

# PRE-THEATRE

2 COURSE 15.95 | 3 COURSE 18.95

## STARTER

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

**Whipped Goat's Cheese** on a carpaccio of smoked beetroot, roast squash, toasted pumpkin seeds and a citrus dressing (*gf, v*)

**North Uist Scallops** with peas, pancetta and a smoked red pepper purée (*gf*) (£3 supplement)

**Stornoway Black Pudding** in a panko breadcrumb, pea shoot salad and apple purée

**Potted Ardnamurchan Estate Wild Venison** with a port and berry jelly with oatcakes

## MAINS

**Grilled North Uist landed Langoustines** with garlic and parsley butter, served with a venison chorizo and butterbean cassoulet (£3 supplement)

**Free Range Chicken Breast** wrapped in pancetta, stuffed with haggis and served with wholegrain mustard mash, whisky sauce and green beans

**Roasted Winter Roots** with Arran brie strudel, a parsnip puree and market salad (*v*)

**Ardnamurchan Estate Braised Wild Venison Stew** redcurrant and red wine reduction with mushrooms and sybies

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

**Sustainable Scottish Seafood Stew** in a tomato, chilli and citrus broth, served with garlic rubbed sourdough

## DESSERT

**Chocolate and Ginger Pot** with fresh whipped cream and blackberry compote (*gf, v*)

**Orange and Lime Posset** with rhubarb jam and meringue shards (*gf, v*)

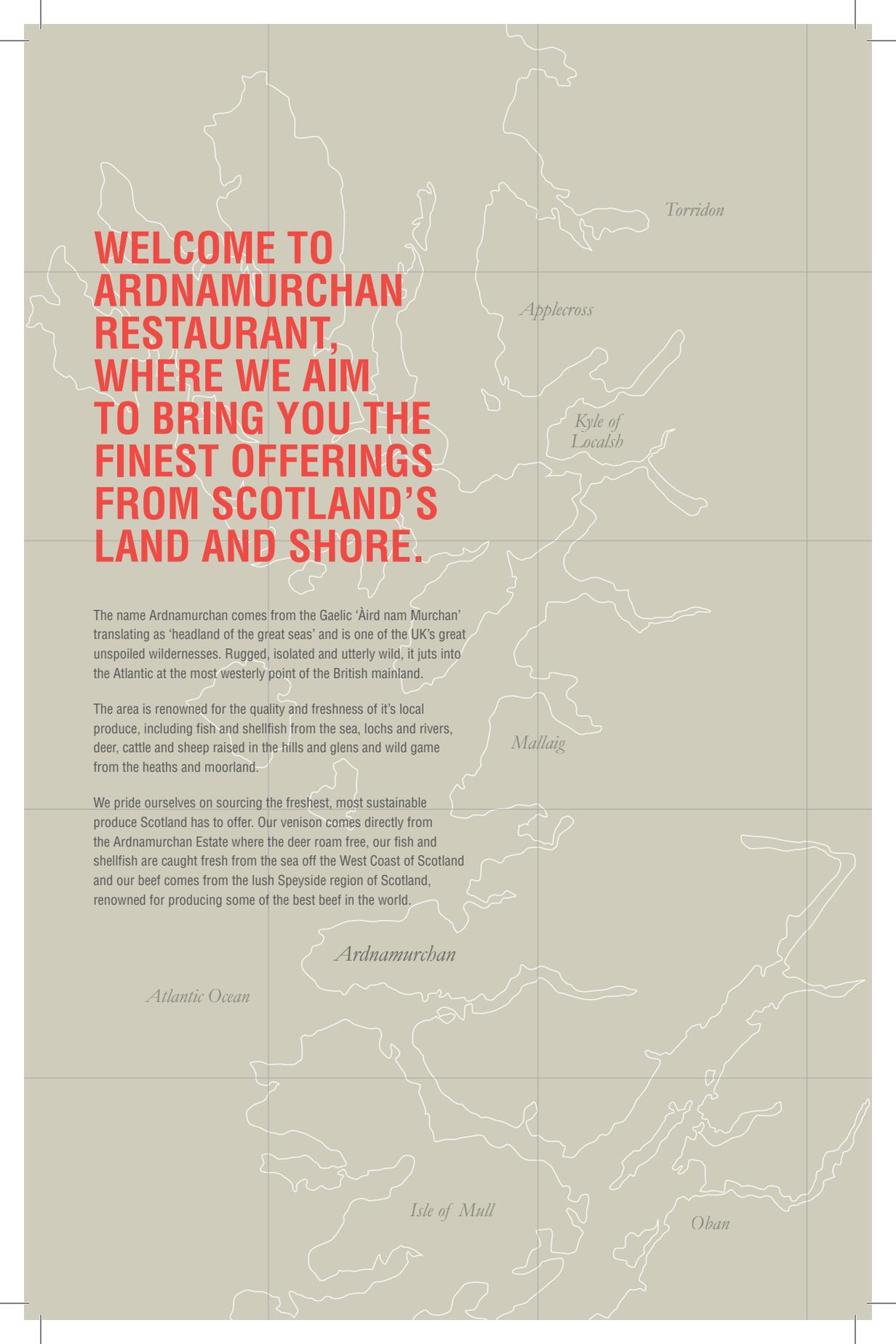
**Scottish Cheese Board** of Isle of Mull cheddar, Hebridean Blue cheese, Isle of Arran brie and whipped goats cheese served with fig chutney and oatcakes (*v*)

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