Shallots, Hand Cut Chips and Peppercorn Sauce

(Supplement £3.95)

Risotto of Asparagus Pea £ Broad Bean

Topped with a Rocket Salad

Panache of Assorted Vegetables £2.50

New Potatoes £1.95

Hand Cut Chips £2.50

Starter, Main Course, Coffee £ Petit Fours £22.95

Starter, Main Course, Dessert, Coffee £ Petit Fours £27.95

Extra Cheese Course £6.50

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Desserts

Local Recipe Sticky Toffee Pudding
Butterscotch Sauce and Vanilla Bean Ice Cream

Glazed Lemon Tart
with Clotted Cream Ice Cream & Raspberry Coulis

Dark Chocolate Cheesecake
with a Coffee Cream

Summer Pudding
Served with Crème Fraiche

Fresh Fruit Salad or Selection of Home Made Dairy Ices
Always Available

Selection of Scottish Cheese
Home Made Oatcakes and Chutney.

Strathdon Blue – Creamy, Slightly Salty but Milder than Stilton (Ruaraidh Stone, Tain).

Gruth Dhu – Curdy Cheese Blended with Cream Rolled in Oatmeal & Peppercorns. (Ruaraidh Stone, Tain)

Clava – Brie style with a buttery taste from the Connage Dairy nr Inverness.

Blarliath Cheddar – Rich creamy mature cheddar made with pasteurised milk (Ruaraidh Stone, Tain).

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