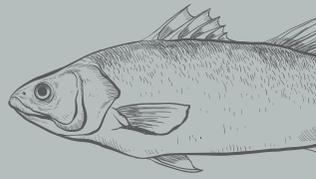


# LUNCH MENU



1 COURSE 8.95 | 2 COURSE 10.95 | 3 COURSE 12.95

## STARTERS

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

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

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

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

**Oatmeal Crumbed Devilled Chicken Fillets** with lime and honey mayo (gf)

## 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 green beans

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

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

**Harissa and Cherry Tomato Risotto** with chickpeas, green beans and coriander (gf, v)

**Ardnamurchan Estate Braised Wild Venison Pie** slow cooked in Caley Rare Red Ale with rosemary and cinnamon and topped with crisp filo pastry

## DESSERT

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

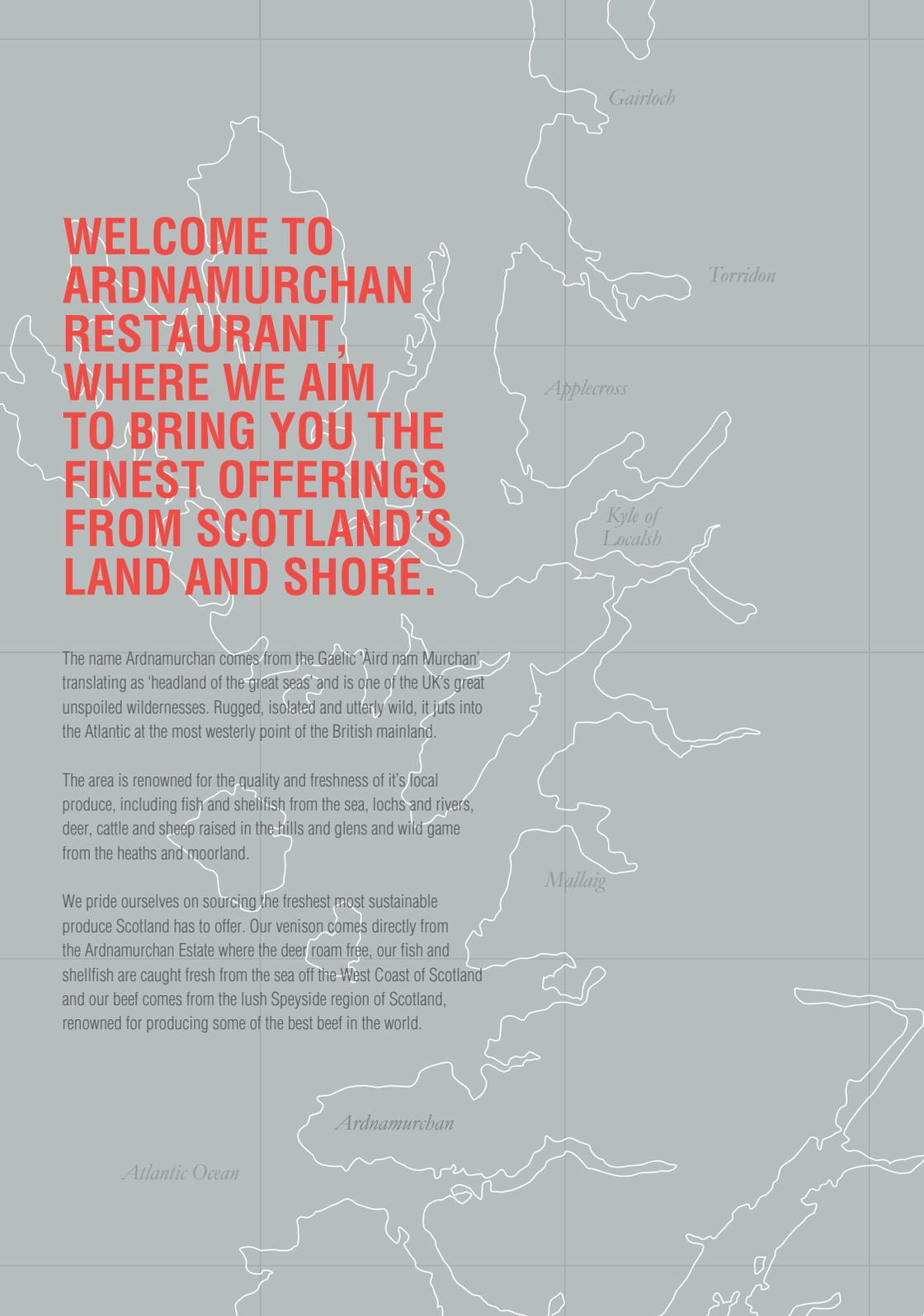
**Sticky Toffee Pudding** with candied pecans and vanilla ice cream (v)

**Ice cream** served with traditional shortbread il (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.