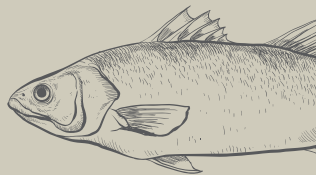


PRE-THEATRE



2 COURSE 15.95 | 3 COURSE 18.95

STARTERS

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

Isle of Mull Scallops with curried cauliflower puree, black pudding crumble and peashoots (£3 supplement)

Whipped Goats Cheese with Smoked Beetroot, pickled carrot, winter squash puree, toasted pumpkin seeds (gf)

Stornoway Black Pudding Fritters, bacon and cranberry jam, preserved radish salad

Smoked Chicken And Duck Leg Rillettes, toasted sourdough, celeriac remoulade and cornichons

MAINS

Sustainable Seafood chowder: market fish, mussels and potatoes in a smoky cream and onion bisque

Roast Wild Halibut, tomato, leek and broccoli risotto, pancetta and thyme crumb, peashoots

Breast of Free-Range Chicken with a truffle and honey mustard cream, mash and tender stem broccoli (gf)

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

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

Caramelised Red Onion, Chicory and Goat's Cheese Tart with rocket, capers and smoked tomato dressing (v)

DESSERT

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

White Chocolate and Vanilla Cremeux with cherry and cinnamon compote and pistachio crumb (v)

Milk Chocolate Panna Cotta, dulce de leche, demerara shortbread and chocolate soil (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.