

# LUNCH MENU

1 COURSE 8.95 | 2 COURSE 10.95 | 3 COURSE 12.95

## STARTER

**Soup of the Day** freshly made and served with baked sourdough bread

**Breaded Deep Fried Pork Belly** with a caramelised apple purée and pea shoots

**Rope Grown Shetland Mussels** in an Arbikie chilli vodka Bloody Mary sauce with garlic bread (*£1 supplement*)

**Isle of Arran Brie Bruschetta** with caramelised red onion, peppered rocket and a honey drizzle (*v*)

**Smoked Mackerel Pate** pickled cucumber and a horseradish cream, served with toasted brown sourdough

## MAINS

**Caley 3 Hop Beer Battered Haddock** with skinny fries and chunky tartare sauce

**Breast of Free Range Chicken** with a truffle and honey mustard cream, mash and tender stem broccoli

**Angus John's Portuairk Free Range Pork Sausages** on mashed potato with a shallot gravy

**Beetroot and Tender Stem Broccoli Risotto** with crushed almonds and minted evoo (*v*)

**45 Day Dry-Hung Speyside 9oz Beef Rump Steak** with skinny fries, confit tomato, flat cap mushroom and peppercorn sauce (*£4 supplement*)

## DESSERT

**Cranachan** with Glayva whisky liqueur, honey, fresh raspberries and caramelised oats (*v*)

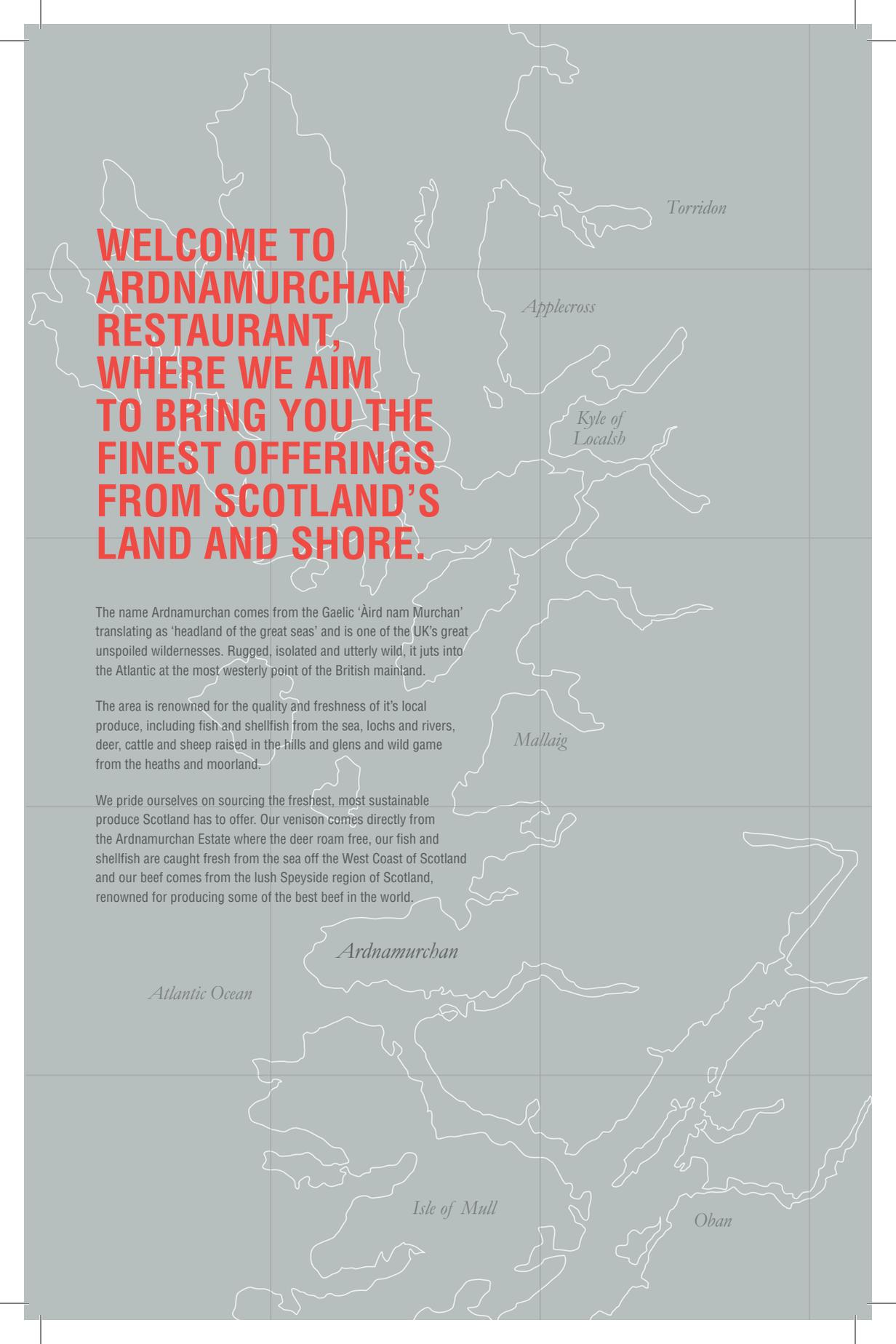
**Sticky Toffee Pudding** with candied pecans and vanilla ice cream (*v*)

**Ice Cream** flavour of your choice served with traditional shortbread (*v*)

**Ardnamurchan**

SCOTTISH RESTAURANT & BAR

If you have any dietary requirements please inform your server as dishes can be altered where possible.



# WELCOME TO ARDNAMURCHAN RESTAURANT, WHERE WE AIM TO BRING YOU THE FINEST OFFERINGS FROM SCOTLAND'S LAND AND SHORE.

The name Ardnamurchan comes from the Gaelic 'Àird nam Murchan' translating as 'headland of the great seas' and is one of the UK's great unspoiled wildernesses. Rugged, isolated and utterly wild, it juts into the Atlantic at the most westerly point of the British mainland.

The area is renowned for the quality and freshness of its local produce, including fish and shellfish from the sea, lochs and rivers, deer, cattle and sheep raised in the hills and glens and wild game from the heaths and moorland.

We pride ourselves on sourcing the freshest, most sustainable produce Scotland has to offer. Our venison comes directly from the Ardnamurchan Estate where the deer roam free, our fish and shellfish are caught fresh from the sea off the West Coast of Scotland and our beef comes from the lush Speyside region of Scotland, renowned for producing some of the best beef in the world.