

## Soup

Chef's Soup and Fish Soup of the Day	4.95
Cullen Skink	5.25
Smoked fish, potato, onion and milk soup. 'Cullen' - a small fishing village on the Moray Coast; 'Skink' - Scots' word for soup.	

## To Begin

Mild Smoked Salmon	8.95
Home pickled cucumber and baby onions, with granary bread. (g)	
Chilled Savoury Dressed Crab	8.50
Brown and white meat - seasoned.	
West Coast Mussels Mariniere	6.95 / 13.50
Poached in white wine, onion, herbs and cream (g). Main Course (includes garlic bread)	
Seared King Scallops	(4) 9.50 / (8) 19.95
Served with Cockburn's black pudding and apple puree	
Langoustine (Scottish Prawns)	(3) 8.95 / (6) 19.50
Grilled - with garlic butter. (g) Chilled - with seafood cocktail sauce and salad.	
Smooth Chicken Liver Pâté	5.95
Served with rhubarb and ginger jam, oatmeal bread.	
Cockburn's of Dingwall Haggis	5.25 / 10.95
Served with champit tatties and bashed neeps. We could not produce better. From the highland town of Dingwall.	
Poached Asparagus Spears	6.75
Dill and lemon hollandaise. (g) (v).	
Coronet of Filo Pastry	6.95 / 12.95
Stuffed with warmed peppers and fresh tomatoes, mozzarella salad. (v)	
Farfalle Pasta	6.95 / 12.95
With wild mushrooms, pinenuts, mascarpone sauce. (v)	

## From the Highlands and the Lowlands

Roast Chicken Supreme	16.50
Stuffed with haggis, in wholegrain mustard jus.	
Breast of Duck	17.50
Served with a potato and celeriac mousse, elderflower and lemon sauce	
Grilled Lamb Cutlets	19.50
On chive mash, with rosemary gravy.	
Pan Seared Medallions of Venison (served rare)	21.50
Herb and black pudding dumpling, whisky and rowan jelly jus.	

## Prime Scottish Steaks

Approved by Quality Meat Scotland

10oz Sirloin (284g)	21.75	T-Bone Steaks	
		- for weights on offer, please ask	
8oz Fillet (227g)	24.75		
Fillet and Half Lobster	35.75	1 lb (454g)	28.95
		1 lb 4oz (567g)	33.95
		1 lb 8oz (681g)	38.95
		1 lb 12oz (795g)	43.95
		2 lbs (908g)	48.95

### Methods of Cooking

**Bleu:** Seared in a very hot pan, raw  
**Rare:** Seared, lots of pink flesh & juices.  
**Medium:** Seared, pink in the middle.  
**Well Done:** Just cooked through  
We prefer to 'butterfly' well done fillets.

### Sauces

Whisky & Peppercorn  
Creamed Diane Sauce  
Thermidor  
3 Oysters & Mustard

## Oysters

Cultivated (6)	9.60
Farmed on the West Coast of Scotland.	
Deep-fried (6)	11.10
Rolled in cayenne breadcrumbs with sauce diavolo.	
Rockefeller (6)	11.10
Served with thermidor sauce, spinach and breadcrumbs.	
The Merchant's Black Velvet	4.95
A flute of Champagne and Guinness.	

## The Scottish Seafood Platter

A gathering of the very best and freshest from the Scottish waters, served on ice.

Platter for One	34.50
Platter for Two	69.00

Each person receives:-  
3 langoustine, 3 scallops, 3 oysters, mussels, shell-on prawns,  
dressed crab.

Dressings:-  
Red onion vinaigrette, marie-rose, tabasco.

## Supplements

Half Lobster	17.50
Dressed Crab	8.50
Langoustine (each)	3.00
Scallops (each)	2.50
Oysters (each)	1.60
From the Coastal Waters and Rivers	
Fillet of Shetland Salmon	16.50
Warmed ribbons of vegetables, chilled gazpacho salsa. (g)	
Collops of Monkfish with Farfalle Pasta	18.95
Tossed in olive oil with chillies, garlic and herbs.	
West Coast Fish and Shellfish	19.95
Poached in a breeze of cream and wine, served with a savoury fishcake.	
Whole Scottish Lobster (per lb)	24.00
Grilled - with garlic butter (g). Chilled - with seafood cocktail sauce and salad.	

## Side Orders

Home Prepared Fries	3.25
Chive Mash or Boiled Potatoes (v)	2.95
Mixed or Green Salad (g)(v)	3.50

Except for haggis, all main courses are inclusive of a selection of fresh potatoes and vegetables.

If you feel the portion of vegetables is not adequate, please ask for more  
- at no extra cost.

(g) gluten free (v) vegetarian

## Desserts

Selection of Desserts	8.50
Baileys chocolate mousse, clootie dumpling and cranachan ice cream.	
Vanilla or Cranachan Ice Cream	5.25
Toffee, Chocolate or Berry Sauce.	
Crème Caramel with Seasonal Fruit	4.95
Egg based dessert (g)(v).	
Traditional Clootie Dumpling	5.50
Drizzled with light custard. A mixture of flour, spices and raisins boiled in a cloth for four hours.	
Sticky Toffee Pudding with Vanilla Ice Cream	5.75
With toffee sauce (v).	
Baked Cranachan Alaska	6.50
Fresh berry tartlet with cranachan ice cream, topped with meringue and baked (v). (Please allow approx 10-15 mins).	
Baileys Chocolate Mousse	5.50
Orange peel syrup (v)	

## The Scottish Cheeseboard Selection

served with oatcakes and quince

Dunsyre Blue	4.95
A blue cheese made from full-fat unpasteurised cow's milk. Dunsyre Blue is milder, sweeter and creamier tasting than the dryer, sharper Lanark Blue from the same farm.	
Inverloch Goats	4.95
A Scottish hard cheese, strong flavoured, full fat, white, 100% goat's milk, encased in a red wax.	
Lochaber Smoked	4.95
From Macdonald's smoke house, Glenuig, Lochailort. This full-fat oak smoked soft cheese is coated in oatmeal.	
Mature Scottish Cheddar	4.95
McLelland's seriously strong white is our preferred Cheddar. Full and rich with hints of salt and in a way comparable to parmesan.	
A Selection	6.95
Try a taster of each of your favourites.	
Endless Coffee	2.75
Cappuccino, Espresso, Black, White, Vienna and Decaffeinated.	
Endless Tea	2.50
Scottish Blend and other herbal infusions.	
Special Coffee	5.95
Drambuie, Glayva, Brandy, Baileys, Tia Maria or your own choice.	

