

CELEBRATION

Fresh from Scotland's larder

STARTERS

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

North Uist Landed Langoustines served grilled with garlic and parsley butter (*gf*)

Tobermory Fish Co. Smoked Trout and Smoked Salmon served with red onion chutney, toasted wholemeal bread, rocket, celery and a caper salad

Handmade Roasted Pumpkin Ravioli stuffed with Knockraith Farm Crowdie and sage butter (*v*)

Breaded Deep Fried Pork Belly and Panko Crusted Stornoway Black Pudding with a pea shoot salad and caramelised apple purée

MAINS

Free Range Chicken Breast with a smoked chicken and haggis croquette, buttered mash, grilled asparagus and a thyme whisky jus

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

Oven Roasted Fillet of Scottish Halibut on a venison chorizo and butterbean cassoulet with braised chicory

Ardnamurchan Estate 8oz Venison Loin with a gin and blackberry jus, clapshot, grilled sprouts and honey glazed carrots (*gf*)

45 Day Dry-Hung Speyside 9oz Sirloin Steak served with flat cap mushroom, hand cut chunky chips & confit tomatoes and peppercorn sauce (£5 supplement)

DESSERT

Cinnamon Spiced Pear and Frangipane Tart with vanilla ice cream (*v*)

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

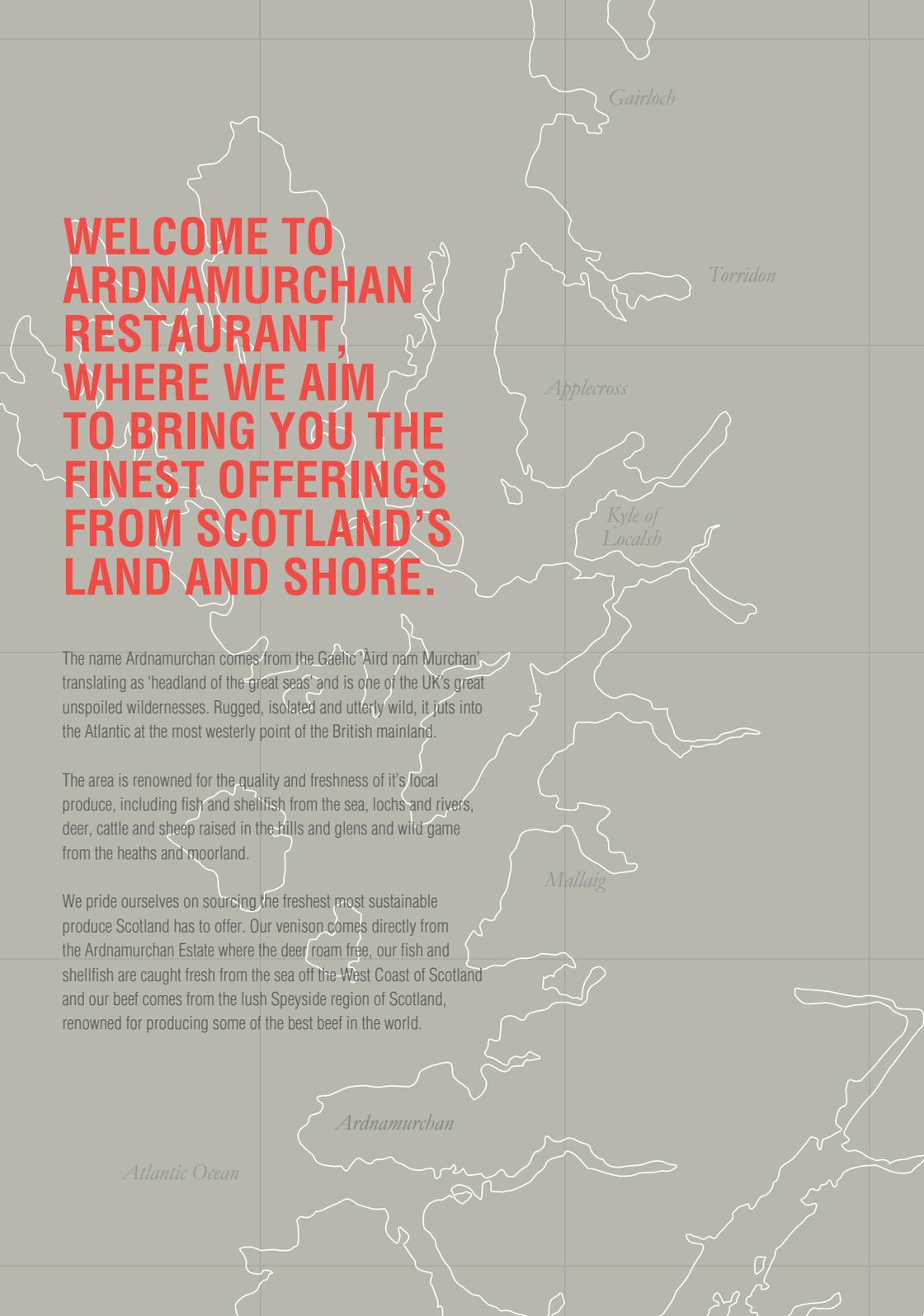
Sticky Toffee Pudding with candied pecans and vanilla ice cream (*v*)

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 'Aird 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.