

AFTERNOON TEA

Fresh from Scotland's larder



PLATES

Our afternoon tea comes with a choice of any tea, coffee or hot chocolate

A Selection of Freshly Made Sandwiches:

Whipped goat's cheese with blackberry (V), Roast Chicken with tarragon mayo and Tobermory Fish Co. smoked trout with cucumber and lemon mayonnaise

A Selection of Freshly Made Cakes and Desserts:

Mini Raspberry Cranachan, Chocolate Delice and a Victoria Sponge

Freshly Baked Plain & Fruit Scones

Served with raspberry jam and clotted cream

SOMETHING A LITTLE STRONGER...

Raspberry Gin Fizz 7.50
Bombay sapphire shaken with crème de framboise, lemon juice, sugar, egg white (optional) topped with soda and fresh raspberries

Chocolate Orange Espresso Martini 7.50
Absout vodka shaken with Cacao Blanc liqueur, triple sec, sugar syrup and a shot of espresso

Aperol Spritz 7.00
Aperol stirred with prosecco and soda water in a goblet with ice and an orange twist

Ardnamurchan Gin Perfect Serves
Enjoy a perfect serve with a double shot of gin with a block ice, a bottle of fever tree tonic and the matching garnish in a goblet

Bombay Sapphire Gin 8.50
served with a lemon twist

Caorunn Gin 9.50
served with red apple slices

Isle of Harris Gin 11.50
served with a large wedge of grapefruit

Ardnamurchan

SCOTTISH RESTAURANT & BAR

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

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£16 PP | £22 WITH PROSECCO PP



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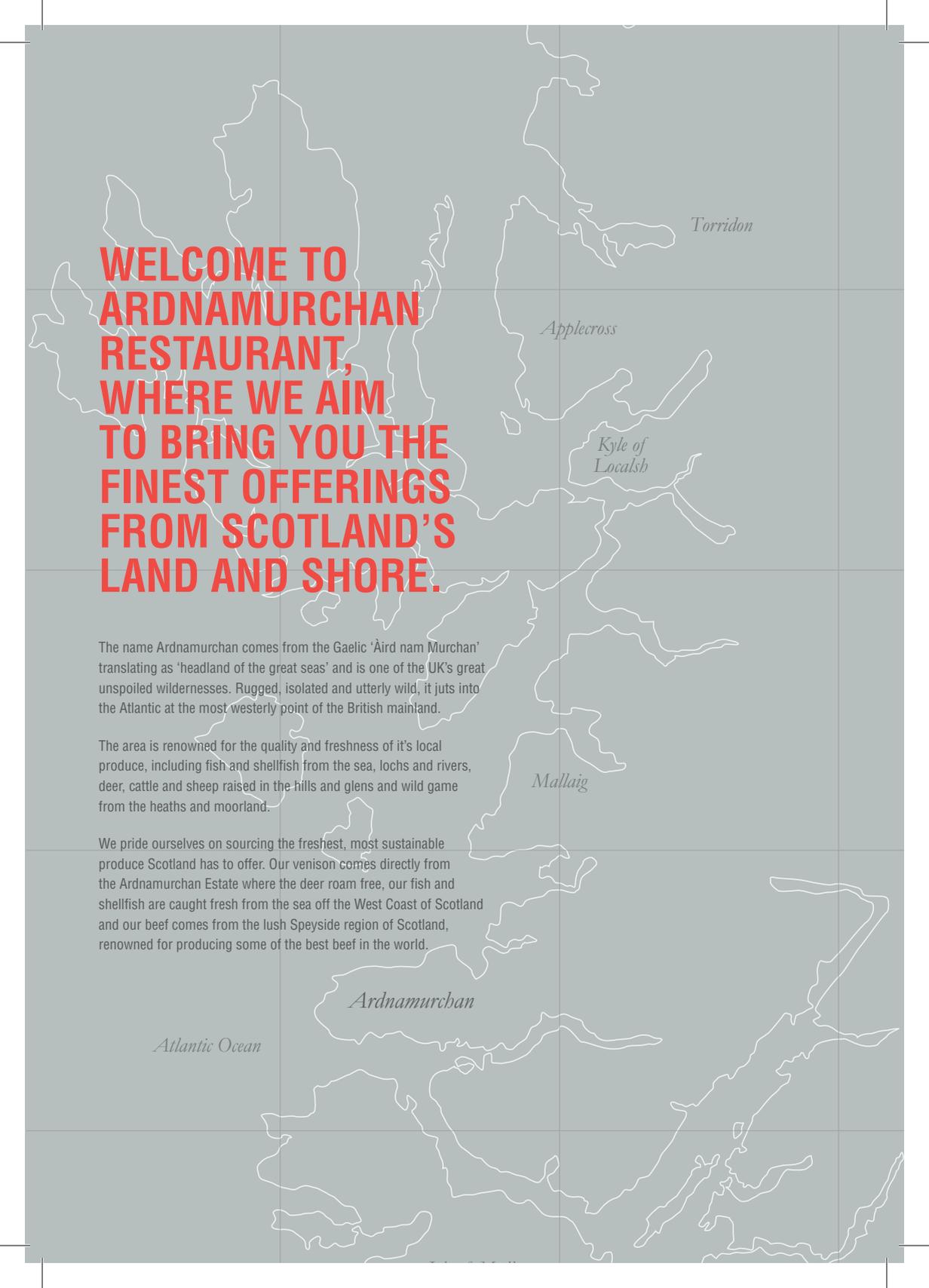
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WELCOME TO ARDNAMURCHAN RESTAURANT, WHERE WE AIM TO BRING YOU THE FINEST OFFERINGS FROM SCOTLAND'S LAND AND SHORE.

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.